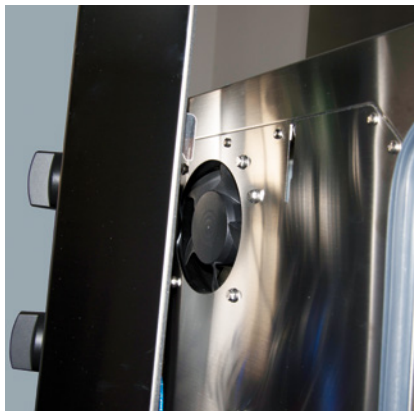


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Distinctive features



Simply-Removable
control panel.



Humidity forced
removal system.



Simply-approachable
motors compartment
directly reachable from
the cooking chamber.



Ho.Re.Ca. Line

Bakery Line

Special Line

Gas Line



mosaico



Model	YMSGN11-7M
Capacity	7 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x890
Weight (kg)	102 kg
Thermic Power	---
Power	11 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4



Model	YMSGN11-11M
Capacity	11 trays GN 1/1
Pitch	70 mm
Dimensions mm (LxDxH)	830x890x1170
Weight (kg)	132 kg
Thermic Power	---
Power	16 KW
Voltage	380-415 V / 3 N
IP protection level	IPX 4

Main features

- Convection, combi and steam cooking
- Temperature settable from 30° to 280°
- Manual cooking mode
- Manual controls
- Fast Steam Technology for immediate steam generation
- Humidity release from 0% to 100%
- Manual system for forced extraction of humidity
- Automatic inversion of fans rotation
- 304 stainless steel molded cooking chamber
- Ergonomic and lightweight handle compliant with HACCP standards
- Simply-removable control panel
- Simply-approachable motor compartment
- Integrated humidity collector aisle
- Integrated syphon
- Adjustable feet
- Simply-removable rack holder
- Double glass door of easy inspection with high thermic insulation and Safety Fanstop system when the door is open
- Cooling fan for components protection
- Halogen inner lamps in the cooking chamber