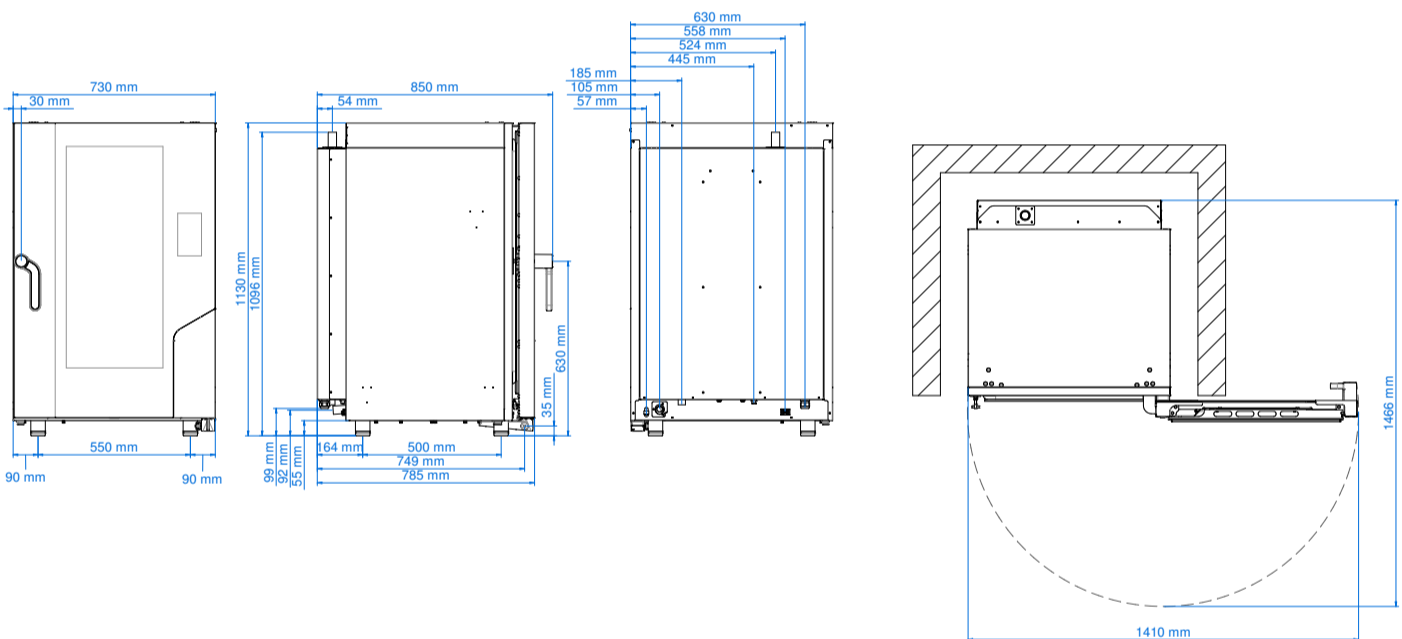


CHF 1111 DGT



Electric combi oven 11 trays 1/1 GN with BLACK MASK

An oven with a striking design. An essential tool for all restaurants and gastronomic businesses with an open kitchen that seek to combine all the technology of a cutting-edge product with an unmistakable style. Completely in stainless steel, it is designed and made for high performance, serving up to 220 servings for each cooking cycle.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Available on request at the order	Voltage (V) : AC 220/230 3 PH Left side opening door *
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	788 x 905 x 1276
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-L=1600 mm
USB port	
Core probe predisposition	
Automatic washing system predisposition	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 1130
Weight (kg)	113,8
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch panel (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Black mask electronic control
N° programs	100
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable