

# CHF 621 TOP



## Electric combi oven 6 trays 2/1 GN with TOUCH SCREEN

All the space you need to give vent to your creativity in the kitchen can be found in a medium-sized oven with great versatility. Thanks to the 6 2/1 GN slots, the two bidirectional motors and steam cooking, you can diversify your cooking to always get the most taste. All of it manageable with a simple tap directly on the new TFT 7" 800x480 colour touch screen!

The technological evolution of the MILLENNIAL ovens to enhance the quality of your preparations.



### Plus

Patented fan guard system <b>Airflowlogic™</b>	
Patented system for direct steam <b>Humilogic™</b>	
Patented system for cooking chamber drying <b>Drylogic™</b>	
	Voltage (V) : AC 220/230 3 PH
Available on request at the order	Voltage (V) : AC 220/230
	Left side opening door *
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch screen	
Programmable oven start	
N ° 40 recipes stored	
Control panel in 42 languages:	
Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Chinese, Croatian, Czech, Danish, Dutch, English, Estonian, Finnish, French, Georgian, German, Greek, Hungarian, Icelandic, Italian, Japanese, Kazakh, Latvian, Lithuanian, Norwegian, Persian (Iran), Philippine, Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, South Korean, Spanish, Swedish, Thai, Turkish, Ukrainian, Vietnamese	
HACCP system	
Adjustable door hinges	

\* addition of 300 € on the price list

### Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1015 mm
Lateral supports	1 right + 1 left
USB port	
Multipoint core probe cod. MKSCMU	
Support for core probe cod. MKSSC/A	
Automatic washing system integrated	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

### Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 850
Weight (kg)	108,2
Distance between rack rails (mm)	80

### Electrical features

Power supply (kW)	18,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

### Functional features

Power	Electricity
Capacity	N° 6 trays/grids 2/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels )
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable