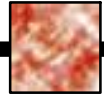




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COMBI OVEN, HEM-20/11

DESCRIPTION

Made of stainless steel AISI-304 (18/10).
 Capacity: 20 levels 1/1 GN. Electronic working.
 Equipped with removable structure for trays and trolley.
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.
 Electronic main switch with 5 cooking functions.
 Electronic thermostat temperature control with display.
 Shielded elements of stainless steel in the cooking chamber.
 Time selector. Flue equipped with opening and closing device.
 Core probe with electronic control and display.
 Motor ventilator with 2 speeds. Removable grease filters.
 Shower tap for the cleaning.
 Door with double glass and hermetic locking.
 Door safety switch for the opening.
 Power: 12.6 or 24.6 kW.
 Dimensions: 900 x 871x 1635 mm.

DATA

Electric power	kW	24,6	Water consumption	lit/h	40
Electrical intake			Water pressure	Kg/cm ²	2 - 4
230V - 1 + N + T			Steam power	kg/h	
230V - 3 + T	3x25+T - 125 A		Steam pressure	Kg/cm ²	
400V - 3 + N + T	4x16+T - 63 A		Air consumption	Nl/min	
Gas power	kcal/h		Air pressure	Kg/cm ²	
Gas power	kW		Length	mm	900
Natural Gas Consumption	m ³ /h		Depth	mm	871
Natural Gas pressure	g/cm ²		Height	mm	1635
LPG Consumption	Kg/h		Net weight	kg	339
LPG pressure	g/cm ²		Gross weight	kg	366
			Volume	m ³	2,5944



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