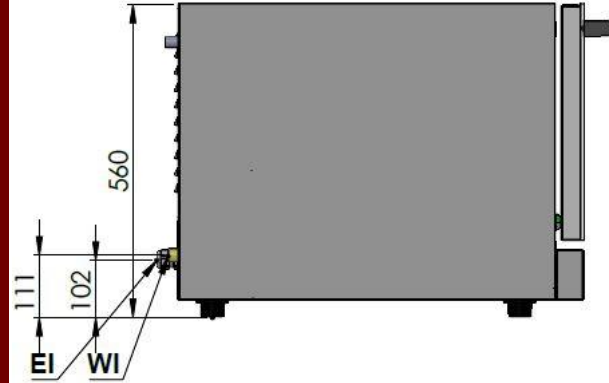
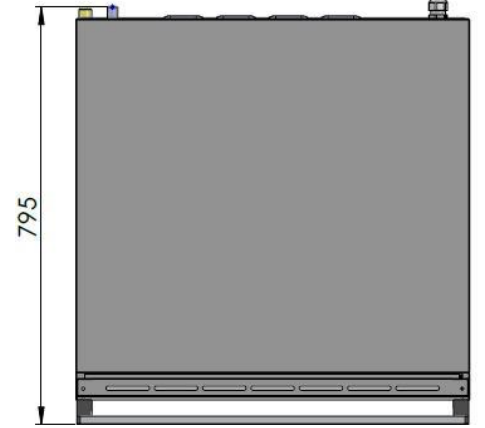
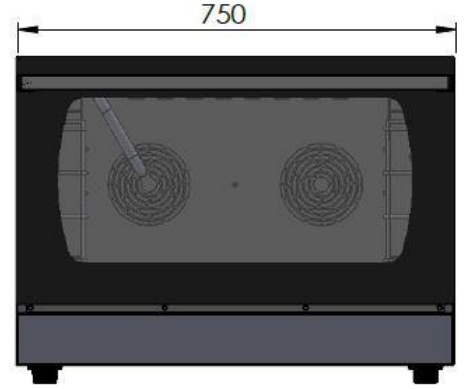




PÂTISSERIE OVENS
ELECTRIC CONVECTION PÂTISSERIE OVEN



EI=ELECTRIC INLET
WI=WATER INLET

- The stainless steel body makes the device durable and enduring.
- Easy to clean through its rounded internal chamber corners.
- Its openable internal glass ensures easy cleaning.
- It is composed with high temperature resistant double glazing.
- The insulation material around the cabinet minimizes heat loss and saves energy.
- The special door seal prevents heat transition from the door and saves energy.
- The safety thermostat prevents overheating of the cabinet.
- Offers manual humidity control.
- Offers a wide cooking range with its up to 120 minutes adjustable cooking time.
- Safety door switch stops the cooking process in case the door opens.
- Halogen lamps are used for the internal lightening.
- With a capacity of 4 x 40x60 mm or 4 x GN 1/1 40 mm trays.

MODEL	DESCRIPTION	DIMENSIONS	TOTAL POWER / FAN POWER	ELECTRIC VOLTAGE / CABLE CROSS SECTION	WATER INLET / WATER PRESSURE	WEIGHT
NEVO-04EM	ELECTRIC CONVECTION PÂTISSERIE OVEN	750X795X560	6800 kW / 2X0,2 = 0,4 kW	380-400 VAC 3N 50 Hz 220-230 VAC 1N 50 Hz / 5X2,5 mm ² 3X6 mm ²	R 3/4 / 1,5-4 bar	62 kg net
		770X820X610 Package dimension				72 kg Gross weight

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