Client _____ Quantity _____

Project _____ Position _____

## Pratika Kompact oven



**Model:** FDEK101P **Cod:** NP01103021001

### Technical data

| | |
|---|---|
| **Number of pans:** | 10 |
| **Pans size (mm):** | GN 1/1 |
| **Tray centre distance (mm):** | 60 |
| **Number of fans:** | 2 |
| **Fan speed:** | 2 |
| **Dimensions (mm):** | 517 x 890 x 1010 |
| **Net weight (kg):** | 96 |
| **Volume (m3):** | 0,4647 |
| **Chamber size (mm):** | 380 x 549 x 620 |
| **Electric power (kW):** | 15,7 |
| **Voltage (V):** | 380-415 |
| **Power supply (A):** | 27 |
| **Phases:** | 3N |
| **Cable section (mmq):** | 5G4 |
| **Frequency (Hz):** | 50-60 |
| **Cold water connection:** | 3/4" |
| **Cold water pressure (bar):** | Max. 5 bar |
| **Softened water inlet:** | 3/4" |
| **Drain size (mm):** | 40 |
| **Packing dimensions (mm):** | 560 x 970 x 1180 |
| **Chamber size (mm):** | 380 x 549 x 620 |
| **Gross weight (kg):** | 104 |
| **Gross volume (m3):** | 0,6409 |

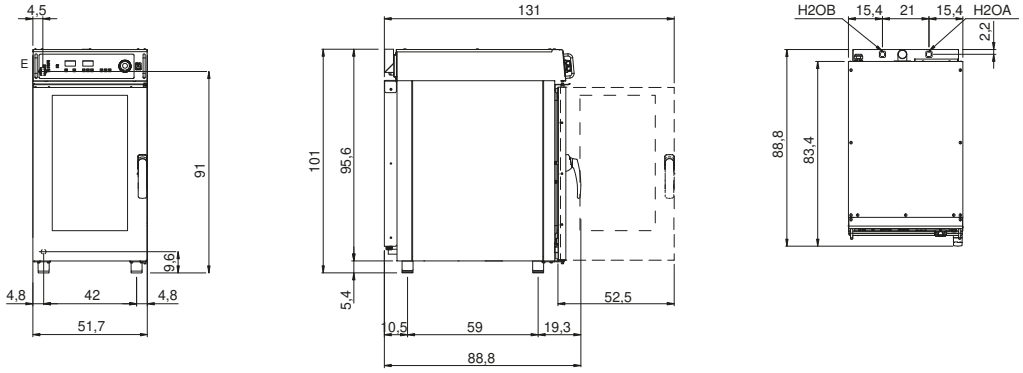
### Features

| | |
|---|---|
| **Oven type:** | Combi |
| **Control:** | Programmable |
| **Functions:** | Convection cooking, steam, mixed cooking, multilevel, phases cooking, core probe and Delta T cooking |
| **Steam:** | Direct |
| **Steam management:** | Time management |
| **Temperature range:** | 30°C - 280°C |
| **Door:** | Hinged door |
| **Fan:** | Made of AISI 304 stainless steel – autoreverse |
| **Range timer:** | 1'-240' |
| **Flue:** | Automatic |
| **Recipes:** | Standard |

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.

Programmable digital electric combi steamer. Door with left handle. Capacity 10 trays GN 1/1 version compact. Cooking chamber with rounded corners, welded without visible welding to allow a perfect cleaning. Adjustable height of the feet. Removable Gastronorm grid shelves GN1/1 made in steel wire, with distance between trays of 30-60 mm. Door 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. Gutter for the collection of liquid, connected to the drain. Heating through high efficiency coated heating elements. Timer from 1' to 120' (plus infinite position). Power-adjusting control humidifier. Temperature control in the cooking chamber from 50 °C to 280 °C. N°2 double speed auto-reverse fans. Programmable air-valve opening. 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. Digital control panel placed above the oven. Up to 99 programs can be saved, with the possibility of sequencing up to 3 cooking phases for each cycle. Possibility of cooking in convection/mixed mode or Steam. Possibility of cooking by setting the time or using a core probe and Delta T. (optional probe). Possibility of using automatic washing cycles (optional). Safety thermostat in the cooking chamber to avoid dangerous high temperatures beyond 350°C. Water inlet for the humidifier control. Internal lighting positioned on the left side of the cooking chamber. Electric power 15,6 kW - 380-415V 50/60 Hz.

## Technical draw




**E:** Electric connection

**D:** Drain for water

**H2OA:** Water inlet

**H2OB :** Softened water inlet

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