

CHF 1111 G TC



GAS COMBI OVEN WITH TOUCH CONTROL

The Touch Gas line is completed with the model CHF 1111 G TC: attractive design, technology and performance at the highest level, capacity of 11 1/1 GN trays. A faithful ally for medium / large size restaurants, that can handle with ease even the more complex recipes, by storing up to 240 programs with 9 cooking steps and three speeds of the fans. The preparation of traditional Italian dishes but also international delicacies like duck with orange, stuffed turkey, the moussaka or timbale of rice will be fast and intuitive to allow significant savings of time and gas consumption.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	152		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1407
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

PLUS
USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
13 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Greek-Turkish-Czech)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
Manual+automatic washing set up
IPX 3
CB certification
European Directive/Legislation for gas appliances 2009/142/CE