

SNACK AIR-S 4 GN 2/3 | 4 GN 1/1

TECHNICAL SPECIFICATIONS



	SNACK AIR-S 4 GN 2/3 upper opening	SNACK AIR-S 4 GN 2/3 lateral opening	SNACK AIR-S 4 GN 1/1 upper opening	SNACK AIR-S 4 GN 1/1 lateral opening
Capacity GN	4 x GN 2/3	4 x GN 2/3	4 x GN 1/1	4 x GN 1/1
Distance between guides (mm)	75	75	75	75
Recommended for (n) servings per day	80-180	80-180	60-360	60-360
Maximum temperature (°C)	260	260	260	260
Dimensions (width x depth x height) (mm)	620 x 690 x 522	620 x 690 x 522	760 x 760 x 522	760 x 760 x 522
Weight (kg)	49	49	57	57
Packaging dimensions (width x depth x height) (mm)	830 x 770 x 900	830 x 770 x 900	900 x 830 x 1070	900 x 830 x 1070
Gross weight (kg)	61	61	69	69
Power (kW)	3,6	3,6	6,3	6,3
Tension (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"	R ¾"
Drainage	No drainage	No drainage	No drainage	No drainage
Water pressure (kPa)	150 - 400	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

LED control panel
 Humidity, temperature, time and speed regulation of the fan
 2 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C

 Direct moisture injection
 Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
 Visible and audible cooking completion alert
 Fan stop when door is opened
 Low-emissivity Double-Glass Door
 8 direct-access programmes
 40 Programmes + 3 Cooking phases in each programme
 Door opening positioner
 Fan Plus. homogeneous cooking thanks to the bi-directional 2-speed turbines
 Preheat. Automatic pre-heating
 LED chamber illumination
 SteamOut. Removal of humidity from the cooking chamber
 Easy-to-clean L-brackets
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX4
 Manual regeneration

OPTIONS

Door opening on the left hand side (models with lateral opening)
 Voltage 230V/L+N/50-60 (only models 4 GN 1/1)
 Voltage 230V/3L/50-60 (only models 4 GN 1/1)

ACCESSORIES

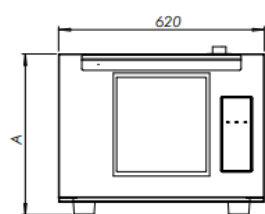
WiFi connection. Includes:

- Cloud. Create, save or modify recipes and send them to the oven
- Remote control of the oven from a smartphone or tablet
- Voice control of the oven compatible with Google Home

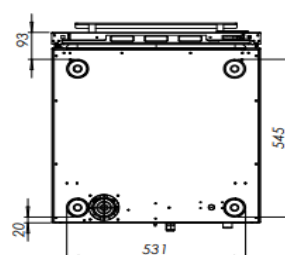
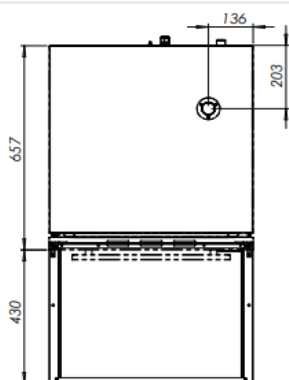
 Special trays for each baking
 Water connection kit to carafe
 Pressure reducer kit
 Softening Kit (Cartridge included)
 Decalcifying cartridge (Spare)
 Stacking kit
 Steam condensation hood
 Support with GN 1/1 guides
 Support with GN 1/1 guides for stacking
 Adjustable leg kit
 Front air suction kit
 Cleaning shower kit
 Chimney Steam Diverter Kit
 Water pump kit
 Detergent DA21
 Sprayer

INSTALLATION DETAILS

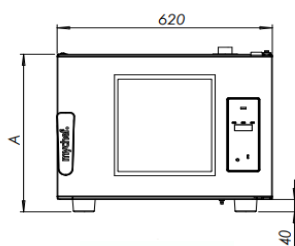
SNACK AIR-S 4 GN 2/3 upper opening



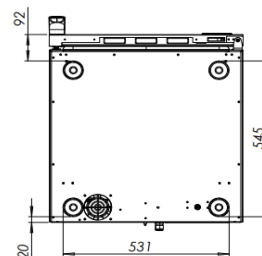
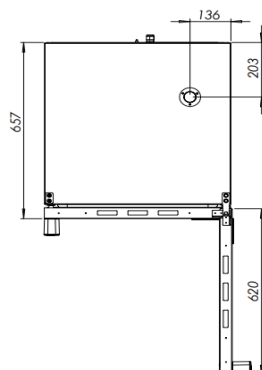
A = 522 mm



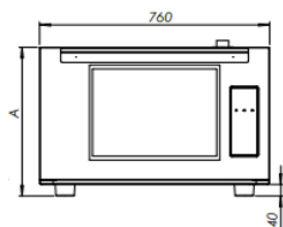
SNACK AIR-S 4 GN 2/3 lateral opening



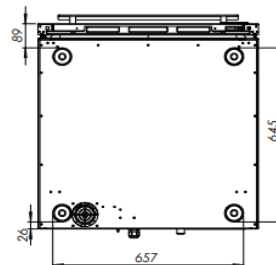
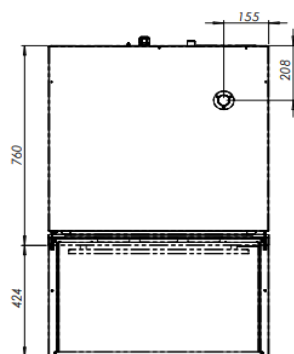
A = 522 mm



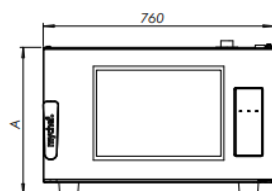
SNACK AIR-S 4 GN 1/1 upper opening



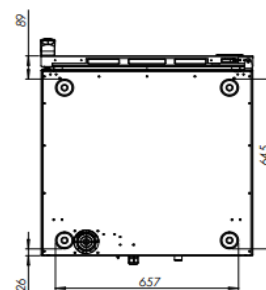
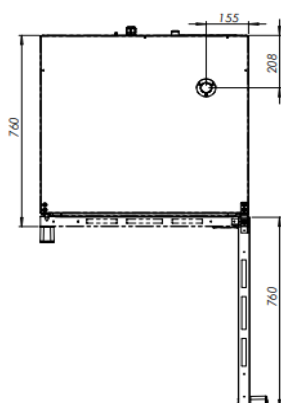
A = 522 mm



SNACK AIR-S 4 GN 1/1 lateral opening



A = 522 mm



SAFETY DISTANCES

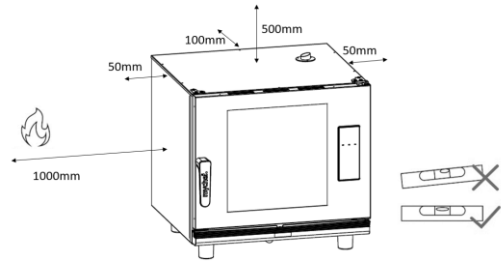
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

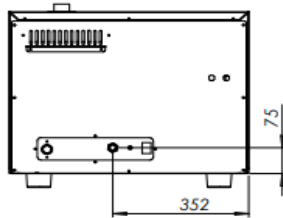
Heat sources = 1000 mm

It must be completely level

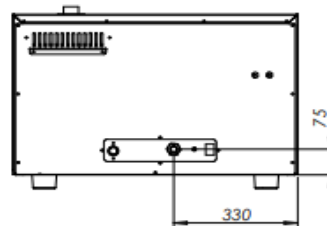


ELECTRICAL SUPPLY

4 GN 2/3



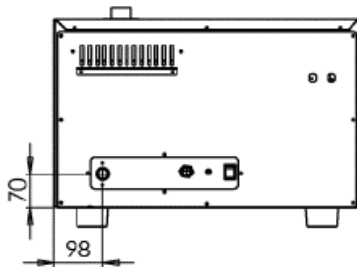
4 GN 1/1



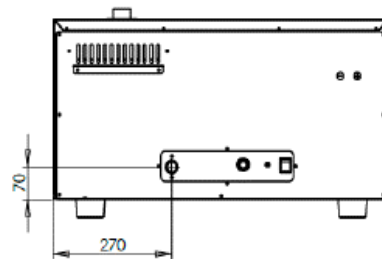
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
4 GN 2/3	230/L+N/50-60	3,6	15,7	H07RN-F 3G 1.5
	230/L+N/50-60	6,3	27,4	H07RN-F 3G 4.0
4 GN 1/1	230/3L /50-60	6,3	17,3	H07RN-F 4G 2.5
	400/3L+N /50-60	6,3	10,0	H07RN-F 5G 1.5

WATER CONNECTION

4 GN 2/3



4 GN 1/1



A Connection 3/4" treated water

B Drainage DN 40

Water quality

Temperature < 30°C

Pressure from 150 to 400 kPa dynamic flow

Hardness between 3° and 6° FH

PH between 6,5 to 8,5

Chlorides below 30 ppm

Use of water softener and filter required