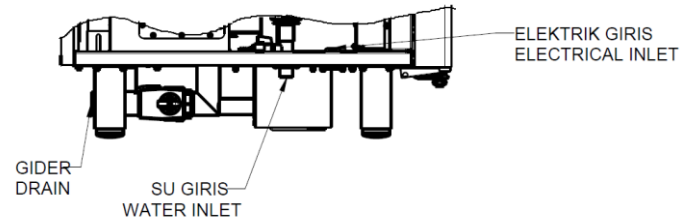
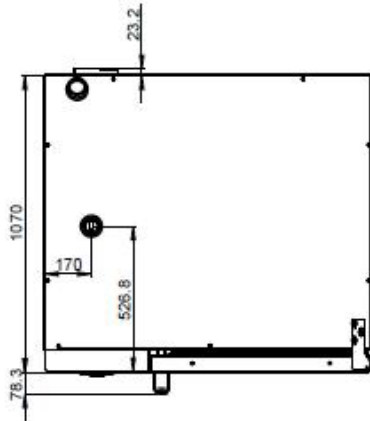
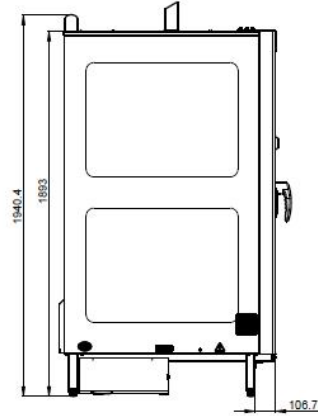
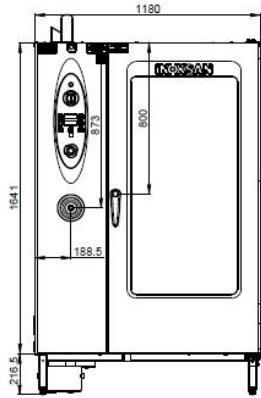


## FBE40 STEAM DIGITAL ELECTRICAL COMBI OVEN



## 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 20 trays with GN 2/1 or 40 trays with GN 1/1mm 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
- \* Safety thermostat for steam generator and cabinet
- \* 1 points measured (30-99°C) – meat probe
- \* Self Cooling system
- \* 4 different fan speed available
- \* 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 Generator Power	35	kW
Fan Motor Power	0,85 x 2	kW
Electrical Inlet	400 V AC 3N+PE	V
Frequency	50-60	Hz
Max. Electrical Power	50 + 2	kW
Cooking Capacity	GN 1/1*40	piece
Capacity	20 GN 2/1 40 GN 1/1	
Distance Of Shelves	65	mm
Water Pressure	2-4	bar
Water Inlet	¾	INC
Diemensions	1180x1070x1893	WxDxH
Cooking Chamber Volumes	0,9	m³
Net Weight	332(+55 trolleys)	KG
Gross Weight	387(+55 trolleys)	KG