

CHF 1111 G UD



GAS COMBI OVEN WITH MANUAL CONTROL

Lasagna, grilled vegetables, roasted meat and fish: you can cook large quantities of food without sacrificing precious time. Its performance makes it the ideal ally of every professional gastronomy. Robust and reliable, it allows maximum diversification of cooking as needed thanks to the feature of the direct steam and use of gas which guarantees optimal results in reduced times.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,60		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50 (60 on demand)
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		
Manual 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 knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening with glass extended to cover the condensate collection bowl 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
Manual washing set up
New design of cooking chamber
IPX 3
CB certification
European Directive/Legislation for gas appliances 2009/142/CE