



M O D U L I N E
foodservice

COOKING, HOLDING AND
SMOKING SYSTEMS

FA 082E

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 which with brake
- Plastic bumpers
- Tightness cavity with radiused 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

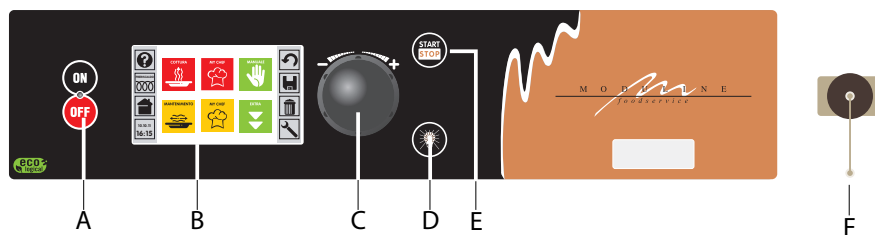
FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe, Dt and smoking with LCD touch-screen
- 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 082E	755x870x1310h	8xGN2/1- 16xGN1/1 (70h)	3,2	AC 230V 50Hz



Electronic control and programmer

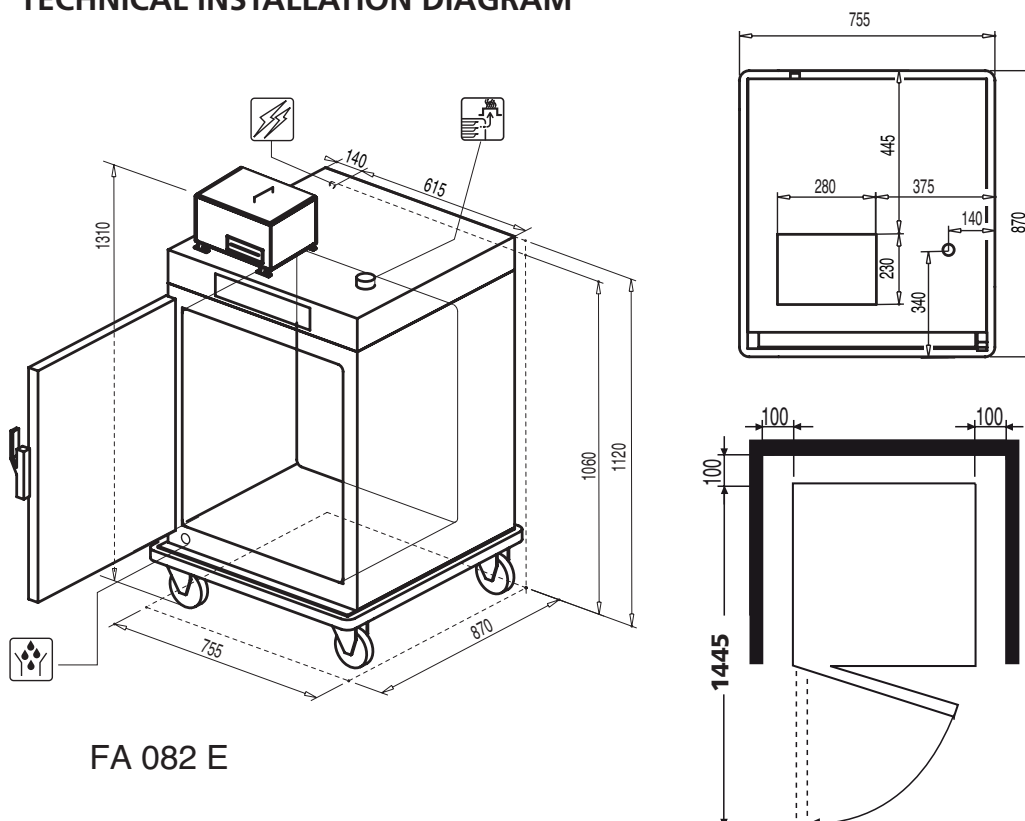
- A ON/OFF switch
- B Display
- C Setting knob and select "ENTER"
- D Push-button "START/STOP"
- E Push-button cooking chamber lighting
- F Logon for core probe

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
FA 082E	230	3,2	13,9	3 x 1,5

Model	Working temperature [°C]	Containers capacity: distance [mm]	Product max. capacity [kg]
FA 082E	30÷160	8xGN2/1 (70) 16xGN1/1 (70)	55

TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet



FA 082 E

