

Client _____ Quantity _____

Project _____ Position _____

Pratika oven

Model: FCG101V

Cod: NP01102033001

Technical data

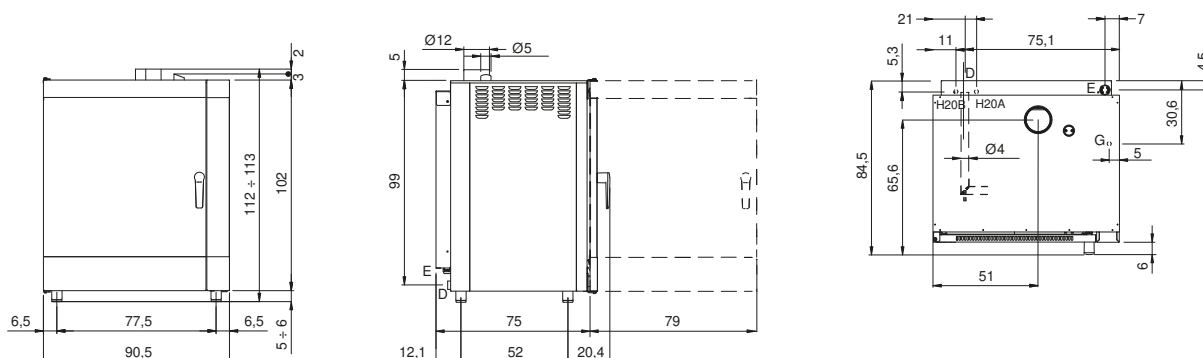
| | |
|----------------------------|---------------------|
| Number of pans: | 10 |
| Pans size (mm): | EN 600x400 - GN 1/1 |
| Tray centre distance (mm): | 74 |
| Number of fans: | 2 |
| Fan speed: | 2 |
| Dimensions (mm): | 905 x 845 x 1130 |
| Net weight (kg): | 140 |
| Volume (m3): | 0,865 |
| Chamber size (mm): | 645 x 449 x 800 |
| Electric power (kW): | 0,8 |
| Voltage (V): | 220-240 |
| Power supply (A): | 3,5 |
| Phases: | 1N |
| Cable section (mmq): | 3G1,5 |
| Frequency (Hz): | 50 |
| Gas power (kW): | 19 |
| Total gas power (Kcal/h): | 16337 |
| Gas connection: | 1/2" |
| Cold water connection: | 3/4" |
| Cold water pressure (bar): | Max 5 bar |
| Softened water inlet: | 3/4" |
| Drain size (mm): | 40 |
| Packing dimensions (mm): | 955 x 900 x 1301 |
| Chamber size (mm): | 645 x 449 x 800 |
| Gross weight (kg): | 156 |
| Gross volume (m3): | 1,120 |

Features

| | |
|-------------------------|---------------------------------|
| Oven type: | Convection |
| Control: | Electro-mechanic ovens |
| Steam: | Direct |
| Steam management: | Time management |
| Temperature range: | 30°C - 280°C |
| Door: | Hinged door |
| Cooking chamber bottom: | Stainless steel cooking chamber |
| Range timer: | 1' - 120' |
| Flue: | Manual input |

Electro-mechanical gas convection ovens with humidifier. Capacity 10 trays Gn 1/1 or pastry 600x400. Cooking chamber with rounded corners, welded without visible welding. Adjustable height of the feet. Removable universal grid shelves (Gatronorm and Euronorm) with distance between trays of 74 mm (bakery grid shelves with a distance of 95 mm can be supplied on request). Door with wide glass surface equipped with air channel for the external glass ventilation, which further limits the temperature on the external surface. Pressure door-lock and re-opening through a side release; 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. Gutter for the collection of liquid, connected to the drain. Indirect heating by flame tubes and atmospheric burners. Timer from 1' to 120' (plus infinite position). Power-adjusting control humidifier. Temperature control in the cooking chamber from 50 °C to 280 °C. 2 speed fan. Double speed auto-reverse fans. Manual air-valve opening (motorized in the programmable models). 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 left side of the oven. Safety thermostat in the cooking chamber to avoid dangerous high temperatures beyond 350°C. 2 speed fans. Water inlet for the humidifier control. Internal lighting positioned on the left side of the cooking chamber. Electric power 19 Kwatt - 220-240V 50/60 Hz.

Technical draw



G: Gas connection

E: Electric connection

D: Drain for water

H2OA: Water inlet

H2OB: Softened water inlet