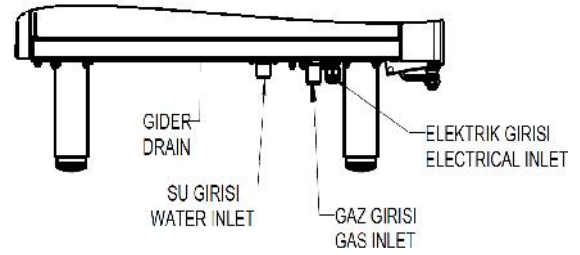
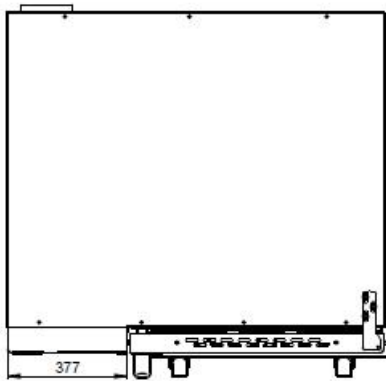
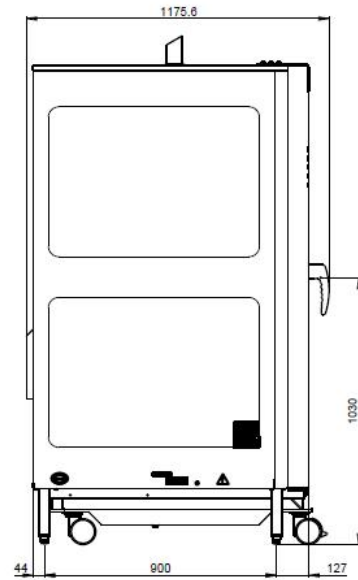
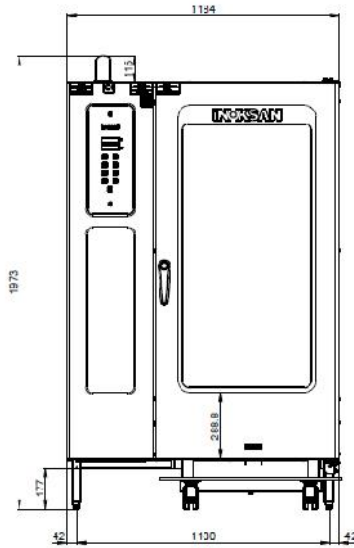


FKG40 GAS CONVECT OVEN



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, temperature, time vs.)
- * It is capable of cooking 20 trays with GN 2/1 or 40 trays with GN 1/1 mm at once.
- * The space between the racks is 65 mm.
- * Specially designed interior cabin (especially fan baffle) that provides homogeneous cooking.
- * Limit thermostat in cabin interior
- * Self Cooling
- * 6 different fan speed
- * It can be manuel humidification
- * Two step oven door lock system
- * Double glass technology that prevents heat loss
- * Interior cabin lighting
- * Easily replaceable door gasket
- * It is opareted with LPG and NG and conversion is possible
- * Gas valve includes a safety system equipped with electronic ignition and it automatically cuts the gas, flame

TECHNICAL SPESIFICATION

Gas Power	50	kW
Fan Motor Power	0,85 x 2	kW
Electrical Inlet	230 V AC 1N+PE	V
Frequency	50	Hz
Max. Electrical Power	3	kW
Max. Gas Power	50	kW
Gas Consumption (NG)(G20)	5,079	m³/h
Gas Consumption (LNG)(G30/G31)	3,785	Kg/h
Nominal Gas Pressure (NG)(G20)	20	mbar
Nominal Gas Pressure (LPG)(G30/G31)	30/37	mbar
Capacity	20 GN 2/1 or 40 GN 1/1	
Distance of Shelves	65	mm
Gas Inlet	¾	INC
Water Pressure	2-4	bar
Water Inlet	¾	INC
Diemensions	1180x1070x1893	WxDxH
Cooking Chamber Volumes	0,9	m³
Net Weight	---	KG