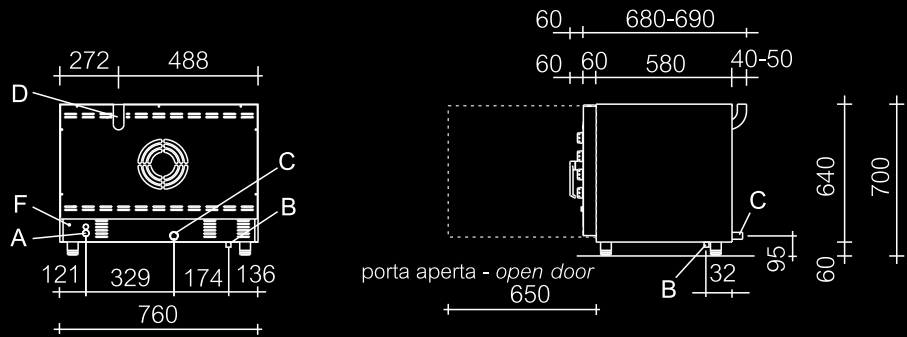


SCHEMI D'INSTALLAZIONE - *INSTALLATION DIAGRAMS*

FORNI ELETTRICI- *ELECTRICAL OVENS*

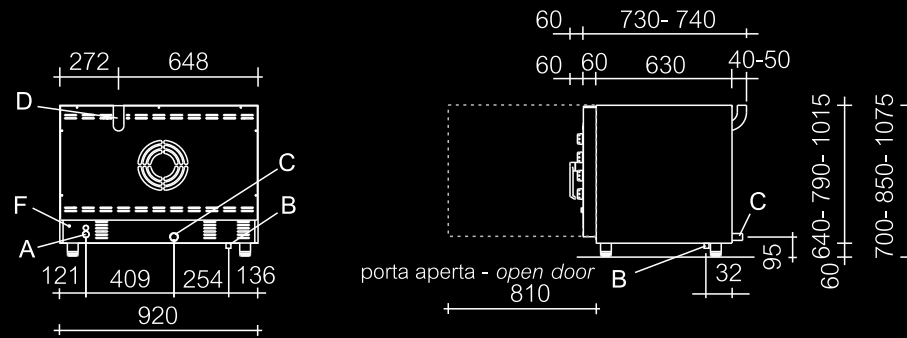
GN 2/3 - 440x350

5 livelli- levels



GN 1/1 - 400x600

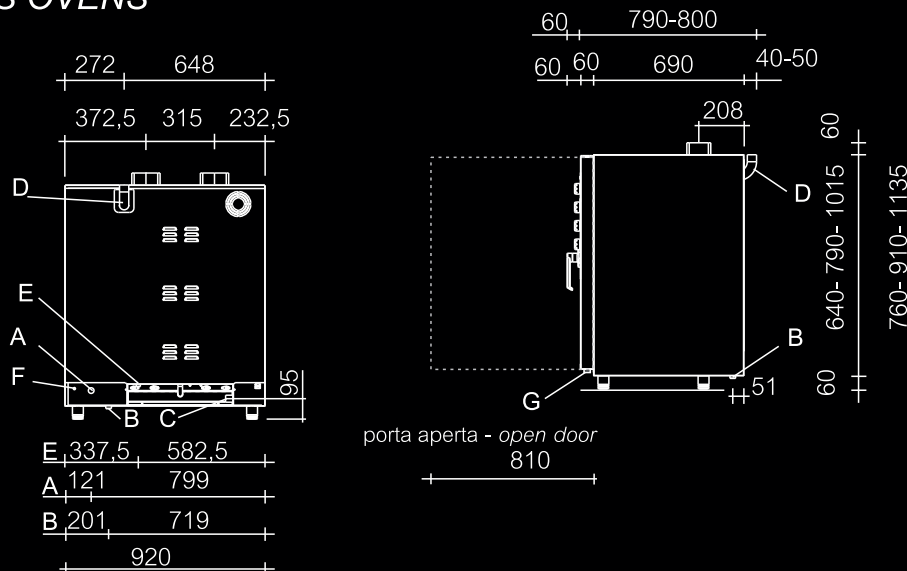
5- 7- 10 livelli- levels



FORNI A GAS- *GAS OVENS*

GN 1/1 - 400x600

5- 7- 10 livelli- levels



LEGENDA

- A Connessione elettrica (230V~1 50Hz; 400V~3N 50Hz)
- B Ingresso acqua 3/4" (modelli a vapore ed umidificazione)
- C Scarico acqua ø 32 mm (modelli a vapore ed umidificazione)
si raccomanda di installare un sifone
- D Scarico vapore: ø 32 mm (convezione e umidificazione)
ø 42 mm (modelli a vapore)
- E Connessione gas
- F Pulsante per il riarmo del forno
- G Pulsante per il riarmo del forno a gas

LEGEND

- A Electrical connection (230V~1N 50Hz; 400V~3N 50Hz)
- B Water inlet 3/4" (for steam and humidification models)
- C Water outlet ø 32 mm (for steam and humidification models)
It is recommend to install a siphon
- D Steam outlet: ø 32 mm (humidification models)
ø 42 mm (for steam models)
- E Gas connections
- F Button for re-start
- G Button for re-start for gas oven

LEGEND

- A Elektrische anschlüsse (230V~1N 50Hz; 400V~3N 50Hz)
- B Wassereinlauf 3/4" (für modelle mit heissluftdampf und mit befeuchtung)
- C Wasserablauf ø 32mm (fürmodelle mit heissluftdampf und mit befeuchtung)
Es wird empfohlen, einen Siphon zu installieren.
- D Dampfablauf: ø 32 mm (für modelle mit befeuchtung),
ø 42 mm (für modelle mit heissluftdampf)
- E Gas-anschluss
- F Druck für Neustart
- G Druck für Neustart für Gas-Ofen

LÉGENDE

- A Connexion électrique (230V~1N 50Hz; 400V~3N 50Hz)
- B Arrivée eau 3/4"(modèles avec humidification et avec vapeur)
- C Degivrage eau ø 32 mm (modèles avec humidification et avec vapeur)
on recommande l'installation de un siphon
- D Degivrage vapeur: ø 32 mm (modèles avec umidification),
ø 42 mm (modèle avec vapeur)
- E Connexion de gaz
- F Bouton de réarmement
- G Bouton de réarmement du four à gaz

La ditta declina ogni responsabilità per eventuali errori di stampa, riservandosi di apportare senza preavviso le modifiche che riterrà più opportune. - The manufacturer reserves the right to modify any product without prior notice.
Änderungen im Interesse des Fortschrittes behalten wir uns vor. - Le fabricant se réserve le droit d'apporter des modifications aux caractéristiques techniques et fonctionnelles des produits présentés dans cette publication sans aucun préavis

PRINAX
CATERING EQUIPMENTS INNOVATION

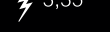
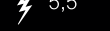
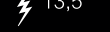
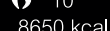
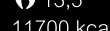
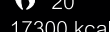
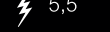
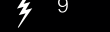
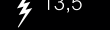
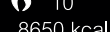
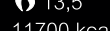
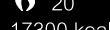
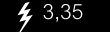
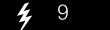
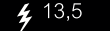
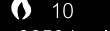
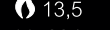
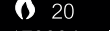
EASY LINE
FORNI ANALOGICI
PER GASTRONOMIA E PASTICCERIA

ANALOGIC OVENS FOR GASTRONOMY AND PASTRY

ANALOGEN ÖFEN FÜR GASTRONOMIE UND KONDITOREI

FOURS ANALOGIQUES POUR GASTRONOMIE ET PÂTISSERIE



MODELLO	DIMENSIONI ESTERNE EXTERNAL DIMENSIONS (*)LxPxH (mm) (*)WxDxH (mm)	DIMENSIONI INTERNE UTILI INT. WORKING DIMENSIONS LxPxH (mm) WxDxH (mm)	GRIGLIE TEGLIE GRIDS TRAY (N°)	  (kW) (kcal)	POTENZA TOTALE TOTAL POWER (kW)	VOLUME IMBALLO PACKED VOLUME (m³)	PESO LORDO GROSS WEIGHT (Kg)
ECE-805-HS (*)	760x680x700	500x370x450	5 GN 2/3 440x350	 3,35	3,5 230V~1N 50Hz	0,51	78
ECE-905-HS	920x730x700	660x420x450	5 GN 1/1 400x600	 5,5	5,8 400V~3N 50Hz	0,65	88
ECE-907-HS	920x730x850	660x420x600	7 GN 1/1 400x600	 9	9,3 400V~3N 50Hz	0,78	98
ECE-910-HS	920x730x1075	660x420x825	10 GN 1/1 400x600	 13,5	13,95 400V~3N 50Hz	0,95	120
ECG-905-HS	920x790x760	660x470x450	5 GN 1/1 400x600	 10 8650 kcal	0,20 230V~1N 50Hz	0,70	98
ECG-907-HS	920x790x910	660x470x600	7 GN 1/1 400x600	 13,5 11700 kcal	0,33 230V~1N 50Hz	0,92	108
ECG-910-HS	920x790x1135	660x470x825	10 GN 1/1 400x600	 20 17300 kcal	0,46 230V~1N 50Hz	1,00	133
EUE-805-HS (*)	760x680x700	500x370x450	5 GN 2/3 440x350	 3,35	3,5 230V~1N 50Hz	0,51	80
EUE-905-HS	920x730x700	660x420x450	5 GN 1/1 400x600	 5,5	5,8 400V~3N 50Hz	0,65	90
EUE-907-HS	920x730x850	660x420x600	7 GN 1/1 400x600	 9	9,3 400V~3N 50Hz	0,78	100
EUE-910-HS	920x730x1075	660x420x825	10 GN 1/1 400x600	 13,5	13,95 400V~3N 50Hz	0,95	122
EUG-905-HS	920x790x760	660x470x450	5 GN 1/1 400x600	 10 8650 kcal	0,20 230V~1N 50Hz	0,70	100
EUG-907-HS	920x790x910	660x470x600	7 GN 1/1 400x600	 13,5 11700 kcal	0,33 230V~1N 50Hz	0,82	110
EUG-910-HS	920x790x1135	660x470x825	10 GN 1/1 400x600	 20 17300 kcal	0,46 230V~1N 50Hz	1,00	135
EDE-805-HS (*)	760x690x700	500x370x450	5 GN 2/3 440x350	 3,35	3,5 230V~1N 50Hz	0,51	80
EDE-905-HS	920x740x700	660x420x450	5 GN 1/1 400x600	 5,5	5,8 400V~3N 50Hz	0,65	90
EDE-907-HS	920x740x850	660x420x600	7 GN 1/1 400x600	 9	9,3 400V~3N 50Hz	0,78	100
EDE-910-HS	920x740x1075	660x420x825	10 GN 1/1 400x600	 13,5	13,95 400V~3N 50Hz	0,95	122
EDG-905-HS	920x800x760	660x470x450	5 GN 1/1 400x600	 10 8650 kcal	0,20 230V~1N 50Hz	0,70	100
EDG-907-HS	920x800x910	660x470x600	7 GN 1/1 400x600	 13,5 11700 kcal	0,33 230V~1N 50Hz	0,82	110
EDG-910-HS	920x800x1135	660x470x825	10 GN 1/1 400x600	 20 17300 kcal	0,46 230V~1N 50Hz	1,00	135

Dotazione standard: 1 griglia GN1/1- *Standard equipment: 1 grid GN1/1*
(*) Dotazione standard: 1 griglia 2/3 GN1/1- *Standard equipment: 1 grid 2/3 GN1/1*

(*) L= LARGHEZZA TOTALE CORPO - (*) W= TOTAL BODY WIDTH
P= PROFONDITA': CORPO + PORTA + SCARICHI (tubi, cavi, camini...) - D= DEPTH: BODY + DOOR+ VENTS (cables, pipes, tubes...)
H= ALTEZZA: CORPO + PIEDINI + SCARICHI (tubi, cavi, camini...) - H= HEIGHT: BODY + FEET + VENTS (cables, pipes, tubes...)

LE MASURE LxPxH SONO L'INGOMBRO MASSIMO DEL FORNO ESCLUSA LA MANIGLIA
MEASURES WxDxH ARE THE MAXIMUM DIMENSIONS OF THE OVEN EXCLUDING THE HANDLE
MISST BxTxH SIND DIE MAXIMALEN ABMESSUNGEN DES OFENS OHNE DEN GRIFF
MESURE LxPxH SONT LES DIMENSIONS MAXIMALES DU FOUR EXCLUSION DE LA POIGNÉE

PRINAX Εισαγωγήας: OMEGA one
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Tel: 0030 2103472 270 Fax: 0030 2103476037

ELETTRICI E A GAS - *ELECTRIC AND GAS*
5 2/3 GN1/1, 440x350 mm; 5- 7- 10 GN1/1, 400x600 mm



Convezione - *Convection*

Convezione e Umidificazione - *Convection and Humidification*

Convezione e Vapore - *Convection and Steam*

PRATICITÀ E RISULTATI ECCELLENTI

PRACTICAL AND EXCELLENT RESULTS
HANDLICHKEIT UND EXZELLEENTE ERGEBNISSE
PRATICITÉ ET RÉSULTATS EXCELLENTS

Costruiti in acciaio inox ; 3 modelli: convezione, convezione-umidificazione, convezione-vapore; Camera interna con angoli arrotondati per facilitare la pulizia; Controllo analogico, intuitivo, semplice da usare; Fondo ribassato in tutti i modelli; Piletta di scarico nei modelli a convezione-umidificazione e convezione-vapore; Inversione automatica del senso di rotazione delle ventole; Controllo dell'umidità (solo nella versione a convezione-umidificazione e convezione-vapore); Possibilità di cottura a bassa velocità (optional); Funzione di raffreddamento (solo nella versione convezione-vapore); Illuminazione interna; Guarnizione ad incastro sulla camera di cottura; Porta con doppio vetro e reversibile; Struttura porta teglie-griglie con passo 75 mm, facilmente smontabile per una migliore pulizia; Predisposizione per installazione sonda al cuore; Possibilità di installazione visualizzatore temperatura camera di cottura (eseguibile solo in fase di ordine).

Made in inox; 3 models: convection, convection with manual control of humidity, convection-steam; Cooking chamber with rounded edges for easy cleaning; Analogic, intuitive control panel; Low-slung bottom in all the models; Drainage pipe in convention-humidification and convention-steam models; Automatic fan rotation reverse; Manual control of humidity (only for convection-humidificationand convection-steam models); Possibility of low speed cooking (optional); Cooling function (only for convention-steam models); Internal lighting; Snap-on seals on cooking chamber; Double glazed door; Wire rack to hold grid and trays adjustable with different positions(75 mm steps) and easily removable for a better cleaning; Arranged for core probe installation; Arranged for display of oven's chamber temperature (option available on order only).

Komplett aus inox; 3 Versionen: Konvektion, Konvektion mit manueller Kontrolle der Feuchtigkeit, Dampf- Konvektion; Intern mit kugelecken welche fuer ein einfaches putzen geeignet sind; Analogic kontrolle; Fonds niedrig; Tauwasserablauf (versionen Konvektion intuitif; Fond abaissé; Conduit de décharge (pour les mit manueller Kontrolle der Feuchtigkeit, fours convection avec contrôle manuel de l'humidité et Dampf;Konvektion); Automatische Umkehrung der Drehrichtung des Heissluftgebläses; rotation du ventilateur; Contrôle de l'humidité (pour les Luftfeuchtigkeitskontrolle (versionen Konvektion mit fours convection avec controle manuel de l'humidité et manueller Kontrolle der Feuchtigkeit, Dampf-Konvektion); convection-vapeur); Possibilité de cuisson à vitesse réduite (en option); Fonction de refroidissement (pour les Kochen/Backen bei niedriger Geschwindigkeit möglich fours convection-vapeur); Eclairage en chambre de Interne Beleuchtung; Inklemmdichtung an der garkammer; Türe mit Doppelglas; Struktur, Blech-und Rost;Halterun mit 75 mm; Raster, leichtherausnehmbar, fil inox avec un inter axe de 75 mm, amovible, pour le um die Reinigung zu erleichtern; Installation eines Kerntemperaturfühler möglich; Möglichkeit der Montage der Anzeige der Temperatur des Garraums (auf anfrage bei bestellung).

CONVEZIONE
CONVECTION
KONVEKTION
CONVECTION



CONVEZIONE-UMIDIFICAZIONE
CONVECTION-HUMIDITY
KONVEKTION-BEFEUCHTUNG
CONVECTION-UMIDITÉ



CONVEZIONE-VAPORE
CONVECTION-STEAM
KONVEKTION-DAMPF
CONVECTION-VAPEUR



ON/OFF



TEMPO DI COTTURA/ COOKING TIME
KOCHZEIT/ TEMPS DE CUISSON



COTTURA A SECCO/ DRY COOKING
TROCKEN KOCHEN/ CUISSON À SEC



CONVEZIONE- VAPORE/ CONVECTION- STEAM
KONVEKTION / DAMPF/ CONVECTION / VAPEUR



RAFFREDDAMENTO/ COOLING
KÜHLFUNKTION/ REFROIDISSEMENT



TEMPERATURA/ TEMPERATURE
TEMPERATUR/ TEMPÉRATURE



AUMENTO UMIDITÀ
MANUAL INCREASE OF HUMIDITY
MANUELLE LUFTFEUCHTIGKEITSTEIGERUNG
AUGMENTATION MANUEL DE L'HUMIDITÉ



CONVEZIONE/ CONVECTION
KONVEKTION/ CONVECTION



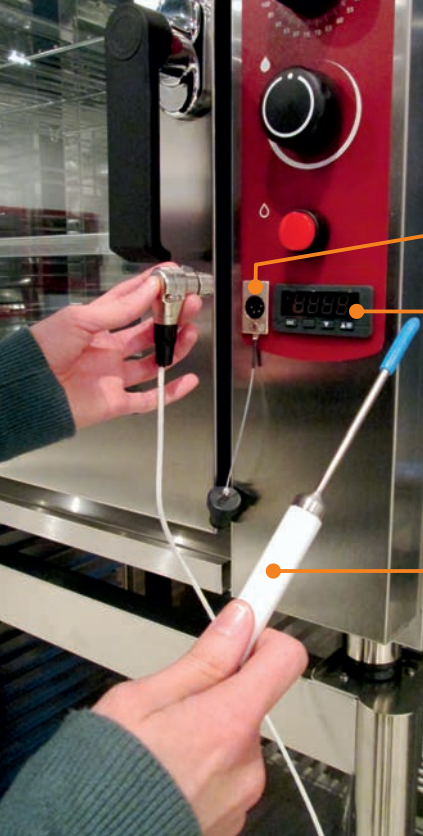
VAPORE/ STEAM
DAMPF/ VAPEUR

KIT VISUALIZZAZIONE TEMPERATURA
KIT CHAMBER TEMPERATURE'S DISPLAY



visualizzatore temperatura
temperature visualizer

KIT SONDA AL CUORE
CORE PROBE KIT



connessione SONDA
PROBE connection

termostato
thermostat

sonda al cuore
core probe

Kit visualizzazione temperatura e Kit sonda al cuore non possono essere installati insieme
Kit temperature's visualizer and Core probe Kit cannot be installed together



Maniglia
Door handle
Griff
Poignée



Guarnizione ad incastro
Snap-on seals
Inklemmdichtung
Joint encastrable



Struttura porta griglie e teglie
Wire rack to hold grid and trays
Struktur, Blech -und Rost-Halterun
Structure porte-bacs et grilles



Illuminazione interna
Chamber light
Innere Beleuchtung
Éclairage en chambre de cuissons



Disco riduzione portata d'aria
Air Low reduction disk
Reduzierscheibe zum Senken des Luftstroms
Disque reduction debit d'air



Cottura a secco
Dry cooking
Innere Beleuchtung
Éclairage en chambre de cuissons



Supporti aperti (2/3GN, 440x350, GN1/1, 400x600)
Open stands (2/3GN, 440x350, GN1/1, 400x600)
Unterbau (2/3GN, 440x350, GN1/1, 400x600)
Support ouvert (2/3GN, 440x350, GN1/1, 400x600)



Armadio caldo (GN1/1)
Warm cupboard (GN1/1)
Befeuchtet Wärmeschrank (GN1/1)
Armoire chaude (GN1/1)



Cella di lievitazione (400x600)
Proofer (400x600)
Befeuchtet Wärmeschrank (400x600)
Armoire à fermentation (400x600)