

<b>Net price</b>	<b>680 €</b>
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**DESCRIPTION**



Capacity: 6 x 60x40



Trays insertion: Cross wise



Dimensions: 870 x 770 x H 714 mm



Control panel: Analogic



Indicative quantity of meals: --



Cooking chamber heating: Electric



Steam generation: Direct system

**COOKING MODES AND FUNCTIONING**

	<b>Convection mode</b>	Temperature range between 50 °C and 300 °C
	<b>Manual humidification</b>	



### OPTIONAL ACCESSORIES

Code	Description
S-31G	Stand
S-31G8	Stand H 85 cm
SG-31G8	Stand with tray holder


### DIMENSIONS

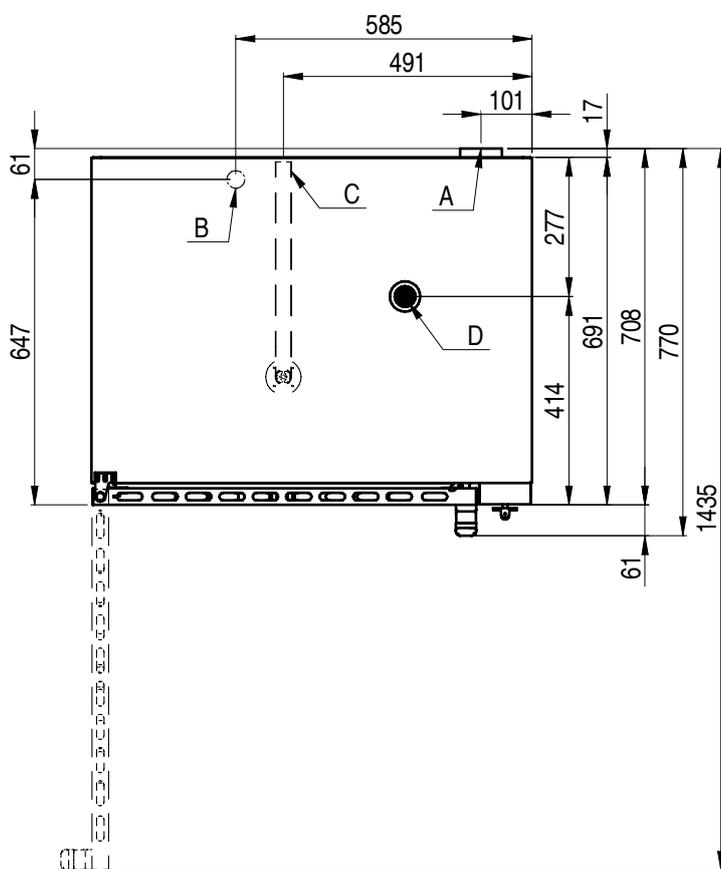
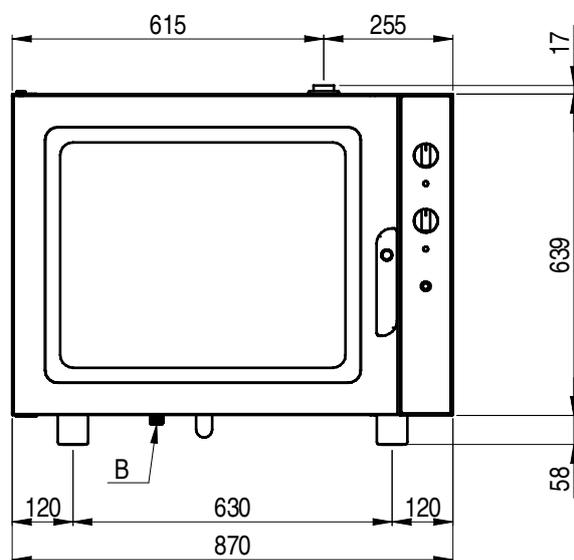
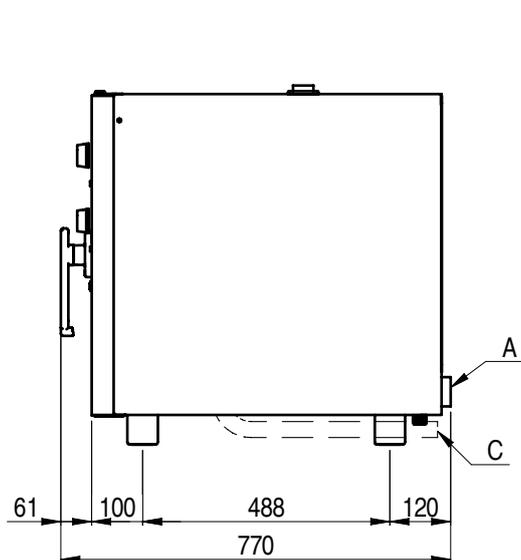
	OVEN	PACKAGE
Width	870 mm	908 mm
Depth (with door handle)	770 mm	782 mm
Height	714 mm	902 mm
Weight	85 kg	

### WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl <sub>2</sub>	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Ø 32 mm

### POWER SUPPLY

Model	GUA-606EB
Power loading	11.4 kW
Chamber power	11.0 kW
Grill power	--
Power of the motors	n° 2 x 100 W
Max. power loading	11.4 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	20.0 A
Feed cable section	n° 5 x 4.0 mm <sup>2</sup>
Capacity	6 x 60x40
Pitch between trays	75 mm



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Water drain coupling
- D Cooking chamber release valve