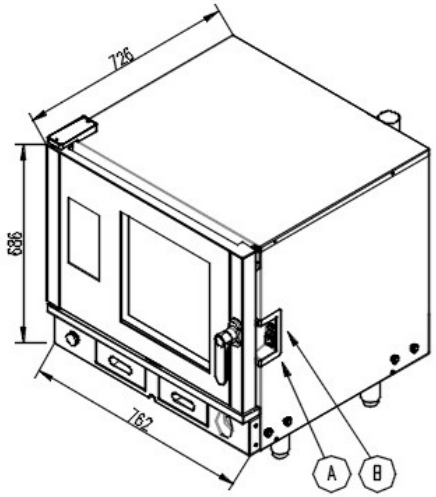
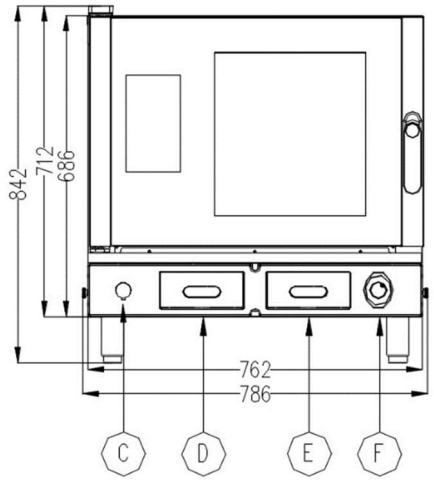
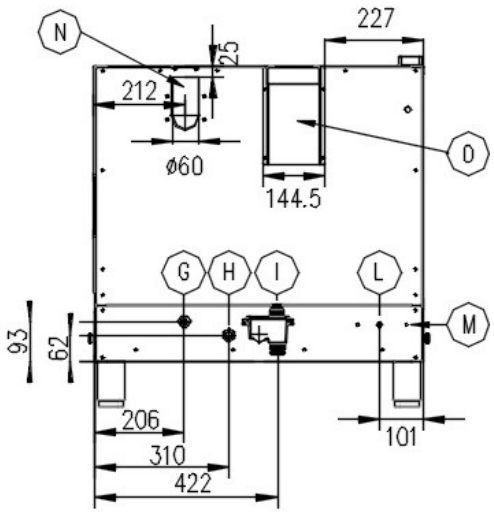
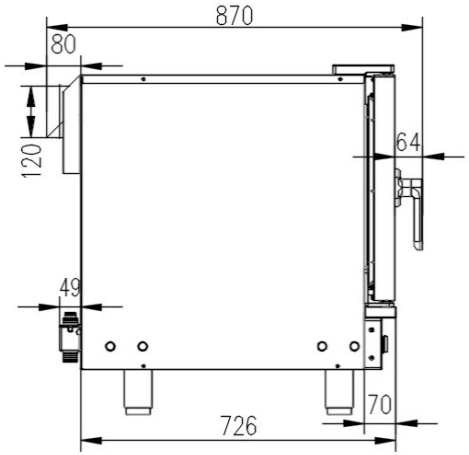
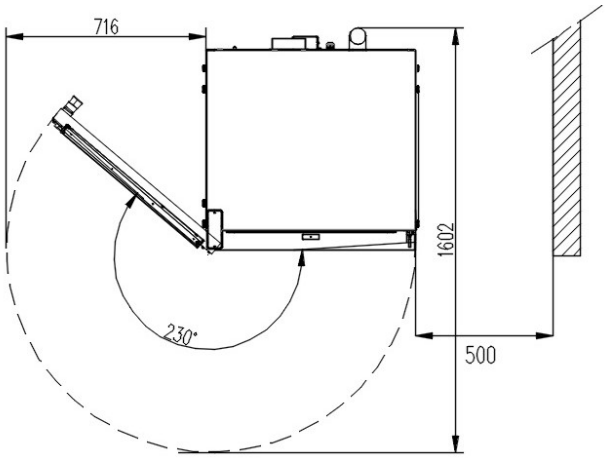
EPC-0511E1 – DATA SHEET











A	**POWER SWITCH**
B	**CORE PROBE INPUT**
C	**USB SOCKET**
D	**BRIGHTENER CONTAINER**
E	**DETERGENT CONTAINER**
F	**HAND SHOWER**
G	**INLET WATER WITH ½" FEMALE CONNECTION**
H	**POWER CORD CABLE GLAND**
I	**DRAIN BOX**
L	**SAFETY THERMOSTAT RESET**
M	**EQUIPOTENTIAL TERMINAL BOARD**
N	**CHIMNEY**
O	**AIR EXTRACTOR**

Sede legale Italia
Viale Duca d'Aosta, 3 – 21052 Busto Arsizio (VA)
Tel. ufficio +39 02 9425037
P.IVA e C.F. 03418710129

Sede operativa Italia
Via F. Baracca, 3 – 61037 Mondolfo (PU)
E-mail info@atosa-italy.it

Trays quantity:	**5**
Trays type:	**GN 1/1**
Distance between trays:	**68 mm**
Maximum load for trays:	**18 kg**
Maximum total load:	**90 kg**
Chamber capacity:	**87 liters**
Voltage supply:	**380-415 Vac (400V nominal) 3ph+N+PE**
Power supply Frequency:	**50-60 Hz**
Nominal Power:	**8,5 kW at 380V – 10,1kW at 415V**
Maximum absorption per phase:	**16 A**
Minimum power cable section:	**5G2,5 mmq (H07RN-F)**

Protection Class:	**IPX4**
Drain pipe internal diameter:	**32 mm**
Chimney tube external diameter:	**60 mm**
Operating temperature range:	**from 30°C to 260°C**
Weight without packaging:	**95 kg**
Weight with packaging:	**128 kg**
Ideal inlet water pressure:	**2-3 bar**
Water hardness:	**< 8°d (german degrees)**
Water connection:	**Inlet hose supply with ½" connection**
Oven maximum size (WxHxD):	**786 x 712 x 870 mm**
Packing measurements (WxHxD):	**870 x 860 x 970 mm**

Atosa catering equipment s.r.l. reserves the right to make changes to the specifications and technical and/or functional characteristics of the product at any time and without notice.

EPC-0511E1_DTS_EN_06

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