



DESCRIPTION



Capacity: 6 x 60x40



Trays insertion: Cross wise



Dimensions: 870 x 770 x H 714 mm



Control panel: Analogic



Indicative quantity of meals: --



Cooking chamber heating: Electric

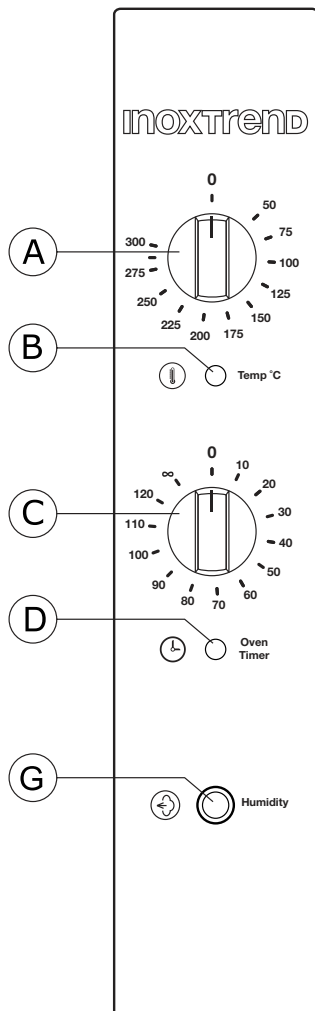


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 300 °C
	Manual humidification	

COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL



(A)	Cooking chamber thermostat
(B)	Heating cooking chamber ON pilot light
(C)	Timer
(D)	Timer ON pilot light
(G)	Manual humidification

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;
- Base chassis made of stainless steel;
- 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
S-31G	Stand
S-31G8	Stand H 85 cm
SG-31G8	Stand with tray holder

DIMENSIONS

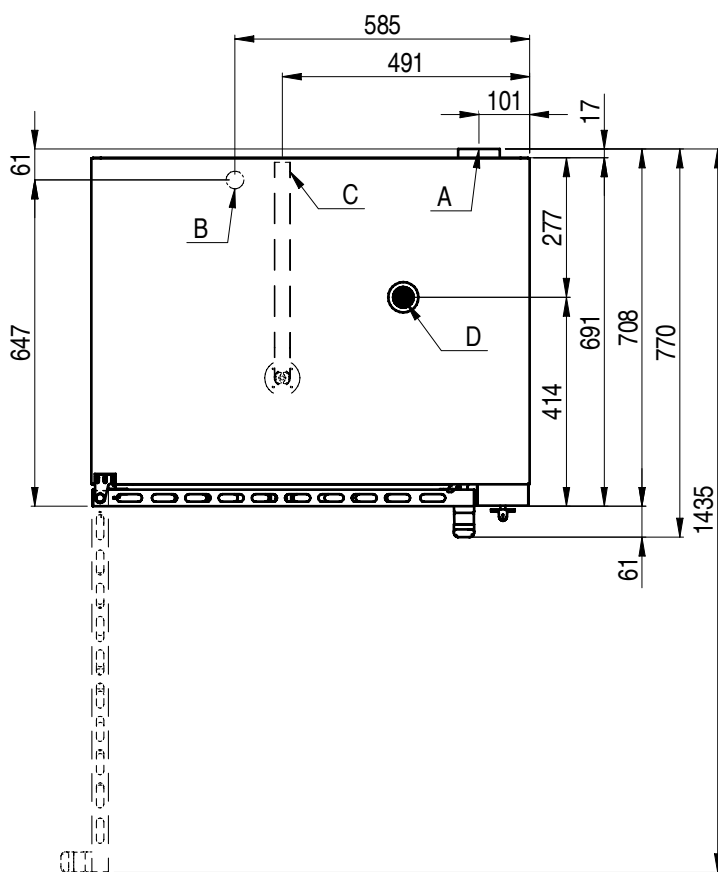
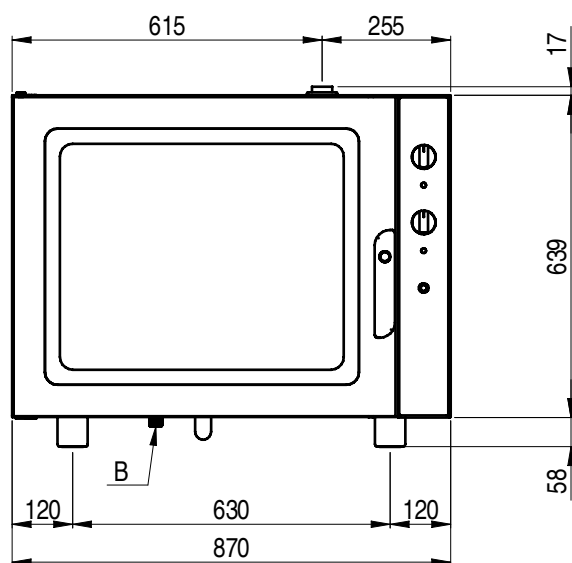
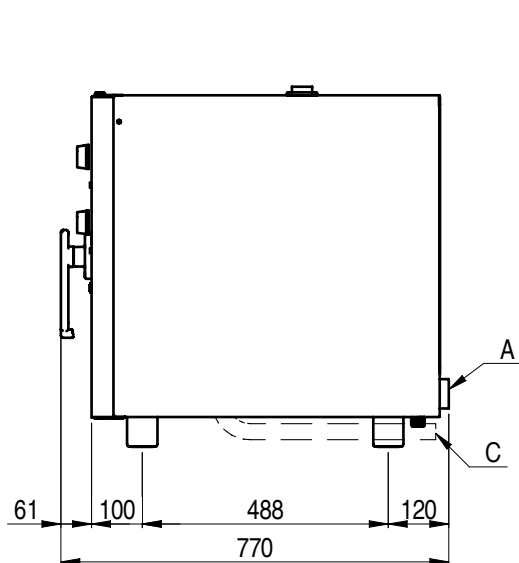
	OVEN	PACKAGE
Width	870 mm	908 mm
Depth (with door handle)	770 mm	782 mm
Height	714 mm	902 mm
Weight	85 kg	

WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl ₂	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Ø 32 mm

POWER SUPPLY

Model	GUA-606EB
Power loading	11.4 kW
Chamber power	11.0 kW
Grill power	--
Power of the motors	n° 2 x 100 W
Max. power loading	11.4 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	20.0 A
Feed cable section	n° 5 x 4.0 mm ²
Capacity	6 x 60x40
Pitch between trays	75 mm



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