INOXTREND

Nice & Go Side door

GUP-606EB

Net price

775€



DESCRIPTION

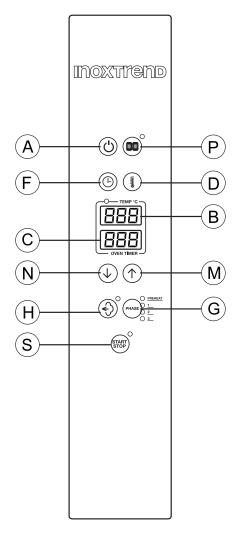
	Capacity: 6 x 60x40
GN	Trays insertion: Cross wise
$\stackrel{\frown}{\longrightarrow}$	Dimensions: 870 x 770 x H 714 mm
Ŕ	Control panel: Programmable
ŁŚ	Indicative quantity of meals:
\mathcal{P}	Cooking chamber heating: Electric
#1 45	Steam generation: Direct system

COOKING MODES AND FUNCTIONING

///	Convection mode	Temperature range between 50 °C and 300 °C
🗐	Convection with humidification Cooking	Temperature range between 50 °C and 300 °C 4 different humidity level selectable
	Automatic programs	99 Automatic programs (3 phases with preheating)

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COMPONENT DESCRIPTION ON THE PROGRAMMABLE CONTROL PANEL

A	ON/OFF button
B	Temperature display
C	Time display
D	Cooking chamber temperature selection
F	Time selection
G	Program phases
(\mathbf{H})	Humidification selection
M	Increase value button
(\mathbb{N})	Reduce value button
P	Automatic programs
S	Start/stop button

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

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OPTIONAL ACCESSORIES

Code	Description
S-31G Stand	
S-31G8 Stand H 85 cm	
SG-31G8 Stand with tray holder	

DIMENSIONS

	OVEN	PACKAGE
Width	870 mm	908 mm
Depth (with door handle)	770 mm	782 mm
Height	714 mm	902 mm
Weight	85 kg	

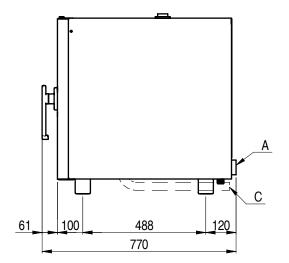
WATER SUPPLY

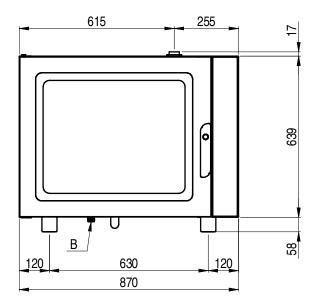
Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 μS/cm
Chlorine concentr. Cl2	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Ø 32 mm

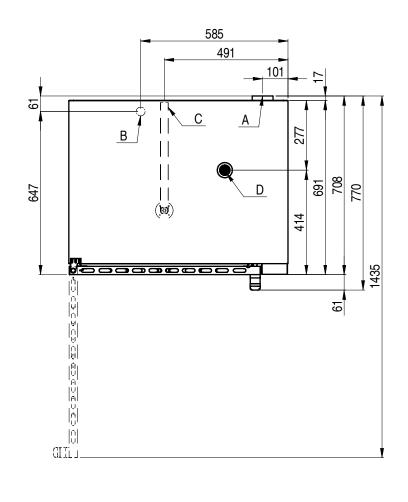
POWER SUPPLY

Model	GUP-606EB
Power loading	11.4 kW
Chamber power	11.0 kW
Grill power	
Power of the motors	n° 2 x 100 W
Max. power loading	11.4 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	20.0 A
Feed cable section	n° 5 x 4.0 mm²
Capacity	6 x 60x40
Pitch between trays	75 mm

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A Electrical cables connection

B Water inlet Ø 3/4" gas

C Water drain coupling

D Cooking chamber release valve