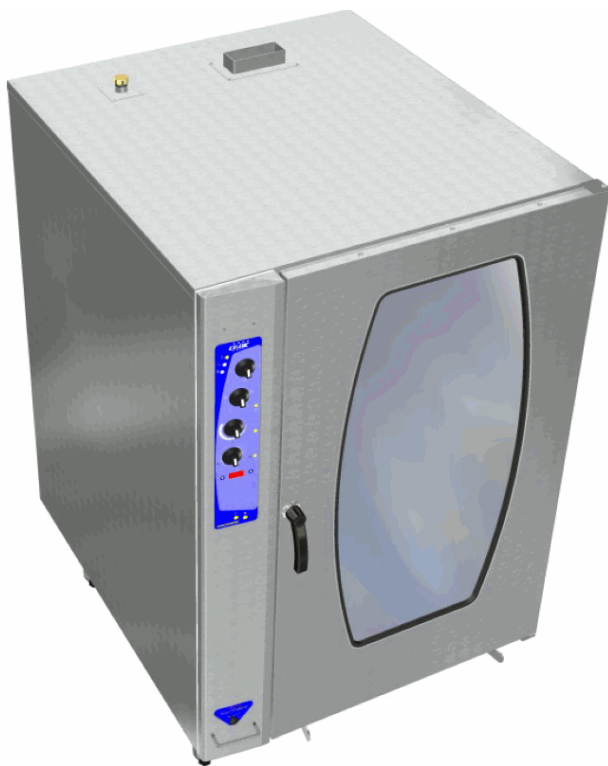




The reference in catering equipment

## AIRCUISEUR AC350N 20 LEVELS GN2/1 WITH A 20 LEVELS TROLLEY

### AIR CUISEUR-MIXED OVEN



#### **Descriptions :**

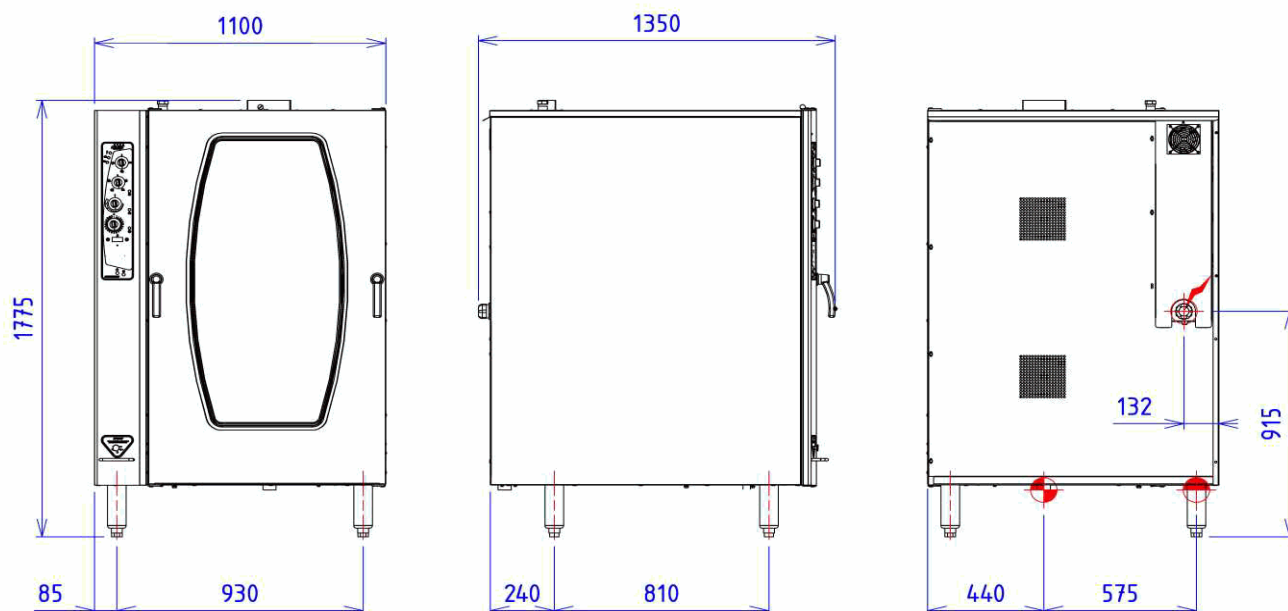
Steam production by generation  
 Dimensions: 1100 x 1250 x 1800  
 Power: 49.5 KW (oven) + 22.5 KW (steam generation)  
 Manufactured in stainless steel 18.10 Retort 20/10 thick  
 Covering 10/10 Door 10/10 Base 20/10  
 300 to 500 rations  
 Control by electronic thermostat 270°C  
 Cooking mode selection  
 Security 350°C. Ventilation with 2 turbines  
 Heating by elements and steam generation  
 Double glazing door  
 Door hinged on right  
 Rounded corners  
 16/20 levels GN 2/1  
 Stand with composite height adjuster glides of 210mm  
 Supplied with roll around cart with 20 levels spaced at 60

#### **Options :**

Door hinged on left: X100120  
 Roll around cart 16 levels spaced at 75: X102411  
 Core probe: X103502

## AIRCUISEUR AC350N 20 NIV GN2/1

## CHARIOT 20 NIV - GONDS DROITE

**ELEC**

Electric power : 49,60 kW

Elec type : 400V TRI + N + T

Electrical reserving : 400Vx3 N 2M CABLE 0.15M SOL

**WATER / AIR**

Air to extract : 1 500,00 m3/h

Water reserving : ECA 15/21 RC

Drain reserving : DIA 50 - 0.15 SOL

Soften hot water : 0,10 m3/h

Used water : 0,40 l/s