

### TECHNICAL SPECIFICATIONS

- \* Automatic reversal of fan rotation
- \* 7 humidity levels selectable
- \* Internal lighting
- \* Double glass door (the glass can be opened separately).  
Athermic glass
- \* Adjustable cooking chamber vent
- \* Joint assembling gasket on the front of the oven
- \* AISI 304 cooking chamber with rounded edges and large-radius
- \* Door frame made with stainless steel tube
- \* Drain outlet positioned on the cooking chamber base
- \* Easy to open control panel by means of a coupling system
- \* Easy to open deflector
- \* Under door basin for moisture collection
- \* Handle with right/left opening
- \* Splash proof protection: IPX4
- \* Left opening door is available (to be requested when ordering the oven)

### TECHNICAL SHEET

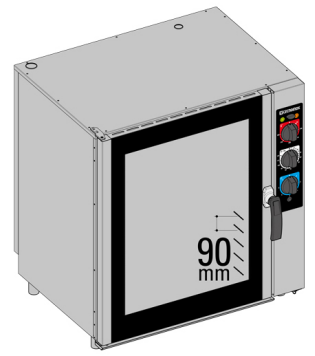
Power	kW	19 + 0,5
Frequency	Hz	50
Voltage	V	230 1 ~
Trays capacity	n°x	8x(600x400)
Natural Gas Consumption	m³/h	2,01
Oven Chamber Dimensions (WxDxH)	cm	66x45x77
Runners	n°	8
Distance between shelves	cm	9
Combi Mode Temperature	°C	60÷250
Convection Mode Temperature	°C	50÷275
Timer	min	0-120
Oven Version		Pasticc.elettromecc.
Width	cm	93
Depth	cm	77,5
Height	cm	102
Packaging Width	cm	100
Packaging Depth	cm	92
Packaging Height	cm	125
Net Weight	kg	120
Gross Weight	kg	146
Volume	m³	0,92

# TECNOBAKE

961302

GFP08M

GAS PASTRY OVEN, DIRECT STEAM, ELECTROMECHANICAL CONTROL,  
8X(600X400)MM TRAYS



Information shown is provided only as a guide. The company reserves the right to modify these data without notifying anytime. La validità dei dati riportati è indicativa. L'Azienda si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

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