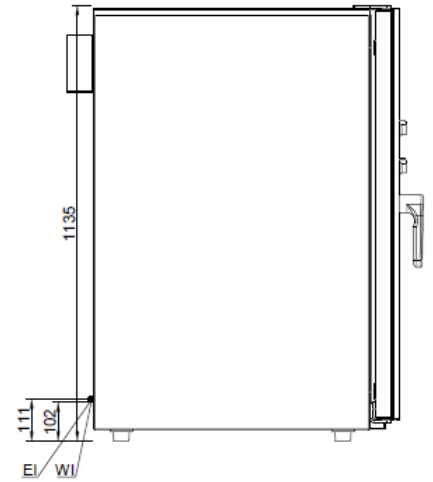
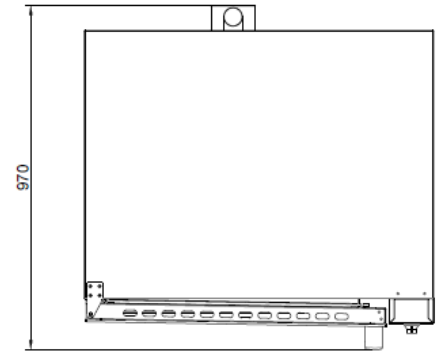
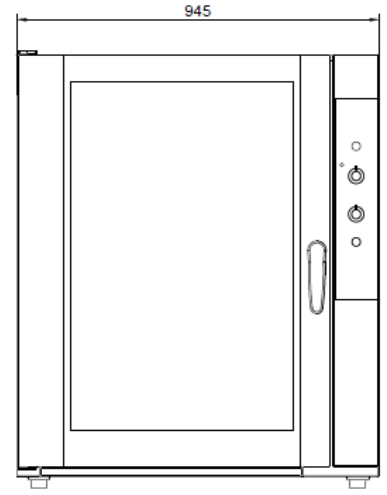




The stainless steel body makes the device durable and enduring.
 Easy to clean through its rounded internal chamber corners.
 Its openable internal glass ensures easy cleaning.
 It is composed with high temperature resistant double glazing.
 The insulation material around the cabinet minimizes heat loss 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 10 x 40x60 mm or 10 x GN 1/1 40 mm trays

PATISSERIE OVENS
ELECTRIC CONVECTION PATISSERIE OVEN



EI=ELECTRIC INLET
 WI=WATER INLET

MODEL	DESCRIPTION	DIMENSIONS	TOTAL POWER / FAN POWER	ELECTRIC VOLTAGE / CABLE CROSS SECTION	WATER INLET / WATER PRESSURE	WEIGHT
NEVO-10EM	ELECTRIC CONVECTION PATISSERIE OVEN	945x860x1135	15 kW / 3X0,2 = 0,6 kW	380-400 VAC 3N 50 Hz 5X6 mm ²	R 3/4 / 1,5-4 bar	140 kg net
		970x920x1250 Package dimension				165 kg Gross weight

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