

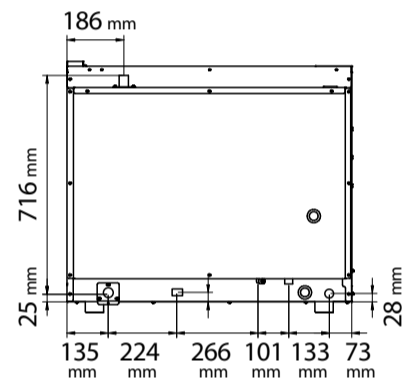
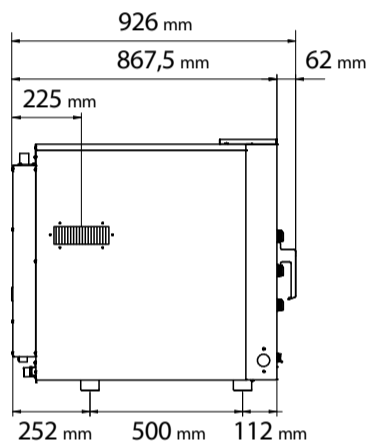
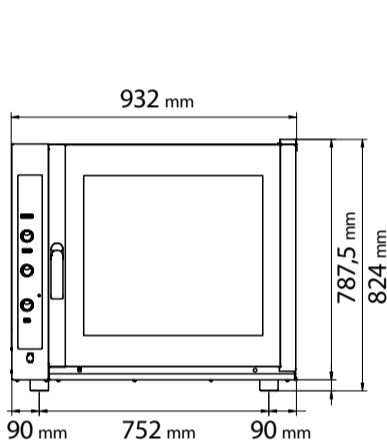
CHF 711.3EUD



ELECTRONIC COMBI OVEN

An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an important part of ethnic and traditional cuisine.

High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator led are just some of the distinguishing features of this model designed for the food service and delicatessens.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	824
Oven weight (kg)	96,2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	10,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase + Neutral [5G 2,5] L=1600 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Available
Feet	Not Adjustable

PLUS

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