

ELECTRIC CONVECTION UNDER OVEN

JOLLY-E Electric oven with free-standing structure to support work-top units, made of stainless steel. Cooking chamber made of AISI 430 stainless steel, 6 level container removable guides, capacity GN 1/1, standard equipped with 1 grid GN 1/1 GN. Ventilation via radial fan. CLIMA-PRO: forced tangential expulsion system of cooking vapors. By avoiding the accumulation of moisture in the cooking chamber, it guarantees the gastronomic result. Cooking oven temperature: from 100°C to 300°C. Six modes of operation, three in static mode and three in ventilated mode (lower heating element, upper heating element, lower and upper heating elements simultaneously).



Power supply

Electricity

Product fitting up

with integrated undercompartment

Functional features

- Electric oven JOLLY-E with free-standing structure to support work-top units.
- Electric convection oven rated at 7,9 kW.
- Cooking oven temperature: from 100°C to 300°C. Six modes of operation, three in static mode and three in ventilated mode (lower heating element, upper heating element, lower and upper heating elements simultaneously).
- CLIMA-PRO: forced tangential expulsion system of cooking vapors. By avoiding the accumulation of moisture in the cooking chamber, it guarantees the gastronomic result.
- Oven ventilation: 1 radial fan cuts times in half and increases productivity compared to the static version.
- Pre-set appliance for installation freestanding on feet.
- The oven cannot be installed under the following products: induction glass ceramic, electric fryers, bain-marie, electric grill.

Constructional features

- Pre-arranged element to receive top elements.
- Structure with top, sides, door and dashboard in AISI 304 stainless steel with Scotch Brite finish; bottom and back in stainless steel.
- Oven cooking chamber made of AISI 430 stainless steel thickness 10/10, glossy finish. Dimensions (W x D x H) 53 x 41 x 31 cm. Insulation by high density ceramic fiber panel. Oven double-walled door made of satin finished AISI 304 stainless steel, inner door made of AISI 441 stainless steel, insulated by high density glass wool. Full width chrome aluminum handle. Heavy Duty hinges. Silicone rubber gasket on the oven front to ensure perfect closure.
- Enamelled iron oven demountable bottom.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm top element height included).
- Access to all components through the front.

Safety equipment and approvals

- Overheating safety thermostat with intervention light.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX4 protection rating.

Standard equipment

- The oven is delivered with 1 chromium plated grid GN 1/1.

Optional

- Wheels.

Technical Data



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<i>Working voltage</i>	400V 3N ~ 50 ÷60 Hz	<i>Net Weight</i>	88 kg
<i>Gross Weight</i>	103 kg	<i>Electric Power</i>	7,9 kW
<i>Dimensions</i>	80x72x65 cm	<i>Packing</i>	82x84x86 cm

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Icon7000 prof.700

