

Femac

The Bakery Equipment Specialist

All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •



G053D

Combi Steam Oven



Every professional gastronomy kitchen wont be completed without the Combi Steam Oven G053D.

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 2/3 (355x325mm)
Outside dimension	700x715x700 WxDxH
Space between trays	67mm
Power	*5,4 kW
Voltaqge / Frequency	230 V – 1N / 400 V – 3N / 50-60 Hz
Temperature	260°C
Weight	72 kg
Equipped with:	Digital control 99 programs – Bi-directional reversing fan system – Digital water injection regulation – Automatic pre-heating setting – N. 2 speed regulation – N. 3 cooking cycles for each program – Steam Exhaust regulation – Halogene lights – Core probe

*also available in 3.5kW for 15A socket



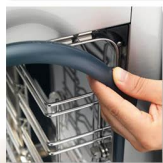
Back-ventilated double glass door with heat-reflecting coating guarantees a low contact temperature on the external glass and also makes it easier for the cleaning.



With the air speed regulation of the fan, reaching incredible performance is also achievable when creating delicate dishes.



Dynamic distribution of air flows with auto-reversing motors combined with special design of cooking chamber, ensures homogeneous heat distribution and uniformity of cooking on all trays.



Removable plug-in gasket provides a seamless seal.