

Product: **Electric single oven**  
Producer: **Gastro-Haal, s.r.o.**

Type: **PCE-910 SC**  
Country of origin: **SK**

### **Purpose**

The electric oven with a static and circulation oven is used for large-capacity baking of flour products, meat, vegetables, for drying, canning, etc. It is intended for catering operations such as school canteens, restaurants, hospitals, factory catering, military units and others.

### **Features of PCE-910:**

- one separate static / hot air baking oven

#### **Each oven is equipped with:**

- three inserts
- power supply: electricity
- top and low heating element
- setting of temperature in oven 50°C - 320°C
- separate controlling of fan, sound signalling

#### **Construction:**

- self-supporting massive and solid construction
- rounded edges without dangerous corners and protrusions
- stainless steel exterior and interior of the oven
- adjustable feet
- simple operation

### **Available accessories** for sales price:

- stainless steel rack
- enamelled trays



**Technical descriptions**

<b>Line</b>	900
Type	<b>PCE-910 SC</b>
Description	electric single oven
External dimensions (mm)	900x868(925)x688mm
Internal dimensions (mm)	600x740x360 mm
Type of oven	hot air
<b>Heating</b>	
Input of oven (kW)	4,1 kW
Total input (kW)	4,1 kW
Nominal voltage	3 N - 400V, 50Hz
Nominal current (A)	9 A
Thermostat range (°C)	50 - 300 °C
Possible cooking temperature (°C)	50 - 320 °C
<b>Protection</b>	
Index of protection	IP 41
<b>Construction, savings, safety</b>	
Inserts in oven (pc)	3 pc
Sound signalling	yes
Internal material of oven	stainless steel
Rounded edges without danger corners and protrusions	yes
Upper and lower heating element (lifting)	yes
Fan separately controlled (pc)	1 pc
Adjustable feet	yes
Weight (kg)	70 kg
<b>Options for extra fees according of valid Price list</b>	
Enamelled trays	yes (extra fee)
Stainless steel rack	yes (extra fee)

**Technical dimensions**
