

Convection oven Electric– 10 Trays GN2/1

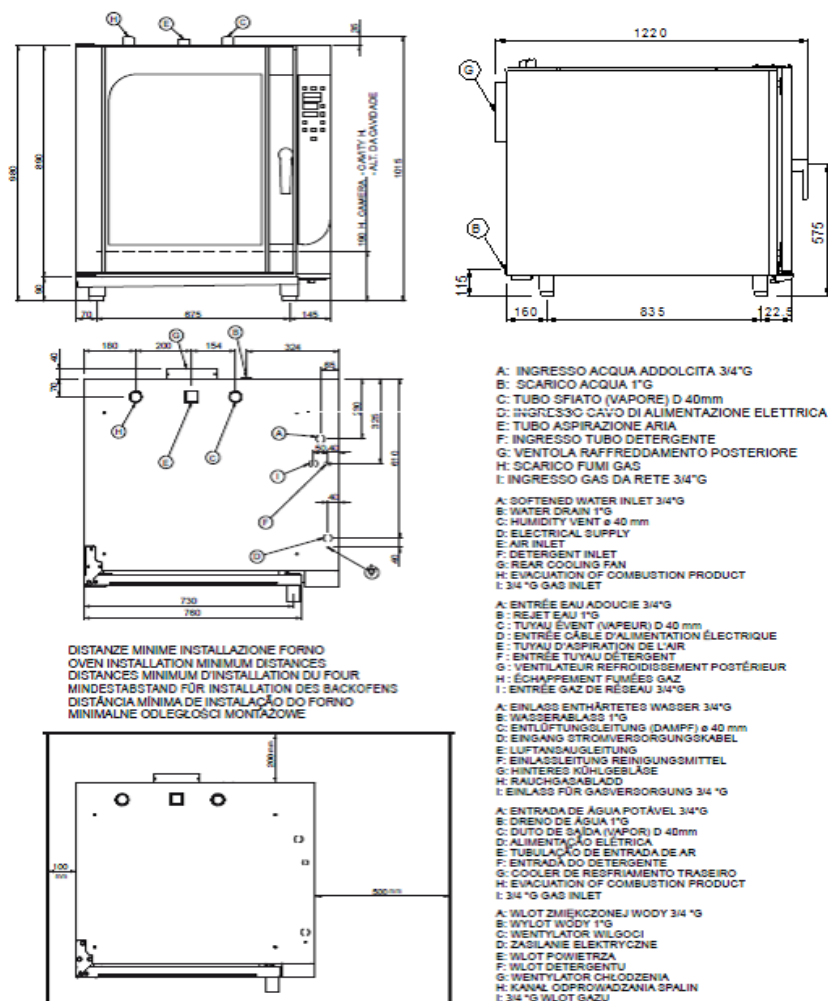
DCYE102

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
- * 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



DCYE102



DIMENSIONS (mm)

External

Height 980; Width 890; Depth 1220

Cavity

Height 710; Width 630; Depth 740

CAPACITIES

GN 2/1

10

Space between levels (mm)

70

WEIGHT (kg)

230

CLEARANCES

Back : 20 cm; Right: 50 cm

TEMPERATURE RANGE

40° to 250° C



ELECTRICITY (380/415V – 3N – 50/60HZ)

Power (kW)

25.5

A/F

38



WATER

Pressure (Min / Max)

200/400 kPa (2/4 bar)

Hardness

Softened max 7°TH (5°e, 4°h, 70ppm)

Water quality

Chloride Cl⁻: 100 mg/l max. / Chlorine Cl₂: 0.2mg/l max.

Conductivity

Min 20 µS/cm