

#### **DESCRIPTION**



Capacity: 6 x 60x40 - 1/1 GN



Trays insertion: Crosswise



Dimensions: 865 x 775 x H 715 mm



Control panel: Programmable



Indicative quantity of meals: 72



Cooking chamber heating: Electric



Steam generation: direct system

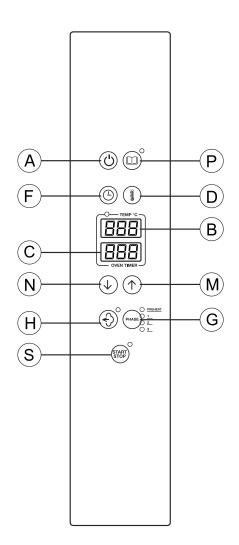
## **COOKING MODES AND FUNCTIONING**

	Convection mode	Temperature range between 50 °C and 270 °C
<b>%≡)</b>	Convection with steam	Adjustable steam quantity
(%)	Autoreverse Automatic reversal of fan rotation	
	Automatic programs	99 Automatic programs (3 phases + preheating)



#### CONTROL PANEL COMPONENT DESCRIPTION

**TECHNICAL SHEET** 



Α	ON/OFF button	
В	Temperature display	
С	Time display	
D	Cooking chamber temperature selection	
F	Time selection	
G	Program's phases	
Н	Steam quantity selection	
М	Increase value button	
N	Reduce value button	
Р	Automatic programs	
S	Start/stop button	

#### MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;



## **OPTIONAL ACCESSORIES**

Code	Description
SCA-11-NB8	Stand
CRGA-08-NB	Tray slides
SCR-11-NB8	Stand with shelf
SCRG-11-NB8	Stand with shelf and tray-slides

**TECHNICAL SHEET** 

Description
Stand with tray-slides

## **DIMENSIONS**

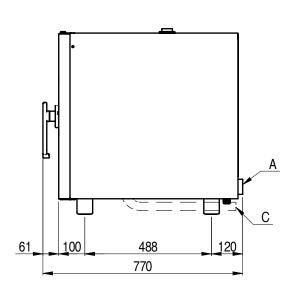
	OVEN	PACKAGE
Width	865 mm	910 mm
Depth (with door handle)	775 mm	815 mm
Height	715 mm	905 mm
Weight/Volume		85 kg / 0.67 m <sup>3</sup>

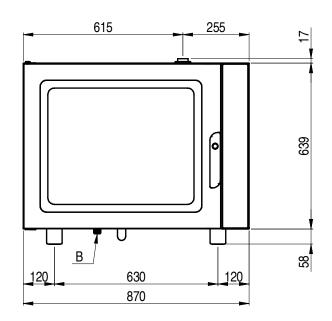
## **WATER SUPPLY**

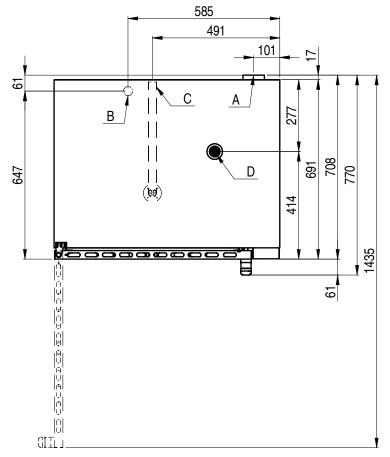
Water supply coupling	Ø ¾" gas	
Water pressure	1.5 - 2.5 bar	
Water hardness	4 - 12 °f = 40 - 120 ppm	
Water conductivity	50 ÷ 2000 μS/cm	
Chlorine concentr. Cl2	< 0.2 mg/litre	
Chloride concentration	<150 mg/litre	
Water drain coupling	Ø 40 mm	

# **POWER SUPPLY**

Model	NB-SP-006E
Power loading	7.9 kW
Chamber power	7.4 kW
Power of the motors	n° 2 x 240 W
Max. power loading	7.9 kW
Voltage	380 - 415 V 3N ~ 50/60 Hz
Absorbed current	13.4 A
Feed cable section	n° 5 x 2.5 mm²
Capacity	6 x 60x40 - 1/1 GN
Pitch between trays	75 mm







- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Water drain
- D Cooking chamber release valve