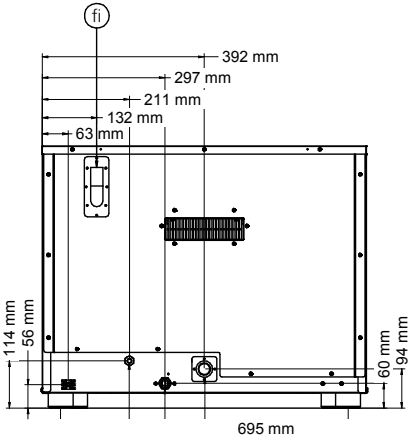
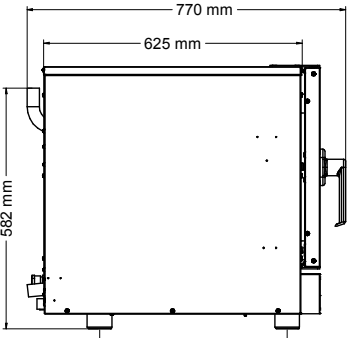
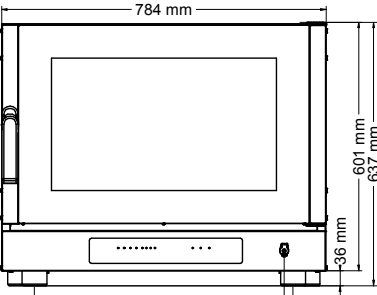




DIGITAL ELECTRIC COMBI OVEN

A marriage of technology and design quality 100% made in Italy. Whether you are heating ready meals, cooking bite-size pizzas and finger food or preparing quick and simple deli recipes, with the direct steam option you can customize how each dish is cooked. The oven is controlled via the innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	784	770	637
Oven weight (kg)	58		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Power supply (kW)	6,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirezionali
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] - l=1350 mm		
Manual washing set up			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in "Program Mode"
Door	Right side opening door Ventilated Inspectionable glass

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