CHF 1021 TOP GAS













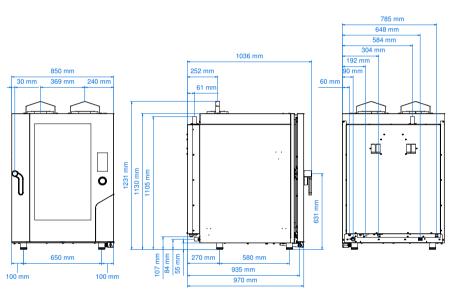


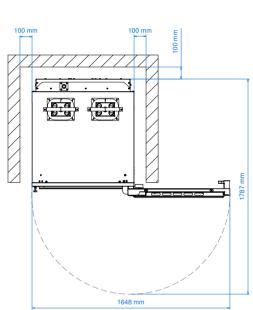




Gas combi oven 10 trays 2/1 GN with TOUCH SCREEN

With a capacity of 10 2/1 GN trays, the CHF 1021 TOP GAS oven is designed for all those delis and restaurants that make the combination of quantity/quality their strength. A concentrate of technology, design, and ease of use. Equipped with adjustable feet and door lock at 60°, 90°, 120°, and 180° opening to meet the needs of the professional at all times. Perfect cooking is no longer a mirage, but a perfectly tangible need thanks to the patented Airflowlogic, Humilogic, and Drylogic technologies of the new Millennial line.





Plus

Patented fan guard system Airflowlogic	и
Patented system for direct steam Humilog	gic™
Patented system for cooking chamber dry	ring Drylogic™
Available on request at the order	Left side opening door *
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch screen	en
Programmable oven start	
N ° 40 recipes stored	
Control panel in 42 languages:	

Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Chinese, Croatian, Czech, Danish, Dutch, English, Estonian, Finnish, French, Georgian, German, Greek, Hungarian, Icelandic, Italian, Japanese, Kazakh, Latvian, Lithuanian, Norwegian, Persian (Iran), Philippine, Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, South Korean, Spanish, Swedish, Thai, Turkish, Ukrainian, Vietnamese

HACCP system
Adjustable door hinges
Regulation 2016/426/UE

Equipment	
Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1300
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-L=1600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Support for core probe cod. MKSSC/A	
Automatic washing system integrated	
Condensate collection bowl, with drain	on door
Hinge with door locking for openings a	djusted at 60°, 90°, 120°, 180°
Nozzle for LPG	

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 1230
Weight (kg)	158
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

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Power	Multigas (tested for natural gas)
Capacity	N° 10 trays/grids 2/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Feet	Adjustable