

ICEM101



10 x 1/1 GN - 10 x (600 x 400)

Item

COOKING METHODS

- Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

OPERATION

- Control panel with manual switchgear and operation mode control lights.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with externally-connected shower head.

CONTROL MECHANISMS

- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual chamber venting.
- LED chamber lighting.

TECHNICAL BUILD CHARACTERISTICS

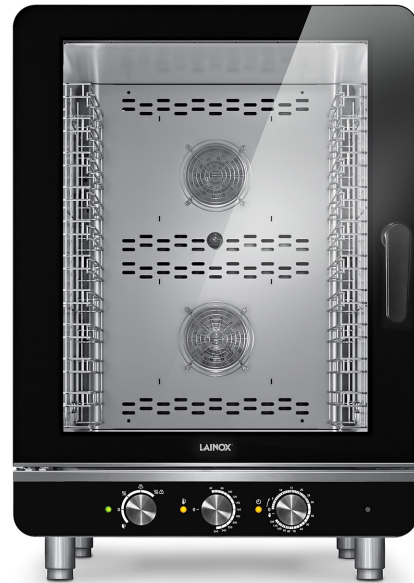
- Perfectly smooth cooking chamber walls with rounded edges.
- Double-glazed door with thermoreflective tempered glass, with an air cavity to prevent heat radiation towards users and for increased efficiency.
- Internal glass with book opening for ease of cleaning.
- Left or right-hand opening handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX4 water jet protection.

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch



STANDARD EQUIPMENT

- Side runners

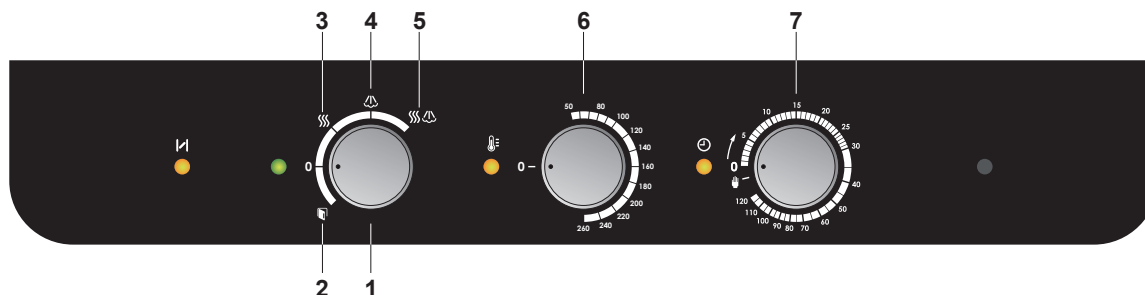
OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Opposite hinged door
- Double release door opening
- Configuration for connection to extraction hood
- Extra charge for pastry version shelf racks
- Extra charge for energy saving system connection

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- Kit for opposite hinged door
- Hand shower with fittings and connections
- Fat filter
- Stainless steel floor stand
- Side runners for stand floor
- Extraction hood with air-cooled condenser - Available only for prearranged ovens
- Pair of shelf racks 600 x 400 - Pastry version
- Caster kit for floor stands, 2 with brake
- Flanged feet kit for floor stands, for marine installations

ELECTROMECHANICAL M CONTROLS



- 1 - Main switch and knob for setting cooking mode
- 2 - Rapid cooling with open door
- 3 - Convection mode
- 4 - Steam mode
- 5 - Combi mode
- 6 - Knob for setting cavity temperature
- 7 - Cooking timer knob

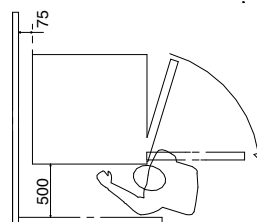
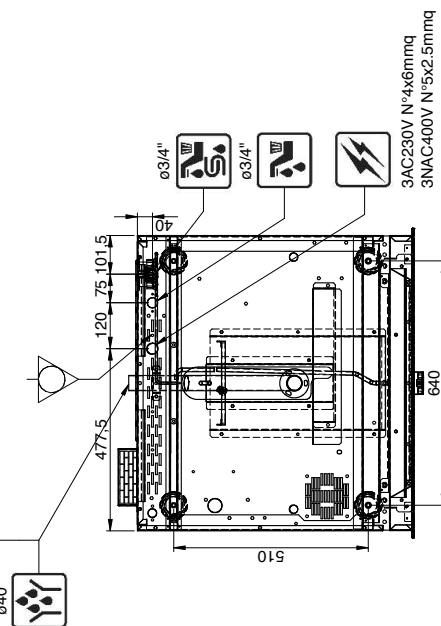
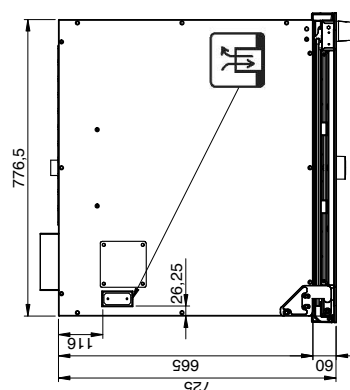
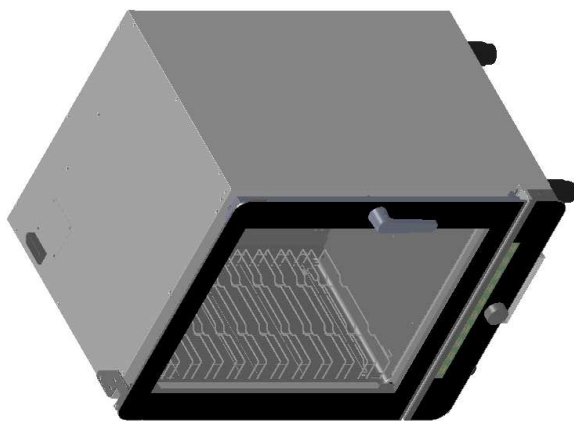
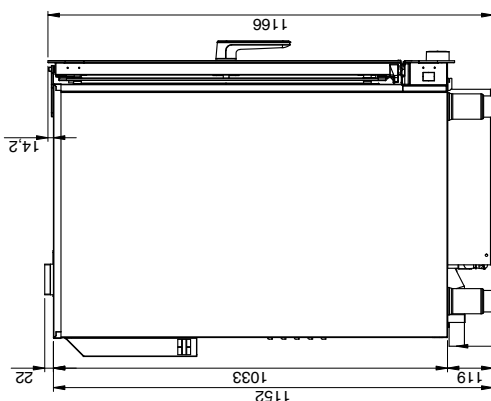
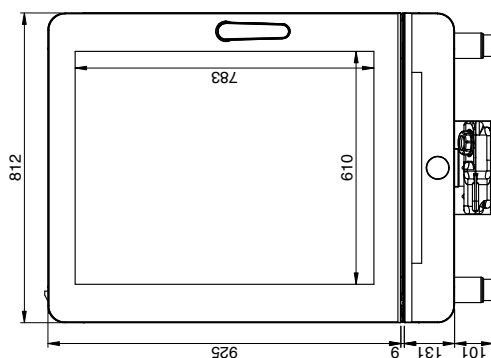
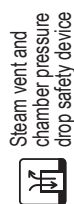
TECHNICAL DATA

Chamber capacity	GN	10 x 1/1	Total electric power	kW	14,5
	600 x 400	10	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	70	Chamber heating output	kW / kcal	14 / -
Number of meals		80 / 150	Steam heating output	kW / kcal	- / -
Number of croissants		120 / 160	Fan power	kW	0,4
External dimensions	mm	812 x 725 x 1145 h	Power supply voltage	V - 50 Hz	3 AC 230 3N AC 400
Packing dimensions	mm	910 x 865 x 1265 h			
Weight - Net / Gross	kg	10 / 117			

Special voltages and frequencies upon request

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The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice



CE IPX 4

According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

