



solo per professionisti

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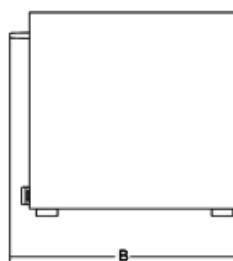
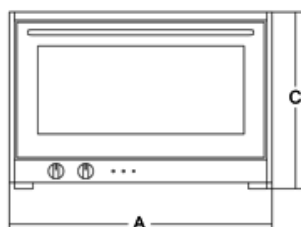


Sirman Convection Oven , model Aliseo 2/3 :

- Stainless steel construction including chamber.
- Distance between shelves cm 8.
- Seamless, round-cornered and easy to clean chamber to prevent contamination.
- Double glass stainless steel door.
- Effective 2 lamp chamber lighting.
- Thermostatically controlled temperature from 25°C to 300°C (77°F to 572°F).
- Choice of 0' to 120' programmable timer or continuous operation.
- Aliseo 2/3 PLUS B:**
- Inverter system allows for an even and effective heat distribution.



Data sheet



Technical data

Model	Aliseo 2/3	Aliseo 2/3 Plus B	Aliseo 2/3 Grill
Power	watt 2600	watt 3200	watt 2600 grill watt 2800 conv.
Power source	230V/50Hz	230V/50Hz	230V/50Hz
Temperature	25 ÷ 300 °C	25 ÷ 300 °C	25 ÷ 300 °C
Number of shelves	n.4	n.4	n.4
Trays dimensions	mm 440x330	2/3 Gastro	2/3 gastro
Inner dimensions	mm 480x360 h.300	mm 480x420 h.340	mm 480x420 h.340
A	mm 600	mm 618	mm 620
B	mm 625	mm 686	mm 650
C	mm 515	mm 588	mm 585
Net weight	kg 31	kg 37,5	kg 37
Shipping	mm 750x720x750	mm 750x720x750	mm 750x720x750
Gross weight	kg 39,5	kg 46	kg 45
HS-CODE	85166090		