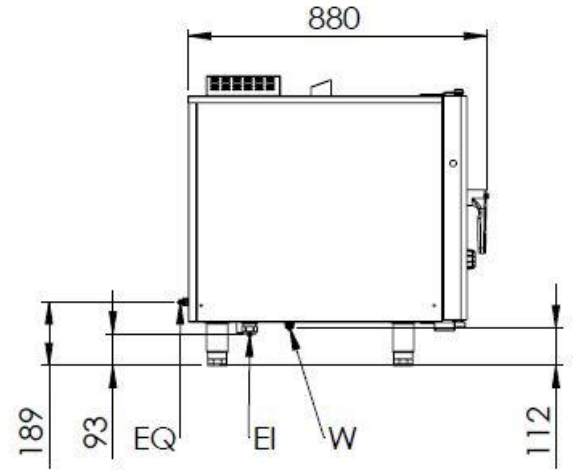
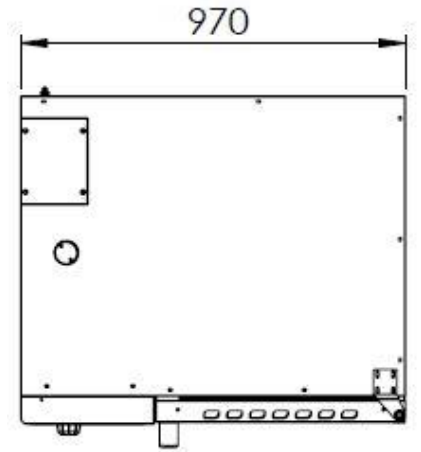
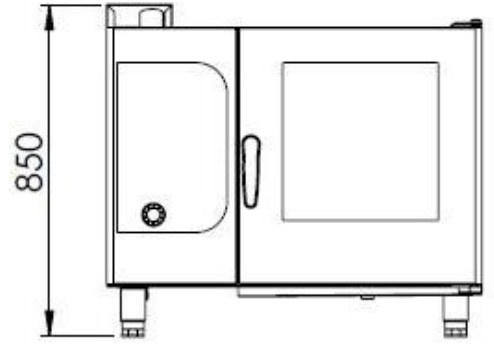




ELECTRIC STEAM CONVECTION OVEN
CONVECTION OVENS



EI=ELECTRIC INLET
EQ=GROUNDING CONNECTION
W= WATER INLET

- The stainless steel body makes the device durable and enduring.
- The rounded interior cabinet provides an easy cleaning.
- The openable inner glass offers an easy cleaning.
- With high temperature resistant double glass. The coated inner glass prevents heating on the outer glass to prevent heat loss.
- The insulation material situated around the oven and the special silicone gasket located on the oven door minimize heat loss and saves energy.
- Double direction rotatable stainless steel fan provides homogeneous heat distribution inside the cabinet.
- The safety thermostat prevents the excessive temperature rising of the cabinet.
- The humidity mode can be adjusted manually or automatically.
- Easy program adjustment with the rotative knob.
- All functions are digitally controlled.
- Provides a wide cooking range with an adjustable cooking time up to 180 minutes.
- With a preheating function for more efficient cookings.
- Cooling function for the next cooking.
- 20 programmable cooking memories with 5 stages.
- The safety door switch stops the cooking when the door is opened.
- With halogen lamp interior lighting.
- With a hand shower for the interior cleaning of the oven.
- With a capacity of 6 x GN 1/1.

MODEL	DESCRIPTION	DIMENSIONS	TOTAL POWER / FAN POWER	ELECTRIC VOLTAGE / CABLE CROSS SECTION	WATER INLET / WATER PRESSURE	WEIGHT
PRIME061E	ELECTRIC CONVECTION OVEN	970X880X850	12 kW / 0,85 kW	380-400 VAC 3N 50 Hz / 5X4 mm ²	R 3/4 / 1,5-4 bar	115 kg net
		1020X920X1020 Package dimension				135 kg Gross weight

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