

GPA ACO



COOKING CELL: OVEN



Construction in stainless steel

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Normal Equipement

- The cell is in steel
- With an oven of 600 x 800 x 1250 mm.
- An electrical power of 30 kW which allows to increase the temperature rapidly.
- This cell allows realising every type of cooking: dry, humid, mixed, vapour in option, with corrosion probe.
- The fan breaths in the centre and blow on the side: the temperature is uniform between the high and the low part, the centre and sides.
- An aspect of automatic drying is planned on the superior part of the cell which allows the drying. One admission of exterior air is expected to realise the drying of the product at the end of the cycle
- Capacity: 1200 liter.

Exterior dimensions:

- Length: 1355 mm.
- Height: 2030 mm.
- Depth: 1125 mm.

Interior dimensions:

- Length (crossing of the door): 700 mm.
- Height: 1570 mm.
- Depth: 1120 mm.

Dimensions of the oven:

- 600 x 800 x 1250 mm.
- For the rack 600 x 800 mm.
- Weight: 534 kg.

Construction – in steel AISI 304,

Plate 1.5 mm. Isolation: wool rock.

Power of the moto fan: 370 W - 1200 T/Mn.

Electricity:

200-400 V three phase

50.60 Hz

30 kW // 40 A

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The dry heating is realised by 18 resistances of 1670 W with electronic adjustment of the temperature.

Maximum power 30 Kw.

- Maximum temperature of using 200° C. 4 power to increase the temperature
Humid heating by water aspiration on the resistance
- Percentage of adjustable humidity.
- Instrumentation and programmation: probe PT 100 for the temperature of the enclosure controlled electronically. MICRO 20 program of 5 sequences: 1 product = 1 program.

- Function start differed and programmation of the time of cooking
- Automatic washing
- Programmable cooling.

Options:

Smoke generator

Oven in steel