

# **FA 052E**

## Cook & hold oven with external smoker



### **CONSTRUCTION FEATURES**

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting frontal seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Plastic bumpers
- Tightness cavity with radiuses corners, built-in drip tray and drainage system

### **STANDARD SUPPLY**

 Core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)

- Glazed door plus lighting
- Removable GN2/1 and GN1/1 tray racks
- External stainless steel smoke generator with ash tray

#### **FUNCTIONAL FEATURES**

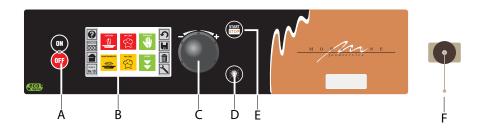
- Electronic control panel of temperature, time, core probe, Dt and smoking with LCD touchscreen
- Operating temperature 30°C 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Delayed start timer

#### **OPTIONS & ACCESSORIES**

- USB port saving device HACCP only for E version
- Automatic door lock

Model	Overall dimensions (WxDxH)	Trays capacity () space between	Power kW	Power supply
FA 052E	755x870x1085h	5xGN2/1- 10xGN1/1 (70h)	3,2	AC 230V 50Hz





## **Electronic control and programmer**

- A ON/OFF switch
  B Display
  C Setting knob and select "ENTER"
  D Push-button "START/STOP"
  E Push-button cooking chamber lighting
  F Logon for core probe

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm²]
FA 052E	230	3,2	13,9	3 x 1,5

Model	Working	Containers capacity:	Product max.
	temperature [°C]	distance [mm]	capacity [kg]
FA 052E	30÷160	5xGN2/1 (70) 10xGN1/1 (70)	46

## **TECHNICAL INSTALLATION DIAGRAM**

