Client _____ Quantity _____

Project _____ Position _____



## Function oven

**Model:** BER443S **Cod:** NP01041022002

### Technical data

| | |
|---|---|
| **Number of pans:** | 4 |
| **Pans size (mm):** | 433x333 |
| **Tray centre distance (mm):** | 70 |
| **Number of fans:** | 2 |
| **Fan speed:** | 1 |
| **Dimensions (mm):** | 557 x 640 x 563 |
| **Net weight (kg):** | 37 |
| **Volume (m3):** | 0,200 |
| **Chamber size (mm):** | 452 x 371 x 326 |
| **Electric power (kW):** | 3,5 |
| **Voltage (V):** | 220-240 |
| **Power supply (A):** | 16 |
| **Phases:** | 1N |
| **Cable section (mmq):** | 3G1,5 |
| **Frequency (Hz):** | 50-60 |
| **Packing dimensions (mm):** | 590 x 680 x 788 |
| **Chamber size (mm):** | 452 x 371 x 326 |
| **Gross weight (kg):** | 40 |
| **Gross volume (m3):** | 0,320 |

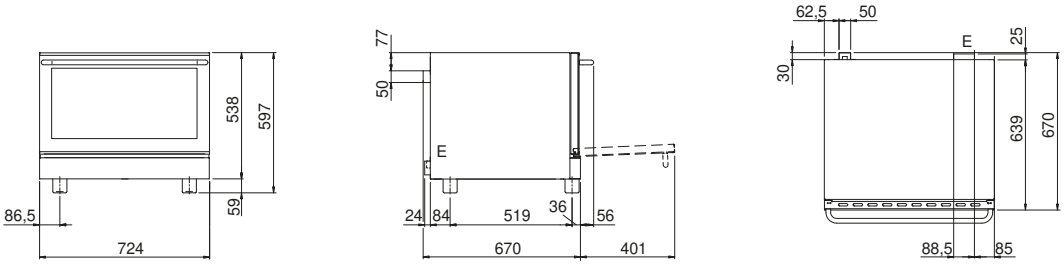
### Features

| | |
|---|---|
| **Oven type:** | Convection |
| **Control:** | Electro-mechanic ovens |
| **Functions:** | Convection cooking, gratin |
| **Grill:** | Available |
| **Steam:** | Direct |
| **Steam management:** | Time management |
| **Temperature range:** | 50°C - 300°C |
| **Door:** | Drop down |
| **Cooking chamber bottom:** | AISI 430 mirror finish |
| **Range timer:** | 1' - 120' |
| **Flue:** | Always open |

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

Electro-mechanical electric convection oven with grill. Capacity 4 trays 433X333. Cooking chamber with rounded corners, welded without visible welding. Adjustable height of the feet. Removable grid shelves with distance between trays of 70 mm. Door with wide glass surface equipped with air channel for the external glass ventilation, which further limits the temperature on the external surface. Door handle in plastic material, highly resistant to shocks and temperatures. Silicone gasket inserted in the front of the chamber, with maximum seal capacity, avoiding temperature drops. Heating through high efficiency coated heating elements. Timer from 1’ to 120’ (plus infinite position). Temperature control in the cooking chamber from 50 °C to 300 °C. 2 fans. Wide air flow channels of the chamber that allows a perfect cooking uniformity, both in conditions of scarce and full load. Folding opening of the internal glass. Control panel of all the functional parts placed on the bottom side of the oven. Safety thermostat in the cooking chamber to avoid dangerous high temperatures. Internal lighting positioned on the left side of the cooking chamber. Electric power 3,5 kW - 220-240V/1N+G 50/60 Hz.

## Technical draw




**E :** Electric connection

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