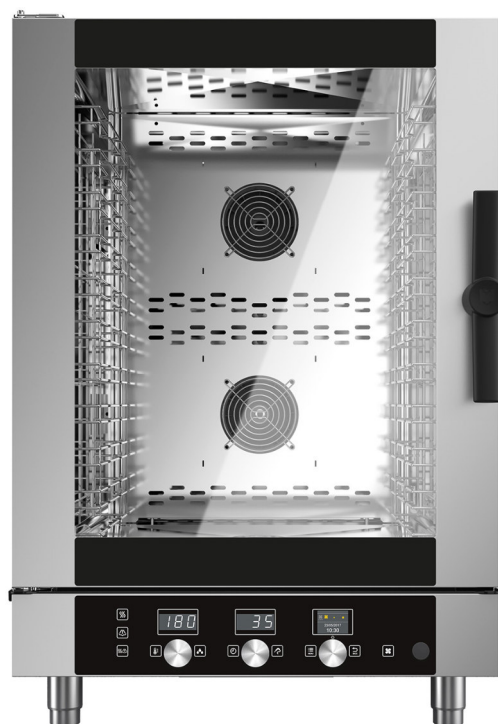




Convection oven
ICETN101T2

Tel.: +49 40 600 094 680 E-Mail.: info@wesco-navv.de

Convection oven ICETN101T2

Heating.....14,00KW

Fan.....0,50KW

Total capacity.....14,50KW

Marine Execution

Capacity : 10 GN-1/1 Containers

Shelf distance : 70 mm

Heating : 14,0 kW

Fan : 0,5 kW

Outside lining : Stainless steel

Grids : 2 pcs GN 1/1 included.

Operating modes : -Hot air 30°C - 260°C

-Steam 30°C - 130°C

-Combination of both.

-Seamless welded cooking compartment.

-Door complete of glass with 2 separated,
ventilated windows.

-Fan of stainless steel.

-El. programming 99 programs + 4 cook cycles

-Electronic control with manual operation.

-Quick dehydration.

-Auto reverse air circulation.

-Semi-automatic cleaning programme.

-Easy operation: One switch for 4 programmes

-Display for time and temperature.

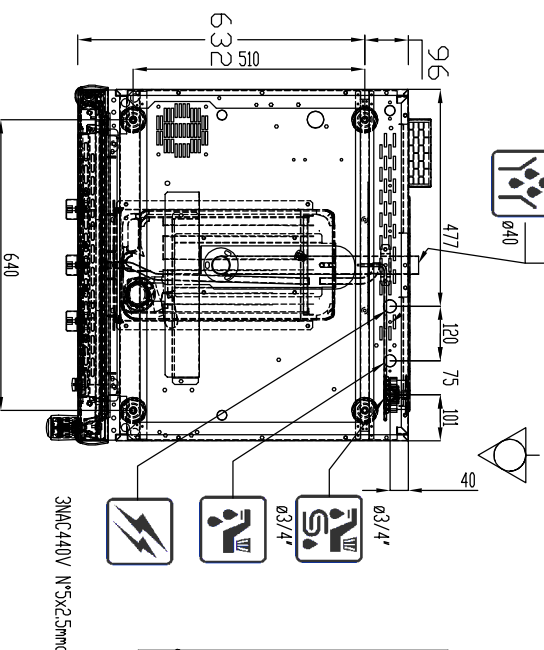
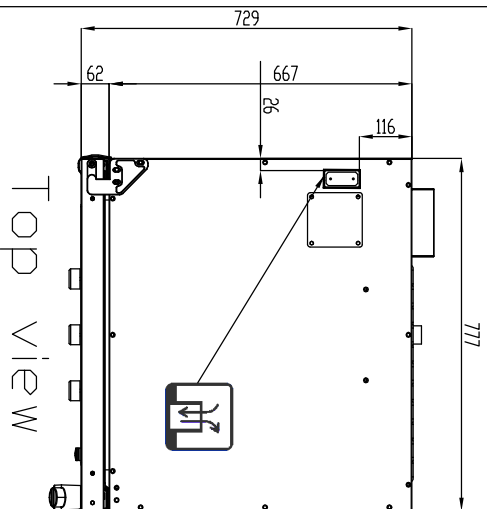
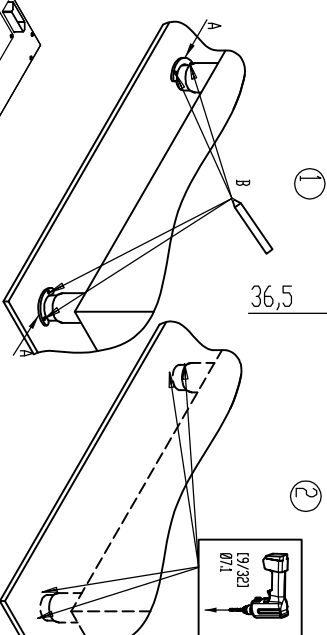
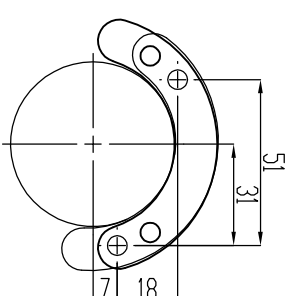
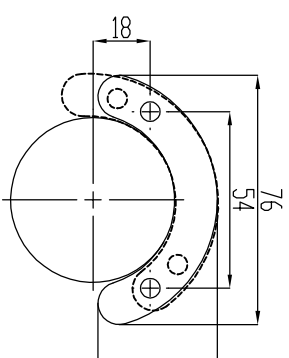
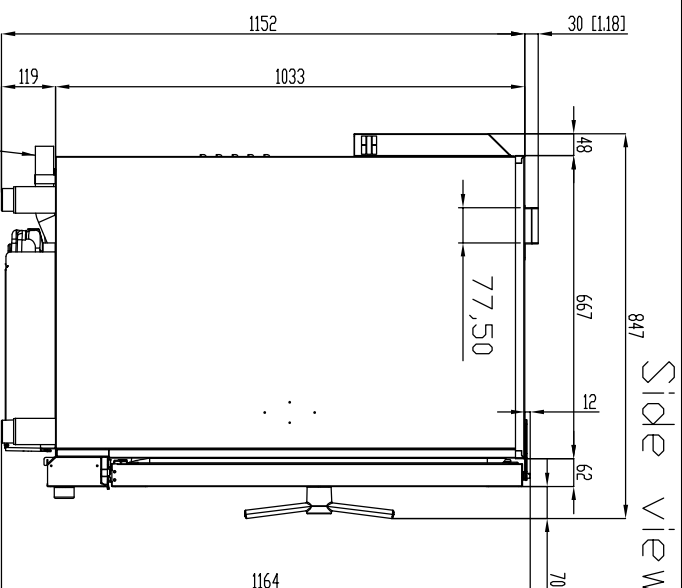
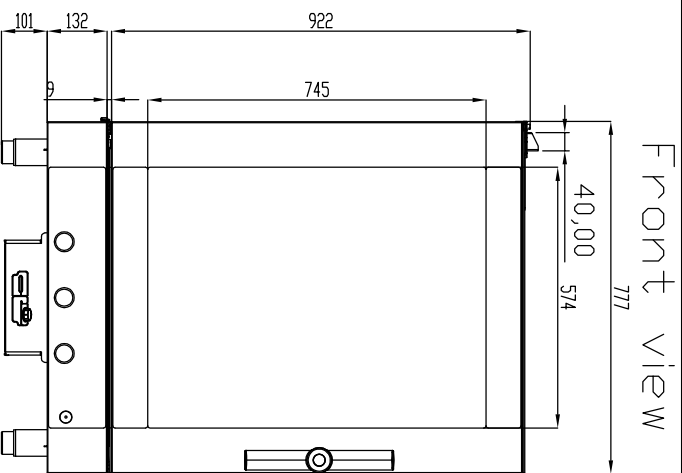
-Light inside the baking room.

-Cavity safety thermostat.

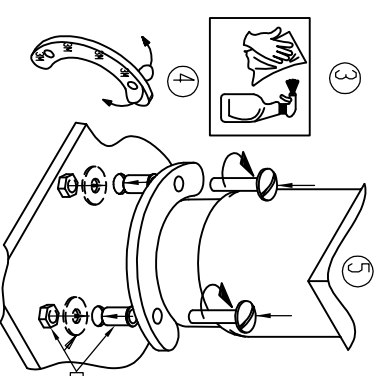
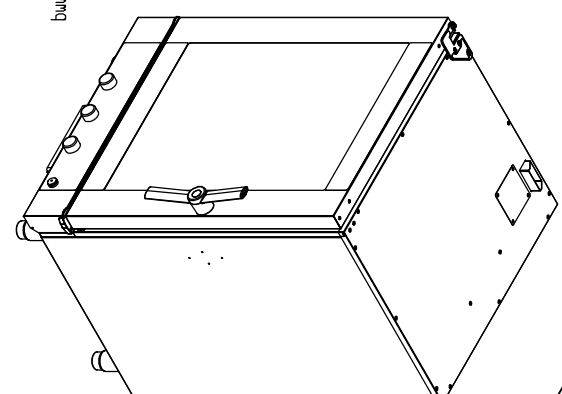
-Including additional equipment:

2 x grids X1100 + 2 x container T1104

Please keep a distance of 400 mm to right side to avoid trouble



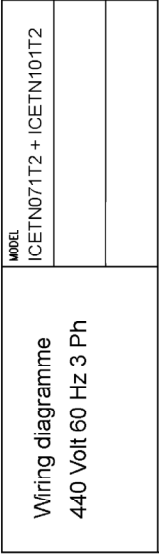
Bottom view



PLOT OUT OF SCALE

Wir behalten uns vor, die technischen Spezifikationen im Interesse der Weiterentwicklung zu verändern. We reserve the right to modify the specifications if necessary.

ITEM:		Dimensions: Millimeters			
Convection oven Konvektionsofen		THIS DRAWING REMAINS THE PROPERTY OF WESCO Navy	DRAW.	AW	22.11.24
			REV.	-	
Tel.: +49 40 600 094 680 Fax.: +49 40 536 75 01		WESCO Navy			
E-mail: Info@wesco-navy.de		Hamburg			



8 • WATER AND DRAIN CONNECTIONS

8.1 • WATER PRESSURE

The pressure of the water in the network must be between 150 and 500 kPa, as already stated under the heading **“Technical Data”**. If the supply pressure is higher than this, a pressure reduction valve must be installed between the oven and the main.

8.2 • WATER CONNECTION TO THE VAPORIZER

The water supplied to the vaporizer must be either cold and softened, or hot (max 50 °C), as described below. The water connection is R 3/4". The hose for connection to the water supply must be provided by the installer. The water hose must be provided by the installer and must be in compliance to IEC 61770. Do not reuse pre-existing or used hoses. A shutoff valve must be installed on the line between the oven and the supply.

8.3 • WATER SPECIFICATIONS

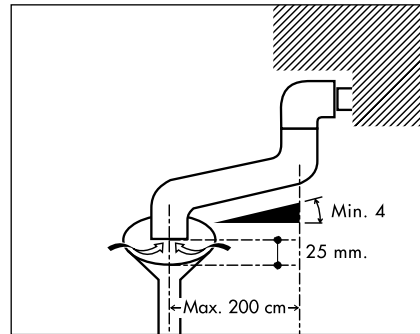
The characteristics of the water must come within the limits given below, in order to prevent both corrosion, which is extremely damaging for the appliance, due to supplying water that is too softened or too aggressive, and scaling in the oven and in the water system in the case of supplying water that is too hard.

Hardness: **between 6° and 9° TH**
PH: **greater then 7.5**
Chlorides **less than 30 ppm**

These values are important in ensuring that the water used by the appliance is suitably treated!

8.4 • DRAIN

It is imperative to fit a drain cup to ensure a minimum air drop of 25 mm. between the appliance's plastic drain elbow and drain line. **A direct connection is not permissible.**



WARNING:

The drain line must be outside the perimeter of the oven.

It is prohibited to reduce the diameter of the drain pipe shown in the installation diagram.

9 • VENTS

- 9.1 • **Under no circumstances must the vents be shut, blocked or ducted into other pipes.**

