

EMG102

Convection Gas Oven - 10 (GN 1/1_ 60x40)



TECHNICAL FEATURES

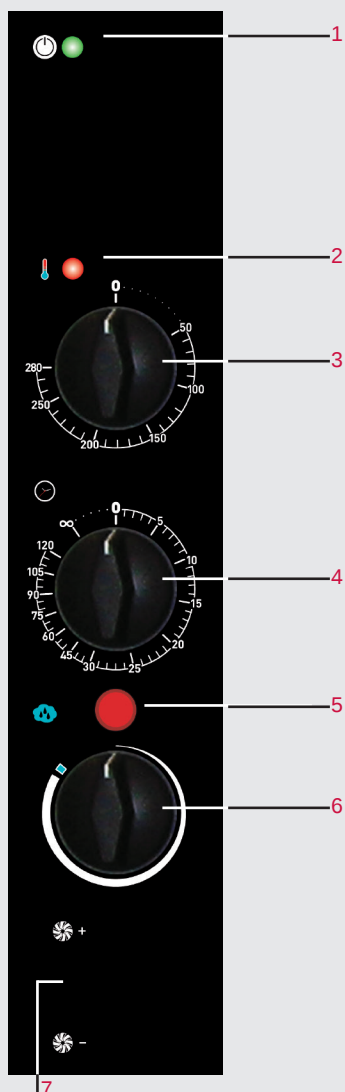
- Heating of cooking chamber with atmospheric gas burner.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.
- Extra power version
- Humidifier

OPTIONS:

- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL

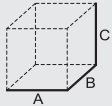


1. Power-on light.
2. Heating-on light
3. Thermostat.
 - Temperature control from 50° to 280°C
4. Timer
 - Time control from 1' to 120' + infinite position.
5. Reset gas
6. Humidifier
7. Two fan speed switch

Easyair: an oven line suitable to take either gastronorm and confectionery size trays and containers.

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	VOL./PESO Vol./Weight	VAC 230V-1N 50Hz (60 Hz optional)	POTENZA GAS CAMERA Oven cavity gas power	DISTANZA TRA LE TEGLIE Distance between the layers	DIM. CAMERA Cavity net dimension
(A x B x C) mm	m ³ /kg	kW	kW	mm	mm
870x786x1079 10 GN 1/1 10 EN 60x40	1,2/ 160	0,6	19	74	645x800x450

ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hand spray 7080003

ACCESSORIES FOR PATISSERIE USE

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

A Electrical connection

B Water inlet (G3/4)

C Drain connection (Ø32)

D Gas inlet (R/1/2)

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm

TDS <100 mg/L

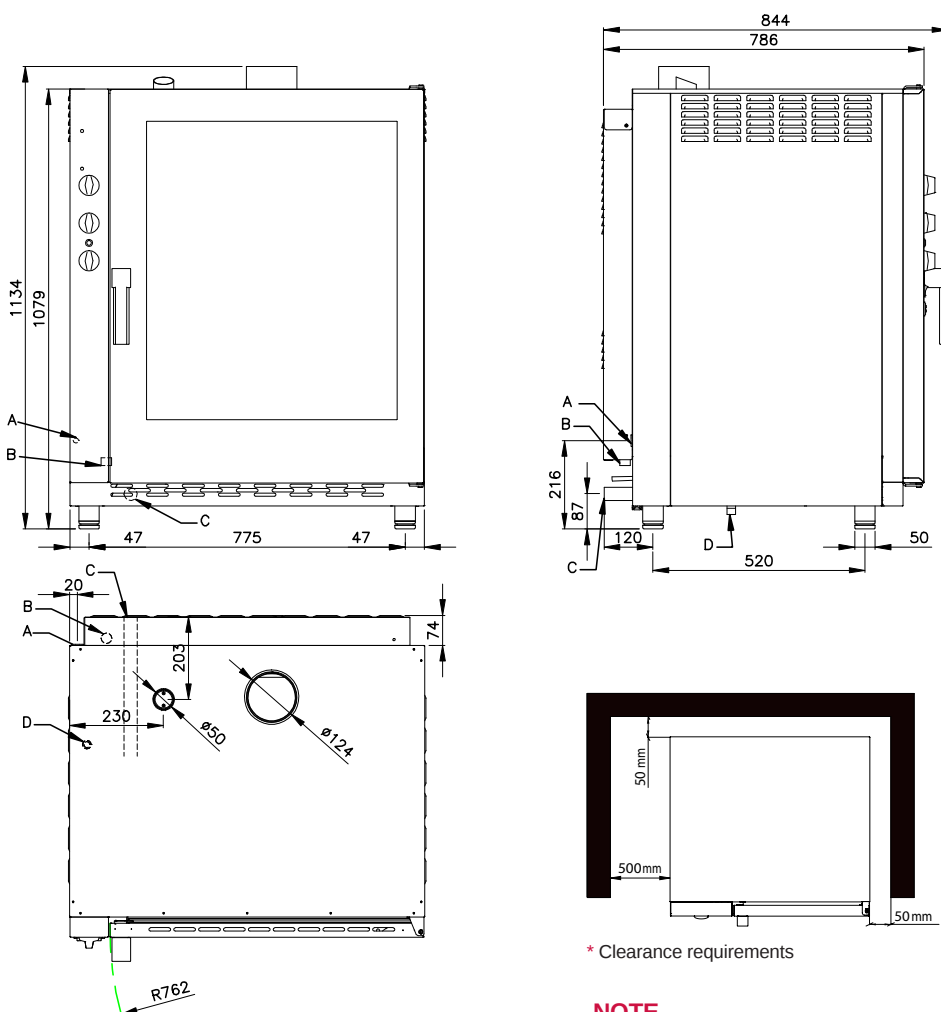
PH Value 7.0-8.0

Cl₂ Free chlorine..... <0,5 mg/L

Cl Chloride..... <20 mg/L

Alkalinity..... <20 mg/L

SiO₂ Silica..... <10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented

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