

**Piec konwekcyjny FEV106M –  
– do produkcji cukierniczej i piekarskiej  
Baking – Pasticceria  
CENA PROMOCYJNA 3620,00 EUR + 22% VAT  
\* przeliczenie na PLN następuje średnim kursem NBP**

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
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|  |  <p>Electric convection oven, with mechanical comands. Constructed in stainless steel internally and externally. Rounded Chamber for easier cleaning. Frontal halogen lights. Humidifier. Chamber door equipped with tempered glass and silicon rubber seals. Possibility of inspecting and cleaning between internal and external glass. Feet adjustable in height. Electrically heated by heating elements reinforced in stainless steel INCOLOY. Two fans with two directions of rotation. Capacity of 10 trays 600x400mm.</p> |  <p>Forno a convezione elettrico, con comandi meccanici. Costruito sia internamente che esternamente in acciaio INOX. Camera arrotondata per facilità di pulizia. Luci alogene frontali. Umidificatore. Porta di chiusura dotata di cristallo temperato guarnizione di tenuta in gomma silicone. Porta ispezionabile tra vetro interno e vetro esterno. Piedini regolabili in altezza. Riscaldamento elettrico tramite resistenze corazzate in acciaio INOX INCOLOY. Due ventole a doppio senso di rotazione. Capacità di 10 Teglie da 600x400 mm.</p> |
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**System of composition - Composizione**

| Products - Prodotti                   | Accessories - Accessori                                                                                                                                                                                                                                           | Supports - Supporti                                                                                     | Grilles - Trays<br>Griglie - Vassoi |
|---------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|-------------------------------------|
| FEV106M 230V ~ 3<br>FEV106M 400V ~ 3N | Extraction hood<br>Cappa aspirante<br>Panificazione e Pasticceria<br>Extr. hood + steam reduction<br>Cappa asp. + abbatt. vapori per panificazione e pasticceria<br>water softener<br>Addolcitore<br>Spare parts kit for FEV106M<br>Ricambi per FEV57M<br>ZOCCOLO | LIEV12<br>LIEV13<br>Stand - Supporto 5/10<br>Side runners for oven stands - Rastrelliera supporto forno | See Trays Vedere Griglia 600x400mm  |

**Features - Caratteristiche**

| Standard accessories included<br>Accessori standard inclusi                 | Weight with packaging<br>Peso con l'imballo | External dimensions<br>Dimensioni esterne | Electrical supply<br>Alimentazione elettrica | Thermic Load<br>Portata termica | Electric power<br>Potenza elettrica |
|-----------------------------------------------------------------------------|---------------------------------------------|-------------------------------------------|----------------------------------------------|---------------------------------|-------------------------------------|
| N° 2 Flat trays<br>Aluminium<br>N° 2 Teglie piane in alluminio<br>600x400mm | kg 140                                      | mm 976 * 910 * 1220 h                     | 400 V ~ (3N) 50 Hz                           | -                               | 15400 W                             |