


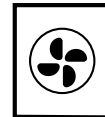
CL 5

Forno digitale a convezione, con iniezione di acqua,
capienza **5** teglie o griglie **600x400** mm o **GN 1/1**
*Digital convection oven with water injection system,
suitable for **5** pans or grids **600x400** mm o **GN 1/1***

 PORTA A BANDIERA SX
LH HINGED DOOR



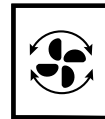
FUNZIONI functions



CONVEZIONE
CONVECTION



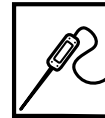
H₂O



INVERSIONE MARCIA
REVERSE GEAR



RICETTE
RECIPES



SONDA AL CUORE
CORE PROBE



LUCE
LIGHT



DELTA T°

▪ ADATTO A CUOCERE / Suitable for cooking:



GASTRONOMIA
GASTRONOMY



PESCE
FISH



CARNE
MEAT



PASTICCERIA
BAKERY



PANE
BREAD



SNACK



PIZZA

CARATTERISTICHE TECNICHE / TECHNICAL FEATURES


Versione - <i>Version</i>	Elettrico - Digitale - <i>Electric - Digital</i>
Capacità teglie - <i>Loading capacity</i>	5 - 600x400 / 5 - GN 1/1
Distanza fra teglie - <i>Distance between trays</i>	75 mm
Dimensioni camera (LxPxH) - <i>Oven chamber size (LxDxH)</i>	660 x 450 x 440 mm
Dimensioni esterne (LxPxH) - <i>External dimensions (LxDxH)</i>	920 x 840 x 760 mm
Potenza elettrica totale - <i>Total electrical power</i>	6,45 kW
Voltaggio - <i>Voltage</i>	220-240V / 380-415V 3/3 +N 50/60 Hz
Dimensioni imballo (LxPxH) - <i>Package dimensions (LxDxH)</i>	880 x 955 x 900 mm
Peso netto - <i>Net weight</i>	90 kg
Peso lordo con imballo - <i>Gross weight with package</i>	115 kg

CODICE / CODE	DESCRIZIONE / DESCRIPTION
FECLDL05NEVH20	5 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 5 PANS OR GRIDS 600 x 400 mm OR GN 1/1
FECLDL05NEVH20 + SABINAFECL	5 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 + SABINA CAPPA 5 PANS OR GRIDS 600 x 400 mm OR GN 1/1 + SABINA HOOD

TEGLIE E GRIGLIE NON COMPRESI - *GRIDS AND PANS NOT INCLUDED*

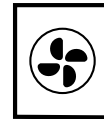
CL 10

Forno digitale a convezione, con iniezione di acqua,
capacità **10** teglie o griglie **600x400** mm o **GN 1/1**
*Digital convection oven with water injection system,
suitable for **10** pans or grids **600x400** mm o **GN 1/1***

 PORTA A BANDIERA SX
LH HINGED DOOR



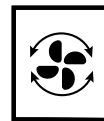
FUNZIONI functions



CONVEZIONE
CONVECTION



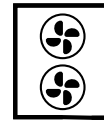
DELTA T°



INVERSIONE MARCIA
REVERSE GEAR



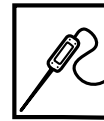
H₂O



DOPPIA VENTOLA
DOUBLE FAN



RICETTE
RECIPES



SONDA AL CUORE
CORE PROBE



LUCE
LIGHT

▪ ADATTO A CUOCERE / Suitable for cooking:



GASTRONOMIA
GASTRONOMY



PESCE
FISH



CARNE
MEAT



PASTICCERIA
BAKERY



PANE
BREAD



SNACK



PIZZA

CARATTERISTICHE TECNICHE / TECHNICAL FEATURES

Versione - Version	Elettrico - Digitale - Electric - Digital
Capacità teglie - Loading capacity	10 - 600x400 / 10 - GN 1/1
Distanza fra teglie - Distance between trays	75 mm
Dimensioni camera (LxPxH) - Oven chamber size (LxDxH)	660 x 455 x 840 mm
Dimensioni esterne (LxPxH) - External dimensions (LxDxH)	920 x 840 x 1160 mm
Potenza elettrica totale - Total electrical power	12,7 kW
Voltaggio - Voltage	220-240V / 380-415V 3/3 +N 50/60 Hz
Dimensioni imballo (LxPxH) - Package dimensions (LxDxH)	880 x 955 x 1300 mm
Peso netto - Net weight	125 kg
Peso lordo con imballo - Gross weight with package	150 kg

CODICE / CODE	DESCRIZIONE / DESCRIPTION
FECLDL10NEVH20	10 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 10 PANS OR GRIDS 600 x 400 mm OR GN 1/1
FECLDL10NEVH20 + SABINAFECL	10 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 + SABINA CAPPA 10 PANS OR GRIDS 600 x 400 mm OR GN 1/1 + SABINA HOOD

TEGLIE E GRIGLIE NON COMPRESSE - GRIDS AND PANS NOT INCLUDED