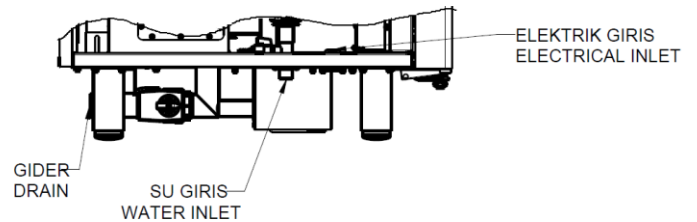
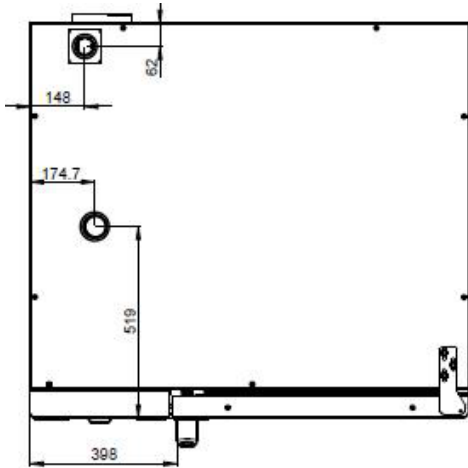
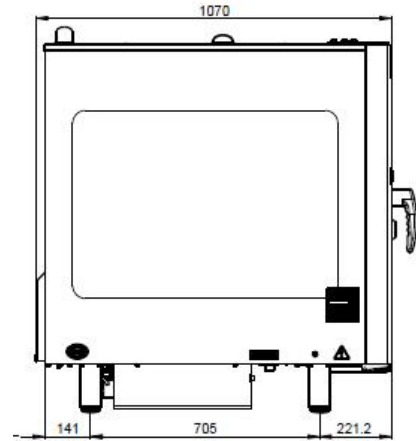
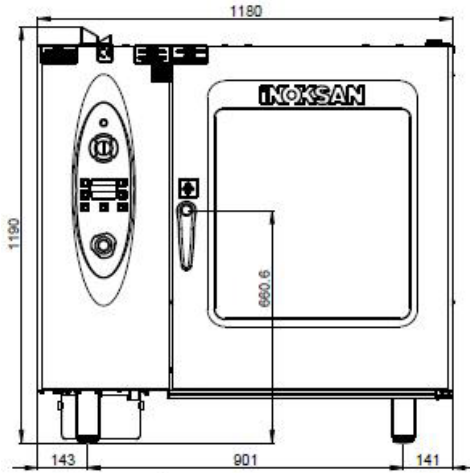


FBE20 STEAM DIGITAL ELECTRICAL COMBI OVEN



GENERAL SPESIFICATION

- * It is manufactured from AISI304 18/8 Cr-Ni stainlees steel sheet
- * Cooking temperature and time can be set manually on the digital control panel
- * Alert code on electronic board (reset, low water level vs.)
- * It is capable of cooking 10 trays with GN 2/1 mm or 20 trays with GN 1/1 mm at once.
- * The space between the racks is 65 mm.
- * Specially designed interior cabin that provides homogeneous cooking.
- * One touch control select five different cooking modes (turbo mode (30-275°C), steam mode (100°C), combi mode (30-275°C), adjustable steam mode (30-99°C), banquette mode (30-275°C))
- * Intelligent steam generator
- * Steam generator and limit thermostat in cabin interior
- * 5 points measured (30-99°C) – meat probe
- * Self Cooling
- * 4 different fan speed
- * Automatic washing system with 3 program (little, medium, intensive)
- * Flexible hose to wash the cabin manually.
- * Steam Condenser System
- * Two step oven door lock system
- * Double glass technology that prevents heat loss
- * Interior cabin lighting
- * Open drainage (drainage with automatic open and close in models with washing feature)
- * Automatic filling system and powerful steam generator
- * Easily replaceable door gasket

TECHNICAL SPESIFICATION

Steam Gas Power	17,5	kW
Fan Motor Power	0,85	kW
Electrical Inlet	400 V AC 3N+PE	V
Frequency	50-60	Hz
Max. Electrical Power	25+1	kW
Cooking Capacity	GN 1/1*20	piece
Capacity	10 GN 2/1 veya 20 GN 1/1	
Distance Of Shelves	65	mm
Water Pressure	2-4	bar
Water Inlet	¾	İNÇ
Diemensions	1180x1070x1190	WxDxH
Cooking Chamber Volumes	0,44	m³
Net Weight	236	KG
Gross Weight	260	KG