

PROMO

Electric steam-convection oven, 2 speeds, TOUCH SCREEN (with core probe)

WR-FCV4-DG

Descriptions

mm (W x D x H)	885 x 795 x 560
kW	6.4
Voltage	400-230/3N 50-60Hz
gross Weight (Kg)	67 kg
Volume (m ³)	0.66 m ³

Page Promo : 31-Div25

Product details

- TOUCH SCREEN" control panel with programmable 5" touchscreen.
- 2 speed controls.
- Core probe, automatic pre-heating, steam regulator from 0 to 99%, thermostat from 30°C to 270°C, timer from 1 to 120 min.
- Oven "CROSSWISE" loading plates GN 1/1 of 600x400 mm.
- Standard delivered with 1 grid GN 1/1.
- Direct steam by "nebulizer".
- Convection heating: by stainless steel armored heating elements placed behind the turbine deflectors.
- Loading in width, spacing 75 mm, anti-tilting plate structure.
- Chamber made of stainless steel AISI 304, rounded corners and with a discharge (Staffed: cap, for version pastry).
- Removable condensate collection bowl, placed under the door.
- Halogen light.
- 2 turbines with motor 2800 t/min "auto-reverse" guarantee a homogeneous distribution of heat/steam.
- Door with automatic closing, and double thermal glazing, interior glass on hinges, easy cleaning, ergonomic and athermic handle, seal on the counter door, easily removable. Micro-switch for shutting off the ventilator when opening.

- "Releasing valve" to evacuate cooking smokes and steams.
- External realization in stainless steel AISI 430.
- Equipment manufactured following the (CE) standards in force.

The +

ADVANTAGE:

Here are the new Diverso "Made in Europe" mixed (steam/convection) ovens, stronge, efficient and compatible GASTRONORM (GN 1/1) or EURONORM (600x400). 3 different cooking methodes: Convection (hot air) & Steam & Mixed (convection-steam). On request many accessories: base, plates, grids, etc...