

TECHNICAL DATA SHEET

600 SERIES HOT LINE



AIM SGF106

GAS UNDERCOUNTER OVEN

- Long-lasting and easy to use with stainless steel construction. It is cleanable and hygienic.
- Ergonomic design that provides convenience to the user in every aspect has.
- Device depth is 600mm.
- There are height adjustable feet on the device.
- The oven door is double-walled, insulated,
- Door inner sheet is formed press 1 mm AISI 304,
- Cover outer sheet is 1 mm AISI 304,
- 1 mm AISI 304 with control panel housing,
- Side sheets are made of 1 mm AISI 430 material.
- The device is under counter. The lower part is oven-shaped.
- The device uses a burner that provides high calories.

• The temperature in the oven is between 60°C-300°C, 1 thermostat gas it is controlled by the tap.

• The device has a pilot and thermocouple control system.

• Thanks to the thermocouple, when the flame goes out, the gas coming to the device automatically it is cut as.

- There is a magneto lighter in the oven to light the pilot.
- Flame curtain and its. There is a 10 mm thick ST series steel plate on it.

• There is a removable cover on the right side of the device. Like this easily access and intervene in the gas taps of the device gives the opportunity.

• Detachable hinged cover under the oven door of the device there are. Thus, the burner and injector in the oven gives the opportunity to intervene.

•The inside of the oven is compatible with GN 2/1 tray size. Also in the device there are 2 wire shelf grids in size GN 2/1.

• The device is under counter on the device as shown in the image below. You can put different products according to the dimensions. Ventilation of the device.

• The chimney is movable and can be positioned according to the product on it. Images are from the front view. About the products that can be placed. Consult your dealer.

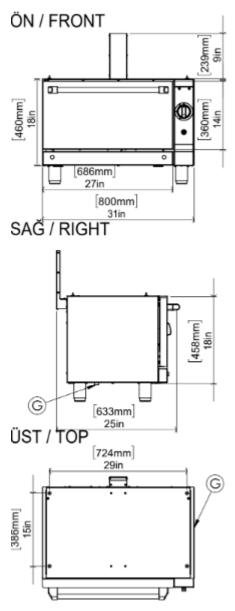




DAP VALLEY S BUILDING NO:10 KAGITHANE / ISTANBUL



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GENERAL INFORMATION

Model: AIM SGF106 Dimension: 1000x600x550 Net Weight (kg):50 Gas Enter: R1/2" Wire Shelf Dimension (mm): 530x400 Thermostat Range: 60 °C - 300 °C

GAS INFORMATION

NG	G20	G20	G25	
	20 mbar	25 mbar	25 mbar	
QUANTITY OF HEAT (KW) (HI)	4,5	5	5	
GAS CONSUMPTION	0,465 m3/h	0,465 m3/h	0,521 m3/h	_
LPG	G30	G30	G30	G31
	30 mbar	37 mbar	50 mbar	37 mbar
QUANTITY OF HEAT (KW) (HI)	4,5	5,15	5,85	5,15
GAS CONSUMPTION	475 g/h	500 g/h	475 g/h	465 g/h

PACKAGE INFORMATION

Dimension: 1100x720x720 Package Weight (kg): 65 Volume (m³): 0,57 m³

Important Note: Your device can work with Natural Gas (NG) and Liquid Propane Gas (LPG). For this purpose, conversion injectors to other gas types are included in the spare bag there are. This process must be done by a competent person.



