

ELECTRIC FAN OVEN



DESCRIPTION

Stainless steel multifunction and convection oven GN 1/1 (camera 56x36x34h) have a maximum capacity of 8 baking tins (GN1/2). Are equipped with fans that make air circulate around the food, allowing it to cook in less time and at a lower temperature than in a conventional oven. Officine Gullo convection ovens feature heat sources at the top and back of the oven as well, ensuring homogeneous distribution of heat. Compared with conventional ovens, cooking time decreases by about 15%. On request a wide choice of accessories and professional Gastronorm trays tins.

FEATURES

Construction

Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite, incorporating 2mm thick worktop, rounded edges, rear splash back.

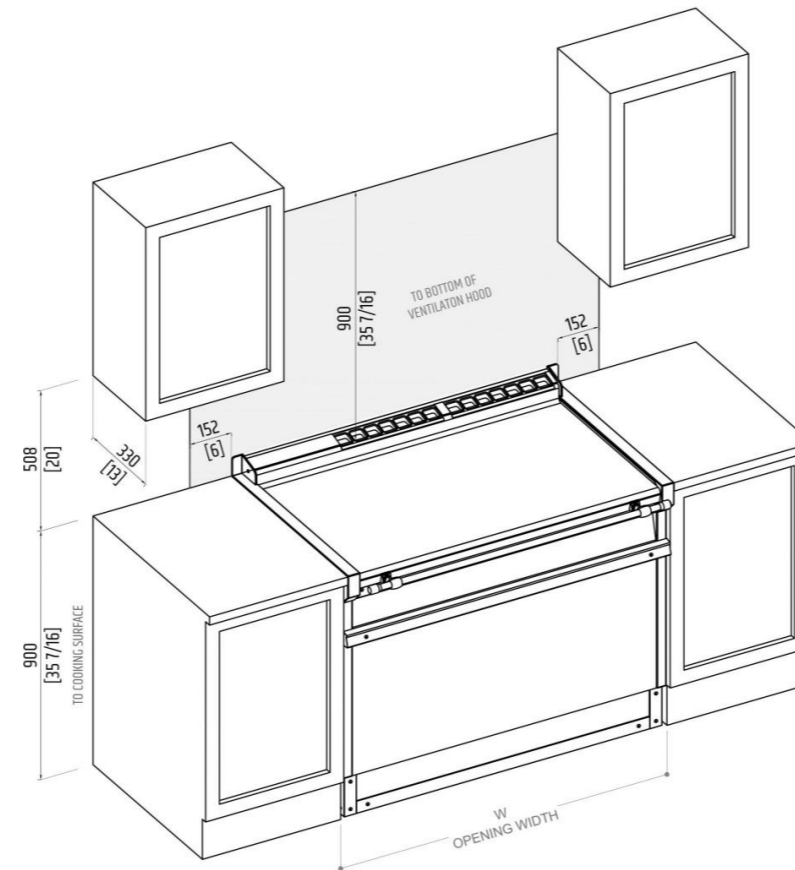
Cleaning

All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool.

PLANNING NOTES

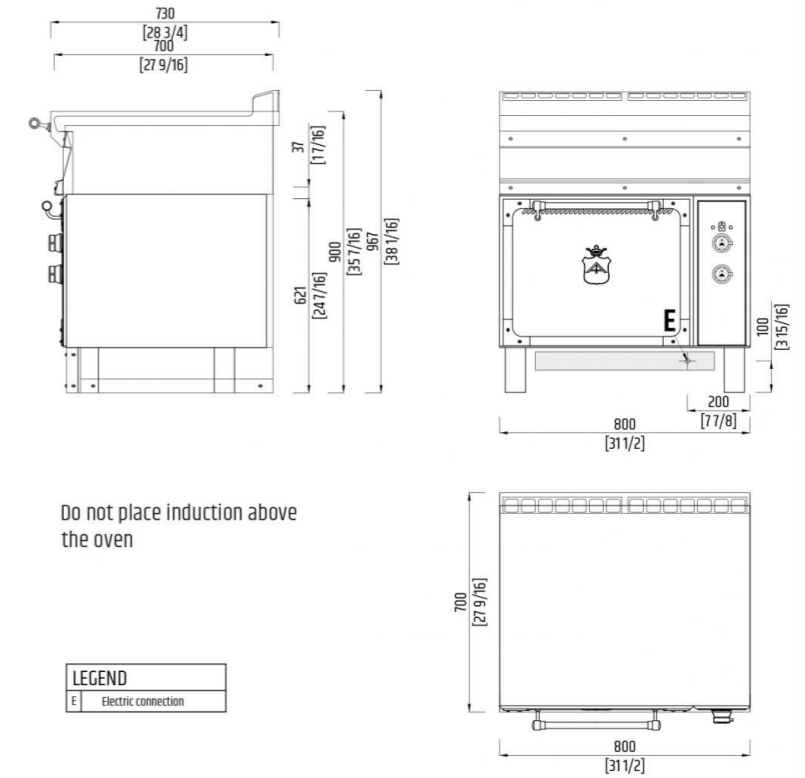
(i) If the range is installed between wood cabinet, those must be on legs so that the proper ventilation and air flow is available to the range. (ii) Locate the electrical supply flush with the wall or floor and within the area shown in the illustration. (iii) Can't be used on FES8 o drawers

INSTALLATION SCHEME



NOTE: (i) Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. (ii) The furniture that is next to the range cooker must not be placed on the floor but must be lifted by means of feet to allow for aeration.

DETAILS



Do not place induction above the oven

TECHNICAL INFO

WIDTH	31 1/2" in
DEPTH	24 13/16" in
HEIGHT	22 7/16" in
MAXIMUM AMP USAGE	23.1 A
PLUG TYPE	Hard wired no cable supplied. Dedicated circuit required.