

#### **Total Food Service Solutions**

# Smart Oven - Convection Oven Gas - Convection Oven NGCO 511



Due to continuous technical development, the image shown may not represent the latest design of the unit.

#### **DESCRIPTION**

Gas Convection oven powered by gas burner with 8 kW power rate.

Usable for five bakery trays of 400 x 600 mm or ten gastronorm trays of 535 x 350 mm.

Equipped with temperature control and timer indicator. Baking with manual steam injuction and open-close air system.

#### OTHER AVAILABLE MODELS

NGCO 1011

#### MAIN FEATURES

- Heated with maximum temperature of 275 degree Celcius.
- Bake with timer function up to 120 minutes or always on function.
- Equipped with gas ignition error indicator.
- Framed door with glass window to observe baking results.
- Includes both Gastronorm and Bakery type runners.
- Manual steam injection system.
- Includes lever to open and close oven chamber ventilation.
- Convection fan with reversible direction, switches automatically every two minutes.
- Baking capacity tested for 80 pieces of 30-gram croissants per cycle.
- Baking capacity tested for 60 pieces of 35 gram-danish raisin per cycle.

#### **CONSTRUCTION**

- Exterior panel constructed from stainless steel 304.
- Tempered glass door made of double layer to insulate heat inside the chamber.
- Durable double-locking handle.

# **INCLUDED ACCESSORIES**

- Bakery tray runners.
- · Gastronorm tray runners.

## **OPTIONAL ACCESSORIES**

N/A

# **SUPPLIED INCLUDE:**

- Bakery tray runners.
- All necessary cable requirements
- Operation and maintenance books

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# **TECHNICAL DATA**

#### **External Dimensions**

Width : 895 mm Depth : 772 mm Height : 695 mm

## **Cooking Surface**

Cooking zones : Five bakery trays of 40 cm by 60 cm

or ten gastronorm trays 1/1 with 8

cm pitch.

#### **Gas Power Rating**

Heat input total : LPG/LNG 8 kW

: 1 No. of burners

Control type : Temperature and Timer control

Gas type options: LPG G30, G31

LNG G20, G25

# **Electrical Supply Data**

Total connected load : 0.15 kW

Voltage : 230V, 1NPE AC / 50-60 Hz

Recommended fuse : 0.5 A (slow)

### Connections

: DN 20 (3/4") Gas Water : DN 20 (3/4")

Drain : N/A

#### **Heat & Steam Emissions**

Direct heat emission : 2.8 kW Latent heat emission : 1.6 kW Steam emission : 2.34 kg/h

#### PACKAGING DATA

Width : 971 mm Depth : 854 mm Height : 837 mm Volume : 0.69 m<sup>3</sup>

#### WEIGHT

Net Weight : 78 kg **Gross Weight** : 102.5 kg

#### **Chamber Dimensions**

: 660 mm Width Depth : 410 mm Height : 380 mm Volume : 100 Liters

Capacity Laod per tray : up to 5 kg

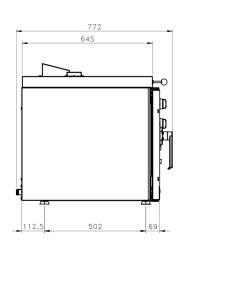
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# **SIDE**

**TOP** 

FRONT



\*Overall dimension in mm

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