

**OL1064E: 10 levels 600x400 digital convection oven**  
**Forno digitale convezione 10 Livelli 600x400**  
**Four numérique air pulsé 10 niveaux 600x400**



**Cooking modes**

Convection 50°C – 270°C

**Modalità di cottura**

Convezione 50°C – 270°C

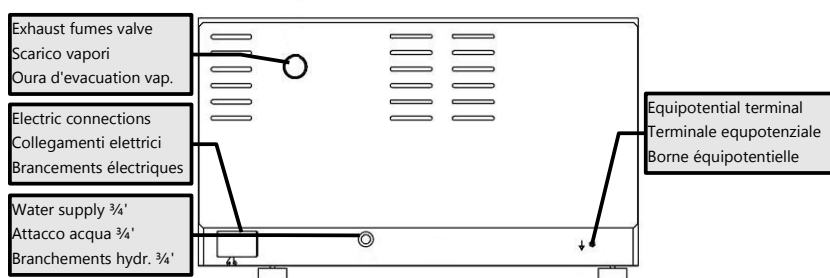
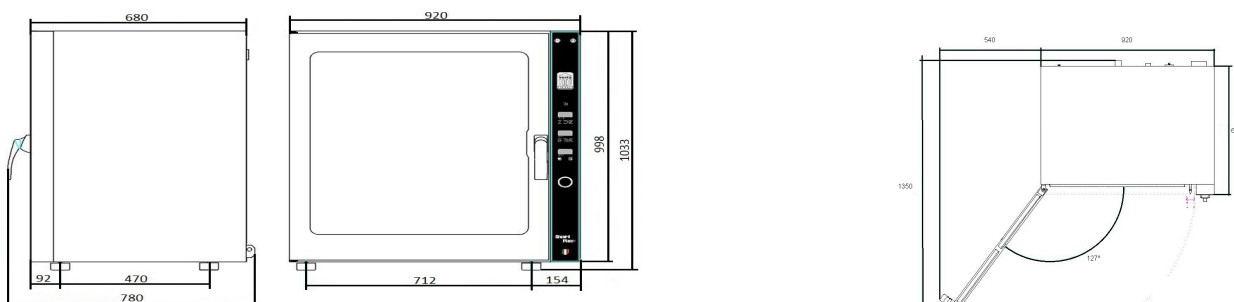
**Systeme de cuisson**

Convection 50°C – 270°C

**Technical features-Caratteristiche tecniche-Caractéristiques techniques**

<b>Capacity-Capacità-Capacité:</b>	10 x 600x400
<b>Tray distance-Distanza tra le teglie-Espacement entre les niveaux:</b>	80 mm
<b>Oven dimensions-Dimensioni esterne-Dimensions:</b>	920x680x1020mm
<b>Structure-Struttura-Structure:</b>	AISI 304; AISI 430;
<b>Door-Porta-Porte:</b>	Double glazed-Doppio vetro-Double vitrage
<b>Light-Luce-Lampe:</b>	Halogen lamp-Lampada alogena-Halogène
<b>Weight-Peso-Poids:</b>	120 Kgs.
<b>Water supply-Attacco acqua-Branchement hydraulique:</b>	¾"
<b>Control panel-Pannello di controllo-Panneau de contrôle:</b>	Digital-Digitale-Numérique
<b>Recipes-Ricette-Recettes-:</b>	99 progr. (3 steps)-99 progr. (3 fasi)-99 progr. (3 phases)
<b>Temperature range-Temperatura-Température:</b>	50 - 270° C
<b>Timer-Timer-Minuteur:</b>	0 - 999 min.
<b>Steam system-Vapore-Vapeur:</b>	10 levels auto.-10 livelli automatici-10 niveaux automatiques
<b>Exhaust fumes valve-Scarico vapori-Oura évacuation vapeur:</b>	Manual-Manuale-Manuelle
<b>Motors-Motori-Moteurs:</b>	3 reverse-avec inverseur
<b>Electric spec's-Specifiche elettriche-Spécifications électriques:</b>	3N 400V / 13,8Kw-*18,3Kw (optional-opzionale-optionnel)

## Views and dimensions-Viste e dimensioni-Vues et dimensions



## Optional-Opzionali-Optionnel



**0T1064**

Oven stand-Supporto forno- Support de four



**0C1064M**

Static proofer-Lievitatore statico-Chambre de pousse statique



**0A1064M**

Hood with extractor fan-Cappa aspirante-Hotte aspirante



**5011007**

6,0kw armoured heating element-Resistenza 6,0kw-Résistance 6,0kw



**1003001**

Shower kit-Kit doccetta lavaforno-Kit douche lave four