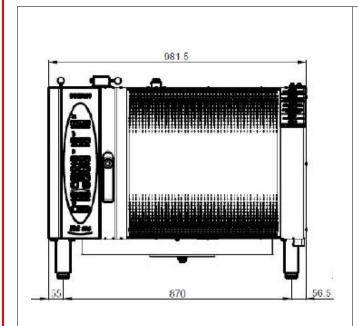
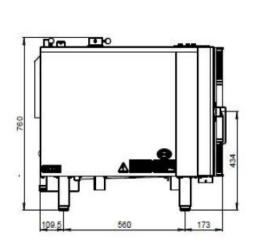
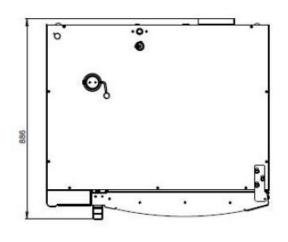


## FKE006 CONVECTION ELECTRICAL OVEN











SAYFA 1-2	CONVECTION ELECTRICAL	<b>ÜR-</b> FKE006	Revizyon No : 0			
	OVEN	İNOKSAN A.Ş.	Revizyon Tarihi : 26.07.2022			
Organize Sanayi Bölgesi Eflatun CD. No:5 16159 Nilüfer/BURSA inoksan @inoksan.com.tr T. +90 224 294 74 74 - F. +90 224 243 61 23						



## **GENERAL SPECIFICATIONS**

- > Manufactured of 18/8 Cr-Ni s/s sheet completely,
- Cooking temperature and time can be set manually on the digital control board,
- Possibility of cooking 6 trays of GN 1/1 x 10mm at the same time,
- Homogenous heat distribution and even cooking because of the fan motor,
- Humidification inside the chamber by spraying water onto the food when necessary,
- Door with heat resistant double glasses and special unflammable gaskets,
- Easy to open and clean glass of the inner door as per hygienic conditions,
- Stop the operations when the door is opened for safety cautions,
- Safety thermostat stops the operation of the oven in case of over increasing of the heat inside the chamber,
- 2 different speeds of motor (700/1400) and at both directions,
- Minimum heat loss because of the insulated oven chamber,
- Inner lightning with fittings inside the door,
- Rapid cooling by pushing relevant button on the digital control board,

**SAYFA** 

## **TECHNICAL SPECIFICATIONS**

Fan Motor Power	0,80	kW
Electrical Inlet (Mains Voltages)	400 V	V
Frequency	50	Hz
Max. Electrical Power	10	kW
Capacity	6 GN 1/1	
Water Pressure	2-4	BAR
Water Inlet	3/4	INCH
Diemensions	980x888x760	WxDxH
Net Weight	116	KG

\ 2-2	CONVECTION ELECTRICAL OVEN	<b>ÜR-</b> FKE006	Revizyon No : 0			
		İNOKSAN A.Ş.	Revizyon Tarihi : 26.07.2022			
	Organize Sanavi Bölgesi Eflatun CD No:5 16159 Nilüfer/BLIRSA inoksan@inoksan.com tr T +90 224 294 74 74 - F +90 224 243 61 23					