



Client _____ Quantity _____

Project _____ Position _____

Function proofer

Model: LM16T64

Cod: NP01087523002

Technical data

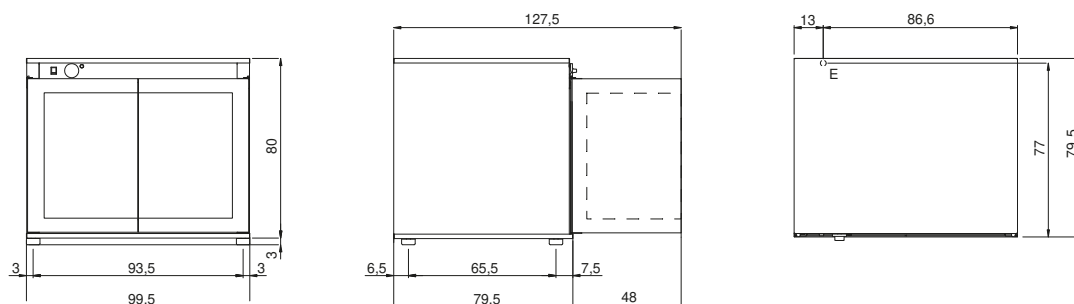
Number of pans:	16
Pans size (mm):	EN 600x400 - GN 1/1
Tray centre distance (mm):	75
Dimensions (mm):	995 x 811 x 830
Net weight (kg):	69
Volume (m3):	0,670
Electric power (kW):	2
Voltage (V):	220-240
Power supply (A):	9,5
Phases:	1N
Cable section (mmq):	3G1,5
Frequency (Hz):	50-60
Packing dimensions (mm):	1035 x 855 x 986
Gross weight (kg):	78
Gross volume (m3):	0,873

Features

Steam:	Direct
Temperature range:	20°C - 60°C

Electric proofer capacity 8+8 trays GN 1/1 or pastry 400X600 mm. Chamber made of stainless. Heating through high efficiency coated heating elements. Universal grid shelves (Gastronorm and pastry) with distance between trays of 74 mm. Manual temperature control (0-50 °C). On/off switch. Hinged glass doors. Removable water container for humidification located on the bottom of the chamber. Electric power 2 kW - 220-240/1+G-50/60 Hz.

Technical draw



E: Electric connection