



Sirman Spa
Viale dell'Industria 9/11
35010 PIEVE DI CURTAROLO (PD), Italy
Tel./Fax. +39 049 9698666 / +39 049 9698688
email: info@sirman.com



Sirman Convection Oven , model Aliseo 4 :

- 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 double-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.
- The "Plus" version feature:
- Humidifier.
 - Inverter system allows for an even and effective heat distribution.

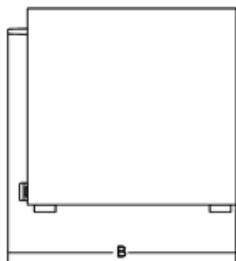
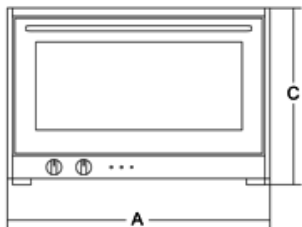


4 removable racks standard



Double ventilation

Data sheet



Technical data

Model	Aliseo 4	Aliseo 4 Plus
Power	1ph 3.400 watt 3ph 5.200 watt	watt 6.400
Power source	230-380V 50Hz	380V/50Hz
Temperature	25 ÷ 300 °C	25 ÷ 300 °C
Number of shelves	n. 4	n. 4
Trays dimensions	mm 600x400 - 1/1 GN	mm 600x400 - 1/1 GN
Inner dimensions	mm 650x460 h.360	mm 650x460 h.360
A	mm 820	mm 820
B	mm 760	mm 760
C	mm 610	mm 610
Net weight	kg 54	kg 54
Shipping	mm 750x1000x850	mm 750x1000x850
Net weight	kg 66	kg 66
HS-CODE	85166090	