



PROFESSIONAL DESCRIPTION

GAS CONVECTION OVEN, capacity 4 GASTRO-NORM 2/3 TRAYS :

- **stainless steel structure** ;
- **room for 4 Gastro-Norm 2/3 trays** (tray dimensions **325x353 mm**) with **75 mm pitch**;
- **temperature adjustable** from **+50 °** to **+270 °C** ;
- timer: 0-120 minutes;
- interior lighting;
- **double glazed door** (removable internal glass);
- removable tray support guides;
- **LPG consumption** : G30=0.29 Kg/h - G31=0.31 Kg/h;
- **METHANE consumption** : G20=0.42 m3/h - G25=0.49 m3/h;
- **manual controls** ;
- built-in door gasket;
- **removable condensate collection drawer** .

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	0,30
Thermal input (Kw)	4
net weight (Kg)	38
gross weight (Kg)	49
breadth (mm)	620
depth (mm)	645
height (mm)	615

AVAILABLE MODELS

FM-FN423G**LPG gas convection ovens for 4 GN 2/3 trays (325x353 mm)**

LPG GAS CONVENTION OVEN for GASTRONOMY, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS, thermostatic control, manual controls, Thermal Power Kw.4.00, V.230 / 1, Weight 38 Kg, dim.mm.620x645x615h

€ 1.013,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FM-FN423M**Natural gas convection ovens for 4 GN 2/3 trays (325x353 mm)**

METHANE GAS CONVENTION OVEN for GASTRONOMY, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS, thermostatic control, manual controls, Thermal Power Kw.4.00, V.230 / 1, Weight 38 Kg, dim.mm.620x645x615h

€ 1.013,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days