

Sell iE-series intelligent convection oven

with **SmartFlow™**



iE-series • P/N 8201-30-0000-XX

ATLAS standard

- P/N 8201-30-0000-XX
left-hand hinged door
- P/N 8201-80-0000-XX
right-hand hinged door

also available:

- KSSU standard
- specific airline types

SmartFlow™

A combination of a specially developed fan system – including purpose designed, profiled aluminium blades – heating element location and temperature sensors provide the highly efficient, even and effective heat distribution. Coupled with our digital oven control module air flow management makes this convection oven perform at highest levels.



E-series:

Our full range of **efficient** galley inserts provides high quality performance in simple, reliable packages.

X-series:

Our range of enhanced products includes **extra** performance and features to deliver the very best.

The combination of our **SmartFlow™** heat distribution system and full digital control makes this E-series convection oven a high performer with meal quality approaching that of standard steam ovens.

Retaining the reliable, economic performance of our classic E-series convection oven, the digital controls are simple to operate and, with the improved airflow, they ensure precise control of the oven temperatures.

Affordable performance.

quality assurance:

All our products receive stringent testing for air-worthiness and are assessed for performance. On-going support, including spares and repair services, is also available.



ATLAS standard

32 meals capacity

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• P/N 8201-80-0000-XX

power consumption

heating

temperature range

basic weight

total weight

overall dimensions

Sell iE-series**intelligent convection oven**

• left-hand hinged door

• right-hand hinged door

3.87kW (115v/200v, 400Hz, 3 phase)

3.66kW

120°C/250°F to 210°C/410°F (with three pre-set temperatures available)

19.5kg

45kg (incl. inserts & shelves)

H 560mm/22" x W 285mm/11.22" x D 570mm/22.4"

key features:

- **SmartFlow™**
 - our specially devised, improved airflow system for rapid, even heat distribution
- easy to clean stainless steel inner case
- robust powder-coated aluminium outer housing
- standard ATLAS connections
- safety cut-out devices

digital control:

- full digital timer and temperature control with three pre-set temperatures (LOW/MEDIUM/HIGH)
- quick change OCM – the control module can be exchanged in the unlikely event of failure without removing the oven from the galley

Simple to operate, the digital oven control module ensures the precise performance of the oven, with strategically placed heating elements, sensors and improved airflow.

more information:

To find out more about our range of galley inserts please:

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Sell has been designing and manufacturing aircraft galleys and galley inserts since 1954. Our pedigree is unrivalled and today we work hard to ensure that all our products benefit from this experience, our modern technology and manufacturing capabilities so that, in turn, they might perform reliably and to the highest standards in the most demanding of environments.

providing lifetime value


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premium aircraft interiors

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