

**DESCRIPTION**



Capacity: 4 x 60x40 - 1/1 GN



Trays insertion: Crosswise



Dimensions: 865 x 735 x H 565 mm



Control panel: Programmable



Indicative quantity of meals: 48



Cooking chamber heating: Electric



Steam generation: direct system

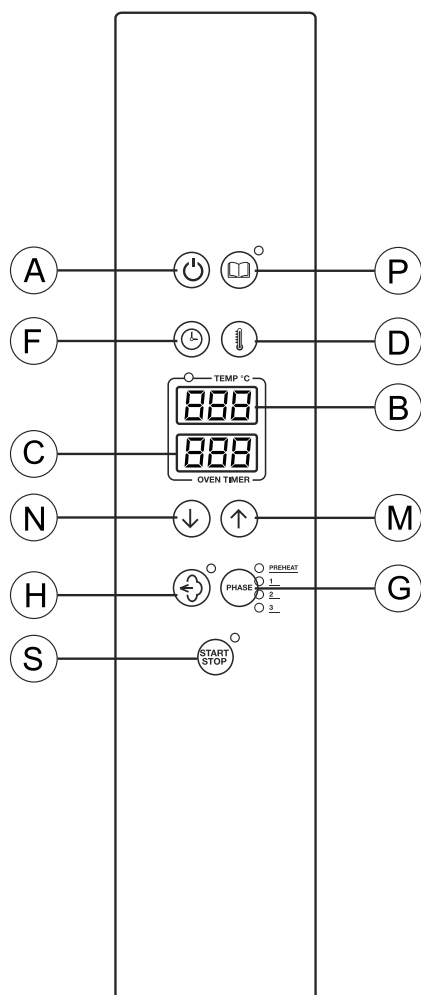
**COOKING MODES AND FUNCTIONING**

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



**NB-SP-004E**

**CONTROL PANEL COMPONENT DESCRIPTION**



<b>A</b>	ON/OFF button
<b>B</b>	Temperature display
<b>C</b>	Time display
<b>D</b>	Cooking chamber temperature selection
<b>F</b>	Time selection
<b>G</b>	Program's phases
<b>H</b>	Steam quantity selection
<b>M</b>	Increase value button
<b>N</b>	Reduce value button
<b>P</b>	Automatic programs
<b>S</b>	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
<b>SCA-11-NB8</b>	Stand
<b>CRGA-08-NB</b>	Tray slides
<b>SCR-11-NB8</b>	Stand with shelf
<b>SCRG-11-NB8</b>	Stand with shelf and tray-slides

Code	Description
<b>SCAG-11-NB8</b>	Stand with tray-slides

**DIMENSIONS**

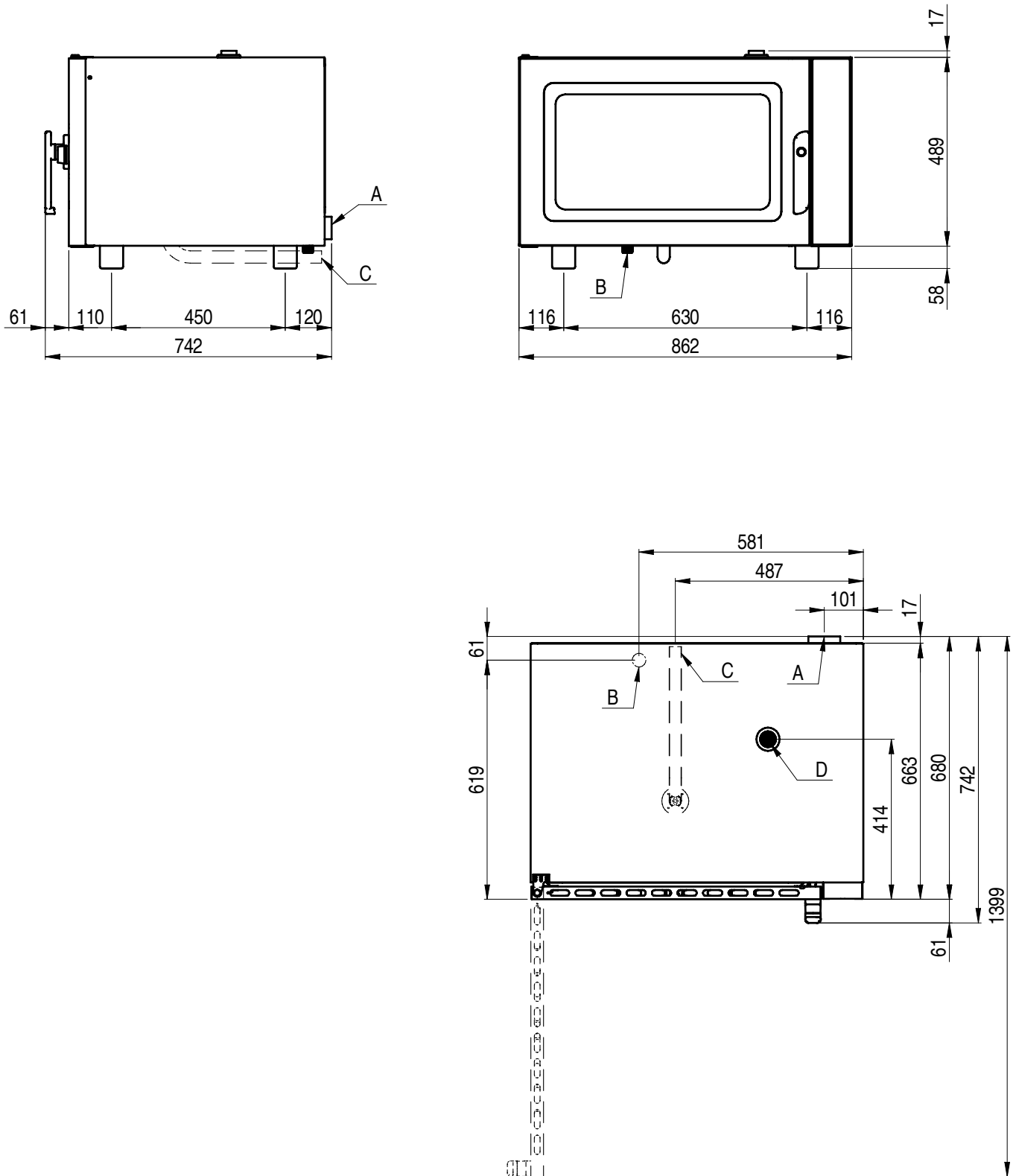
	OVEN	PACKAGE
<b>Width</b>	865 mm	900 mm
<b>Depth (with door handle)</b>	745 mm	770 mm
<b>Height</b>	565 mm	755 mm
<b>Weight/Volume</b>	65 kg/0.52 m <sup>3</sup>	

**WATER SUPPLY**

<b>Water supply coupling</b>	Ø ¾" gas
<b>Water pressure</b>	1.5 - 2.5 bar
<b>Water hardness</b>	4 - 12 °f = 40 - 120 ppm
<b>Water conductivity</b>	50 ÷ 2000 µS/cm
<b>Chlorine concentr. Cl<sub>2</sub></b>	< 0.2 mg/litre
<b>Chloride concentration</b>	<150 mg/litre
<b>Water drain coupling</b>	Ø 40 mm

**POWER SUPPLY**

<b>Model</b>	<b>NB-SP-004E</b>
<b>Power loading</b>	6.5 kW
<b>Chamber power</b>	6.0 kW
<b>Power of the motors</b>	n° 2 x 240 W
<b>Max. power loading</b>	6.5 kW
<b>Voltage</b>	380 - 415 V 3N ~ 50/60 Hz
<b>Absorbed current</b>	11.0 A
<b>Feed cable section</b>	n° 5 x 2.5 mm <sup>2</sup>
<b>Capacity</b>	4 x 60x40 - 1/1 GN
<b>Pitch between trays</b>	75 mm



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