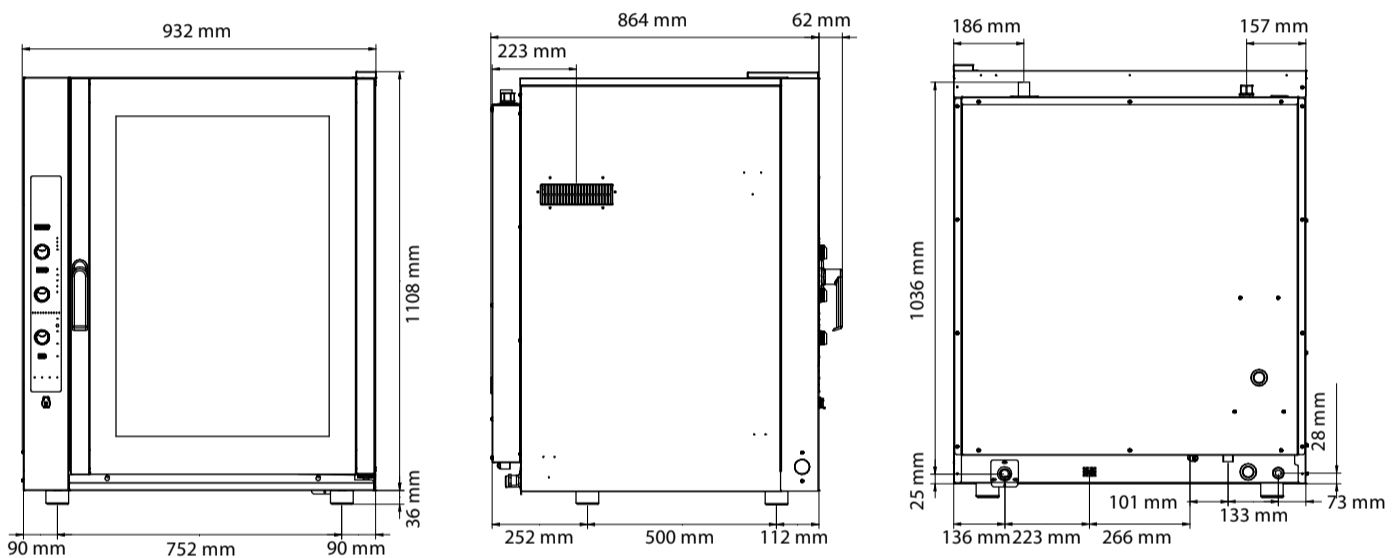


CHF 1111 EV UD



ELECTRONIC COMBI OVEN WITH BOILER

Quality and reliability are the key features of one of the most powerful ovens in the Tecnoeka range, suitable for large delicatessens and restaurants. The combi-steamer CHF 1111 EV UD seriously allows you to cook all manner of dishes: lasagna, vegetables au gratin, meat or fish roasts, meats that need slow cooking, as well as steamed food. Its built-in boiler delivers excellent results with little water usage. In addition, with 99 programs you can input and retrieve via the electronic control panel, this appliance caters to your every cooking need. The option of cooking in 4 stages means you get to customize your preparations to the max: meet your new best friend for creating a never-ending stream of recipes.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	141,4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Power supply (kW)	23,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	7,5 kW
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-Phase + Neutral [5G 6] 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 generated by a boiler system and 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	180 °C
Pre-heating function	/
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