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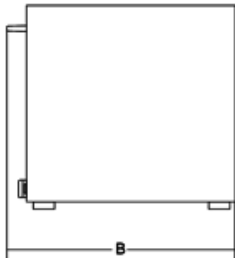
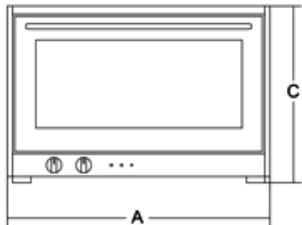


Sirman Convection Oven , model Aliseo 2/3 :

- Stainless steel construction including chamber.
 - Comes with 4 removable racks for an easy cleaning.
 - Distance between shelves cm 8.
 - Seamless, round-cornered and easy to clean chamber to prevent contamination.
 - Double glass stainless steel door.
 - Effective 2 lamp chamber lighting.
 - Heat-distribution with single-fan.
 - Thermostatically controlled temperature from 25°C to 300°C (77°F to 572°F).
 - Choice of 0' to 120' programmable timer or continuous operation.
- Aliseo Plus version feature:**
- Humidifier.
 - Inverter system allows for an even and effective heat distribution.
- Aliseo Grill:**
- Shock-proof, coated heating elements, watt 2700.



Data sheet



Technical data

Model	Aliseo 2/3	Aliseo 2/3 Plus	Aliseo 2/3 Grill
Power	watt 2600	watt 3200	watt 2000
Power source	230V/50Hz	230V/50Hz	230V/50Hz
Temperature	25 ÷ 300 °C	25 ÷ 300 °C	25 ÷ 300 °C
Number of shelves	n. 4	n.4	n.4
Trays dimensions	mm 440x330	mm 440x330	-
Inner dimensions	mm 480x360 h.300	mm 480x360 h.300	mm 480x420 h.340
A	mm 600	mm 600	mm 620
B	mm 625	mm 625	mm 650
C	mm 515	mm 515	mm 585
Net weight	kg 35	kg 35	kg 37
Shipping	mm 750x1000x850	mm 750x1000x850	mm 750x1000x850
Gross weight	kg 43	kg 43	kg 45
HS-CODE	85166090		