

ECE102

Combi Electric Oven - 10 GN 1/1_ 10 GN 60x40



TECHNICAL FEATURES

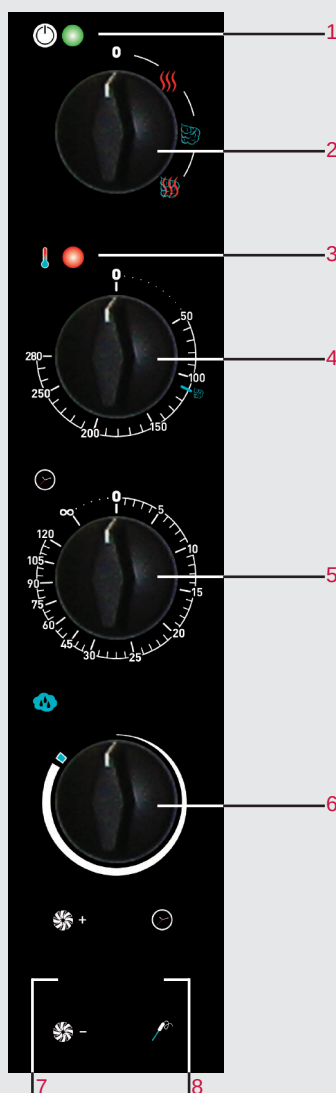
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.

OPTIONS:

- ECE102S Version with core probe
- Optional rack for 60x40 trays.

USER INTERFACE:

ELECTROMECHANICAL CONTROL PANEL



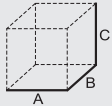
1. Power-on light.
2. Main switch .
 - Cooking modes: convection, steam, combi convection/steam. On-Off switch .
3. Heating-on light
4. Thermostat.
 - Temperature control from 50° to 280°C
5. Timer
 - Time control from 1' to 120' + infinite position.
6. Humidifier
7. Two fan speed switch
8. Core probe (on order)

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronomic and confectionery size trays and containers.

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 (A x B x C) mm	VOL./PESO Vol./Weight m ³ /kg	VAC 400V-3N 50Hz (60 Hz optional) kW	POTENZA EL. CAMERA Oven cavity el. power kW	DISTANZA TRA LE TEGLIE Distance between the layers mm	DIM. CAMERA Cavity net dimension mm
870x749x1023 10 GN 1/1 10 EN 60x40	0,9 / 110	12,6	12	74	645x800x450

ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Probe for sous-vide cooking 6000117
- Hand spray 7080003
- Stacking kit on demand

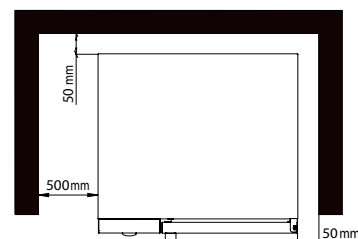
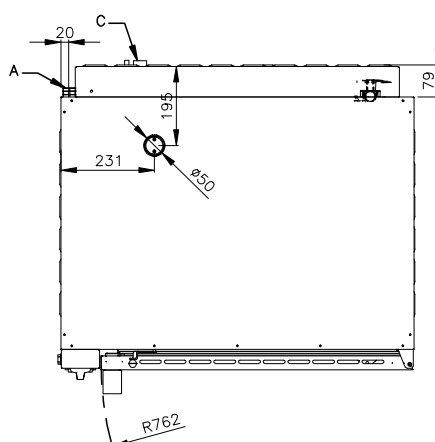
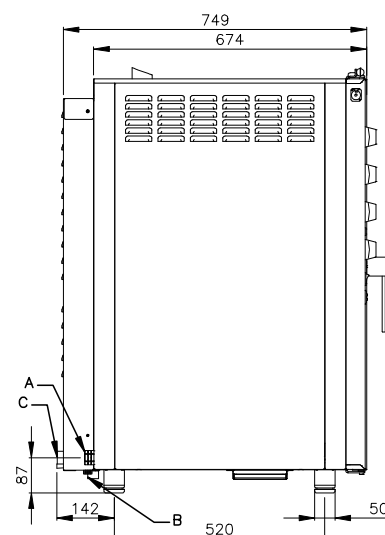
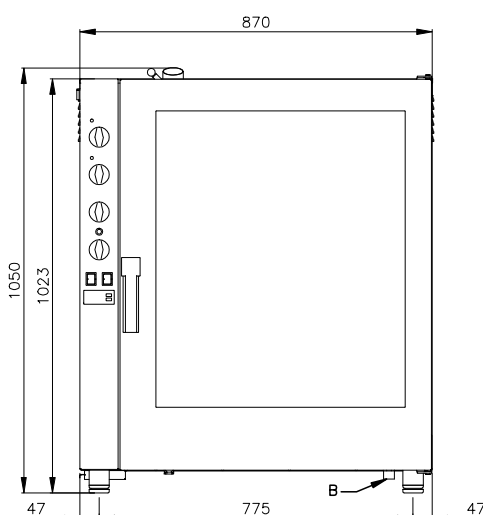
ACCESSORIES FOR PATISSERIE USE

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

- A Electrical connection
B Water inlet (G3/4)
C Drain connection (Ø32)

WATER QUALITY REQUIREMENTS

Hardness	60-100 ppm
TDS	<100 mg/L
PH Value	7.0-8.0
Cl ₂ Free chlorine.....	<0,5 mg/L
Cl Chloride.....	<20 mg/L
Alkalinity.....	<20 mg/L
SiO ₂ Silica.....	<10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented