



**DESCRIPTION**



Capacity: 4 x 460x330



Trays insertion: Cross wise



Dimensions: 587 x 610 x H 570 mm



Control panel: Analogic



Indicative quantity of meals: 20



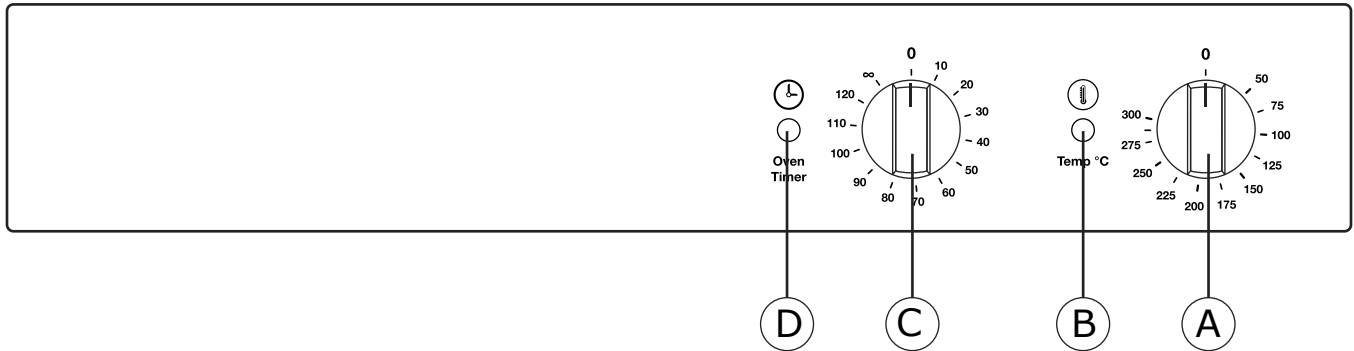
Cooking chamber heating: Electric

Steam generation: --

**COOKING MODES AND FUNCTIONING**

	<p><b>Convection mode</b></p>	<p>Temperature range between 50 °C and 300 °C</p>

**COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL**



Ⓐ	Cooking chamber thermostat		
Ⓑ	Heating cooking chamber ON pilot light		
Ⓒ	Timer		
Ⓓ	Timer ON pilot light		
Ⓔ			
Ⓕ			

**MANUFACTURING FEATURES**

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel AISI;
- 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>S-33G8</b>	Stand
<b>SG-33G8</b>	Stand with tray-slides


**DIMENSIONS**

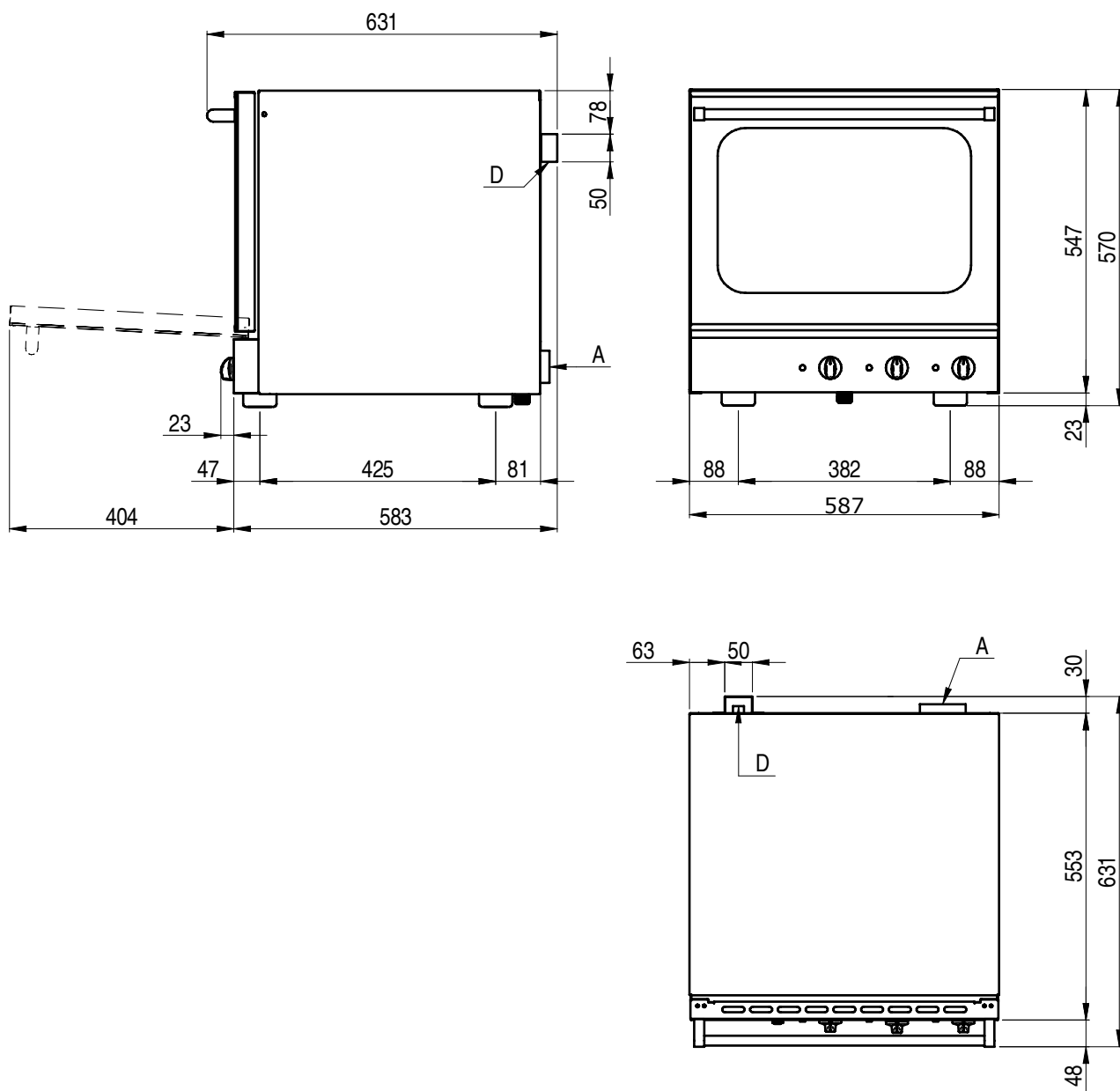
	OVEN	PACKAGE
		<b>Pallet 12 units</b>
<b>Width</b>	587 mm	1.200 mm
<b>Depth (with door handle)</b>	610 mm	1.350 mm
<b>Height</b>	570 mm	2.000 mm
<b>Weight</b>	40 kg	

**WATER SUPPLY**

<b>Water supply coupling</b>	--
<b>Water pressure</b>	
<b>Water hardness</b>	
<b>Water conductivity</b>	
<b>Chlorine concentr. Cl<sub>2</sub></b>	
<b>Chloride concentration</b>	
<b>Water drain coupling</b>	--

**POWER SUPPLY**

<b>Model</b>	<b>GCA-404E</b>
<b>Power loading</b>	3.3 kW
<b>Chamber power</b>	3.2 kW
<b>Grill power</b>	--
<b>Power of the motors</b>	n° 2 x 50 W
<b>Max. power loading</b>	3.3 kW
<b>Voltage</b>	220-240 V 1N ~ 50/60 Hz
<b>Absorbed current</b>	4.7 A
<b>Feed cable section</b>	Electric cable included
<b>Capacity</b>	4 x 460x330
<b>Pitch between trays</b>	70 mm



A Electrical cables connection  
 D Cooking chamber release valve