



### MODELS

CSI3A-E5 5x GN 2/3

### DESCRIPTION

Capacity is 5 x GN 2/3 for CSI3A-E5 with direct injection steam.

Convection cooking temperature range is 20°C -300°C.

Mixed humidity and convection cooking, with steam 20%, 40%, 60%, 80%, 100%.

4 air speeds control and dry cooking with humidity extraction manages a wide range of cooking.

### FEATURES

#### Compact body

W700×D590×H865mm

#### Capacity

5 x GN 2/3 size. 1/2 size and 1/3 size are also available. The shelf pitch is 68 mm.

#### Steam generation system

Equipped with our original injection system. Steam occurs instantly.

#### Cooking modes

Steam: 50-150 degrees

Steam and hot air: 20-300 degrees

Hot air: 20-300 degrees

The cooking mode can be changed during cooking operation.

#### Air volume setting

4 air speeds control. Equipped with auto-reverse function.

#### Double door glass

Prevents a surface temperature increase.

#### Safety device

High limit shut off device

### ACCESSORIES

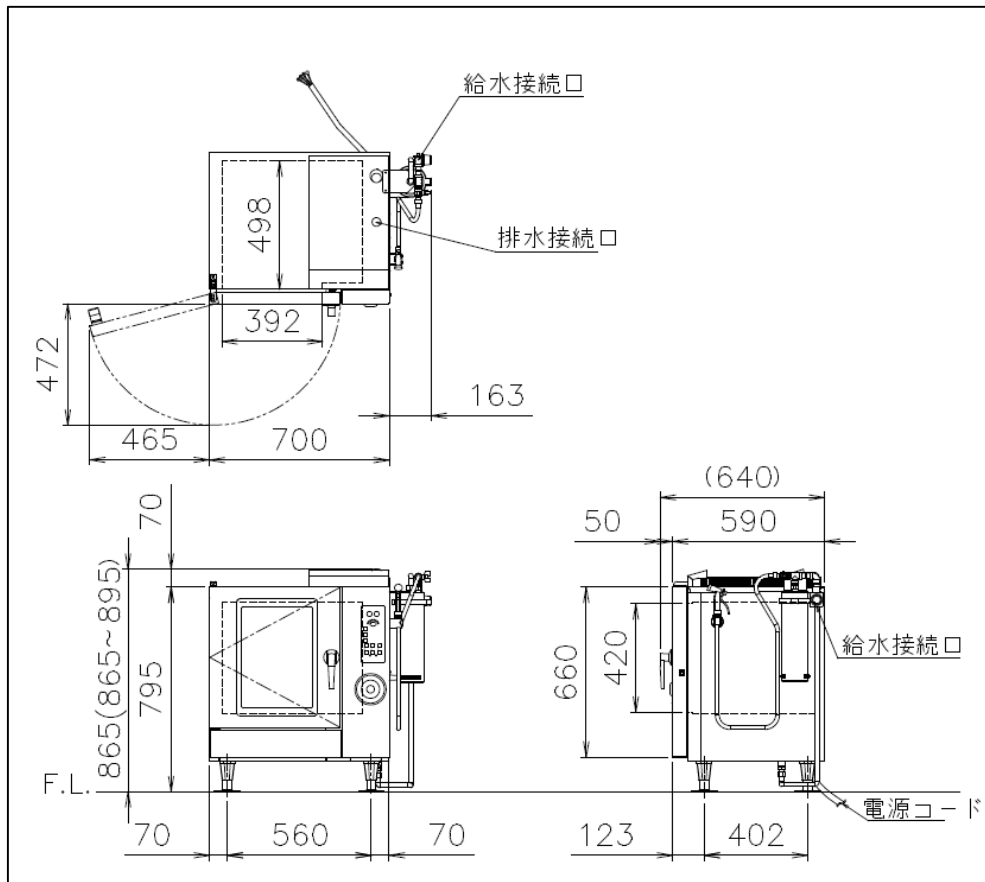
- Probe sensor (option)

**COMET KATO MFG.CO.,LTD.**

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## SPECIFICATION

Model	Dimensions (mm)			Electric Connection (50/60Hz)	Water Connection	Drain Connection	Weight
	Width	Depth	Height				
CSI3A-E5	700	590	865	3PH 380V 5.5kW	15A	25A	75kg

The contents of this specification are subject to change without notice.

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