

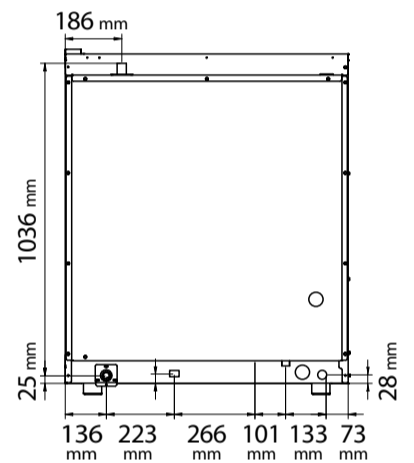
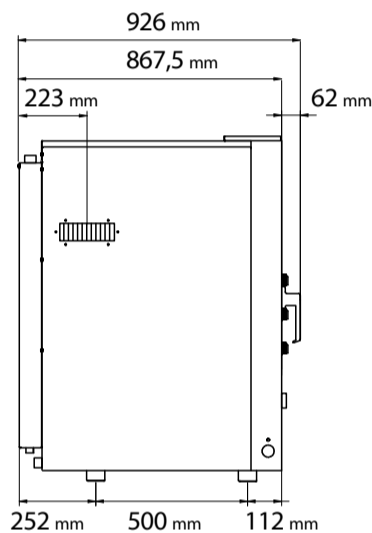
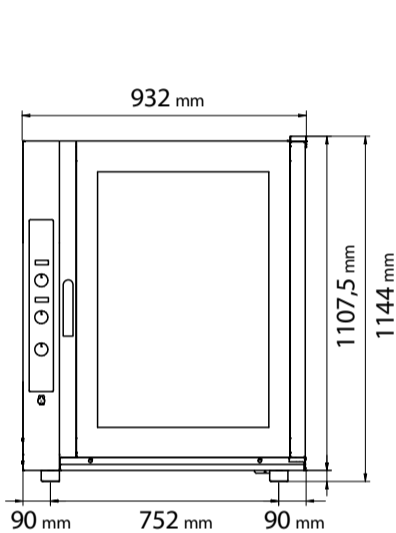
CHF 1111 E UD



ELECTRONIC COMBI OVEN

High output and top quality. Ideal for large delicatessens and food outlets. Lasagna, meat and fish roasts and chickens, as well as vegetables au gratin and food requiring gentle cooking: you can customize your recipes using the convenient electronic control panel giving access to 99 programs, which allows you to cook in 4 stages.

The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	134,8		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1600 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS
Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification