

Convection oven Electric & Gas – 10 Trays

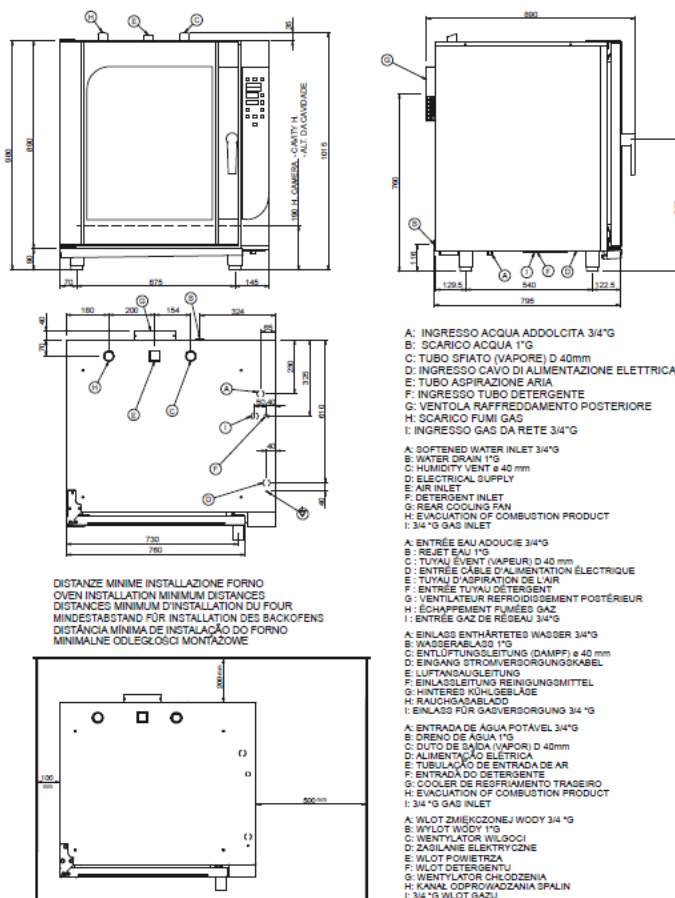
DCYE10 – DCYG10

FEATURES

- * Convection oven with electronic display
- * 6 fan speeds and automatic fan inversion
- * 70mm pitch between the trays
- * Vent valve automatic control
- * Adaptable to 60x40 trays
- * New high power premix burner (DCYG10)
- * 5 level humidifier
- * Cooking modes:
 - Convection from 40° to 250°C
- * **Service solutions**
 - Front access to the display electronic board
 - Access of the 90% of the components from the right side panel
- * **Equipment**
 - AISI 304 cooking chamber with pressed top and bottom and rounded edges
 - Solid and ergonomic door handle
 - Door with double tempered glazing, openable
 - Door with stop positions
 - Adjustable door hinges
 - Height adjustable feet
 - IPX5



DCYE10 /DCYG10



DISTANZE MINIME INSTALLAZIONE FORNO
OVEN INSTALLATION MINIMUM DISTANCES
DISTANCES MINIMUM D'INSTALLATION DU FOUR
MINDESTAND FÜR INSTALLATION DES BACKFENS
DISTANCIA MINIMA DE INSTALACÃO DO FORNO
MINIMALNE ODLEGŁOŚCI MONTAŻOWE

DIMENSIONS (mm)

External
Cavity

Height 980; Width 890; Depth 795
Height 710; Width 630; Depth 440

CAPACITIES

GN 1/1 or 60x40
Space between levels (mm)

10
70

WEIGHT (kg)

160 (CYE10) – 180 (CYG10)

CLEARANCES

Back : 20 cm; Right: 50 cm

TEMPERATURE RANGE

40° to 250° C



GAS

Type

G30/31
G20
G25

19.5 kW

Consumption

0.98 kg/h
1.32 m³/h
1.53 m³/h



ELECTRICITY (380/415V – 3N – 50/60HZ)

Power (kW)
A/F

18.5
13



WATER

Pressure (Min / Max)
Hardness
Water quality
Conductivity

Water inlet : 3/4"
200/400 kPa (2/4 bar)
Softened max 7°TH (5°e, 4°h, 70ppm)
Chloride Cl⁻: 100 mg/l max. / Chlorine Cl₂: 0.2mg/l max.
Min 20 µS/cm