INOXTREND Nice & Go Tilt-up door GCA-404E26



DESCRIPTION

Capacity: 4 x 460x330

Trays insertion: Cross wise

Dimensions: 587 x 610 x H 570 mm

Control panel: Analogic

Indicative quantity of meals: 20

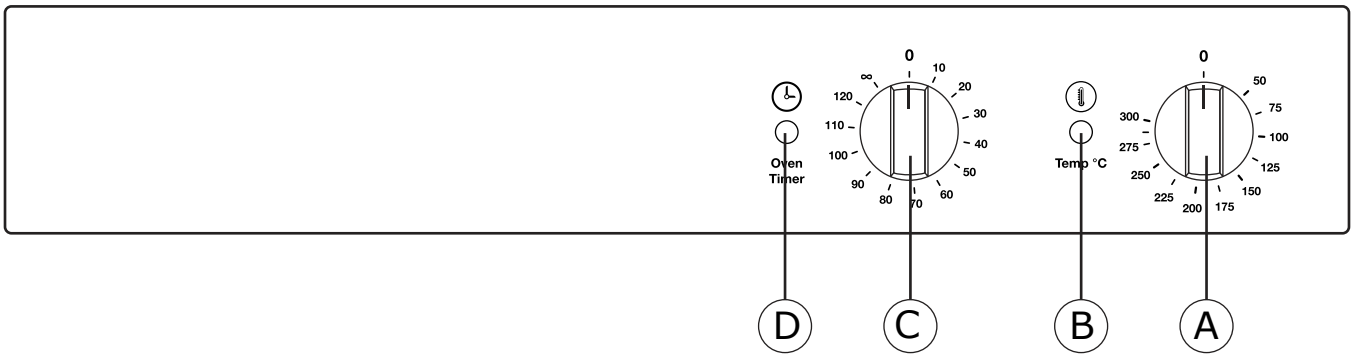
Cooking chamber heating: Electric

Steam generation: --

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 50 °C and 300 °C

COMPONENT DESCRIPTION ON THE ELECTRONIC CONTROL PANEL



A	Cooking chamber thermostat		
B	Heating cooking chamber ON pilot light		
C	Timer		
D	Timer ON pilot light		
E			
F			

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber in stainless steel;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel;
- Base chassis made of stainless steel AISI;
- Heating elements made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fans made of stainless steel;

OPTIONAL ACCESSORIES

Code	Description
S-33G8	Stand
SG-33G8	Stand with tray-slides

DIMENSIONS

	OVEN	PACKAGE
		Pallet 12 units
Width	587 mm	1.200 mm
Depth (with door handle)	610 mm	1.350 mm
Height	570 mm	2.000 mm
Weight	40 kg	

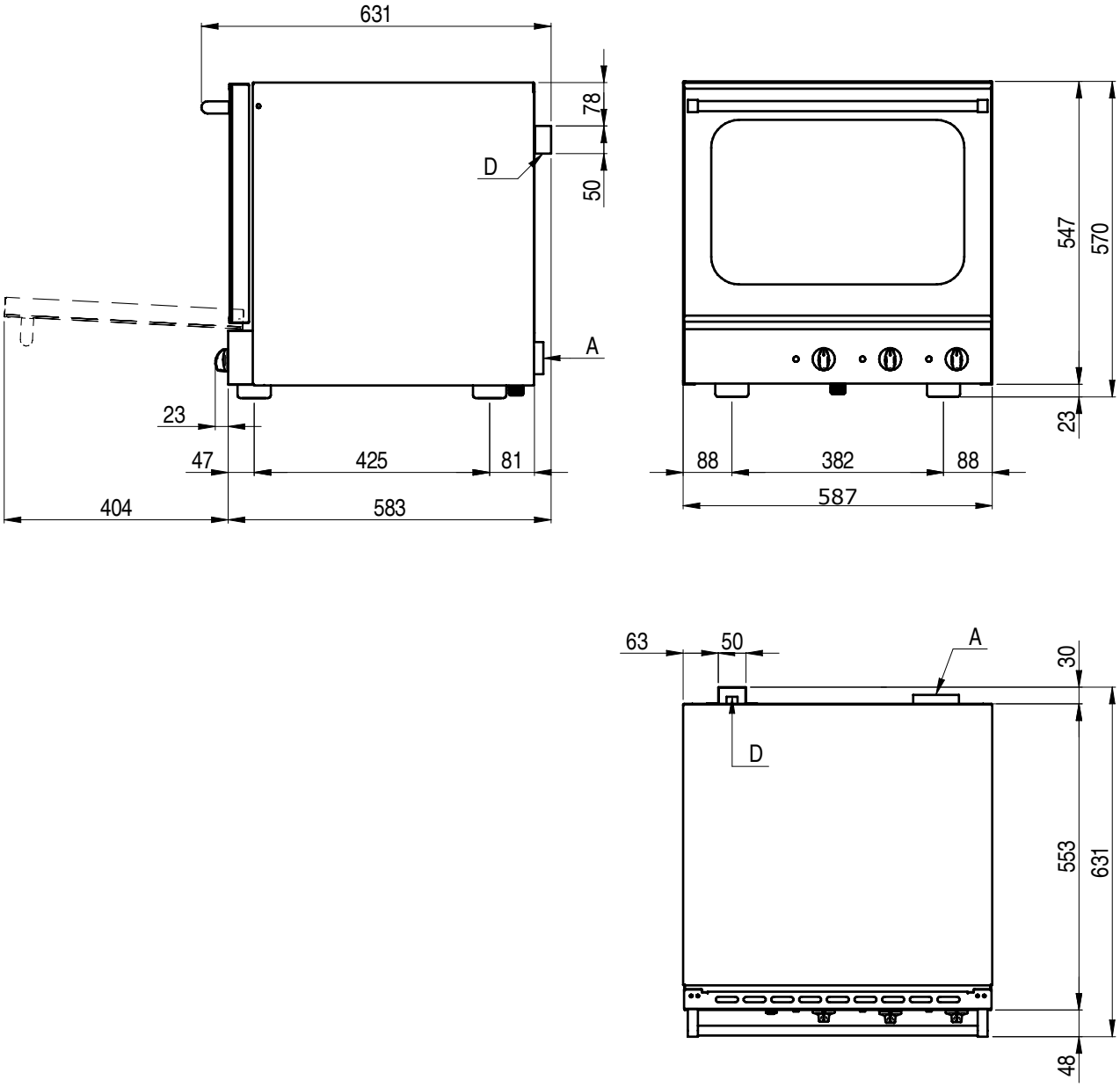
WATER SUPPLY

Water supply coupling	--
Water pressure	
Water hardness	
Water conductivity	
Chlorine concentr. Cl2	
Chloride concentration	
Water drain coupling	--

POWER SUPPLY

Model	GCA-404E26
Power loading	2.6 kW
Chamber power	2.5 kW
Grill power	--
Power of the motors	n° 1 x 50 W
Max. power loading	2.6 kW
Voltage	220-240 V 1N ~ 50/60 Hz
Absorbed current	3,7 A
Feed cable section	Electric cable included

Capacity	4 x 460x330
Pitch between trays	70 mm



A Electrical cables connection

D Cooking chamber release valve

INOXTREND declines all responsibility due to errors and/or misprints.