

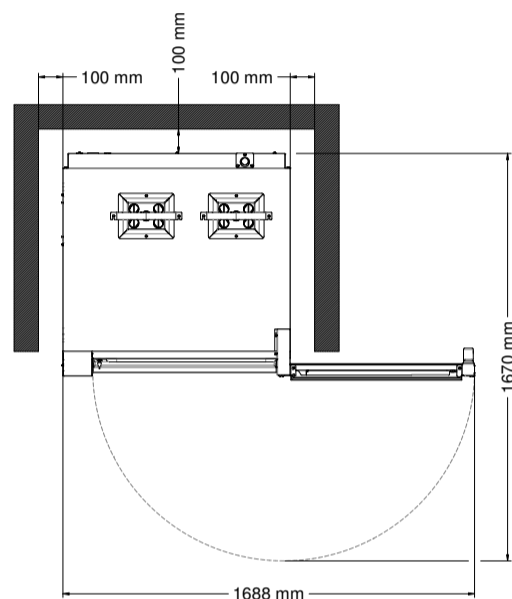
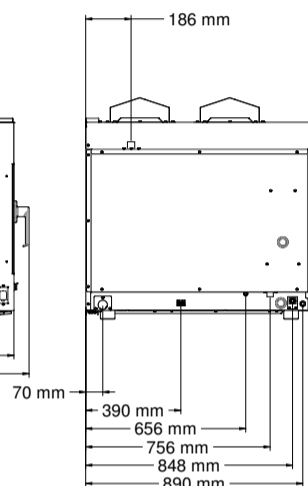
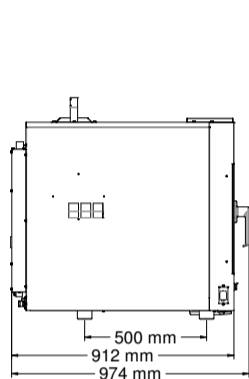
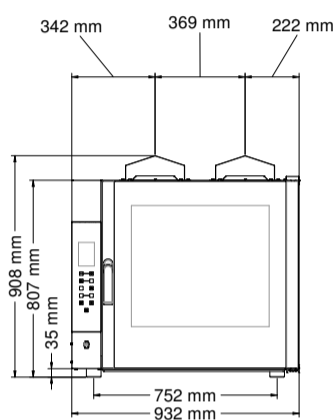
CHF 664 G TC



GAS COMBI OVEN WITH TOUCH CONTROL



240 storable recipes, 9 cooking steps available for each recipe, direct steam: these are just some of the features of this new Touch Line gas oven. With a capacity of 6 trays 600x400 mm, it allows you to accomplish all kinds of preparations: pizza, cream puffs, bread, pastry, sponge cakes, biscuits and leavened products. Efficient and compact this oven is suitable for various needs of bakeries and medium - large pastries.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	974	908
Oven weight (kg)	119		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	13
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	1037	981
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° 6 trays/grids (600x400 mm)
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
IPX 3
Manual+automatic washing set up
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE