

TECHNICAL SHEET

Mod. AFO EM4



DESCRIPTION

Capacity: 4 x 460x340 mm

Trays insertion: Cross wise

Dimensions: 585 x 655 x H 570 mm

Control panel: Analogic

Indicative quantity of meals: --

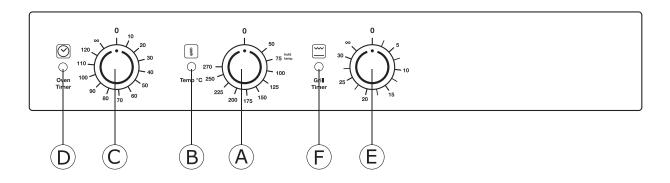
Cooking chamber heating: Electric

Steam generation: --

COOKING MODES AND FUNCTIONING

SSS	Convection mode	Temperature range between 50 °C and 270 °C
<u>~~~</u>	Salamander	Electric grill with timer

CONTROL PANEL COMPONENT DESCRIPTION



Α	Cooking chamber thermostat		D	Timer ON pilot light
В	Heating cooking chamber ON pilot light		E	Grill timer
С	Timer		F	Grill timer ON pilot light







MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 430;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

DIMENSIONS

	OVEN	PACKAGE
Width	585 mm	620 mm
Depth (with door handle)	655 mm	690 mm
Height	570 mm	760 mm
Weight/Volume		41 kg / 0.33 m³

POWER SUPPLY

Model	AFO EM4			
Power loading	3.6 kW			
Chamber power	2.8 kW			
Grill power	0.7 kW			
Power of the motors	n° 2 x 55 W			
Max. power loading	3.6 kW			
Voltage	220-240 V N1 ~ 50/60 Hz			
Absorbed current	5.8 A			
Feed cable section	Electric cable included			
Capacity	4 x 460x340 mm			
Pitch between trays	70 mm			



