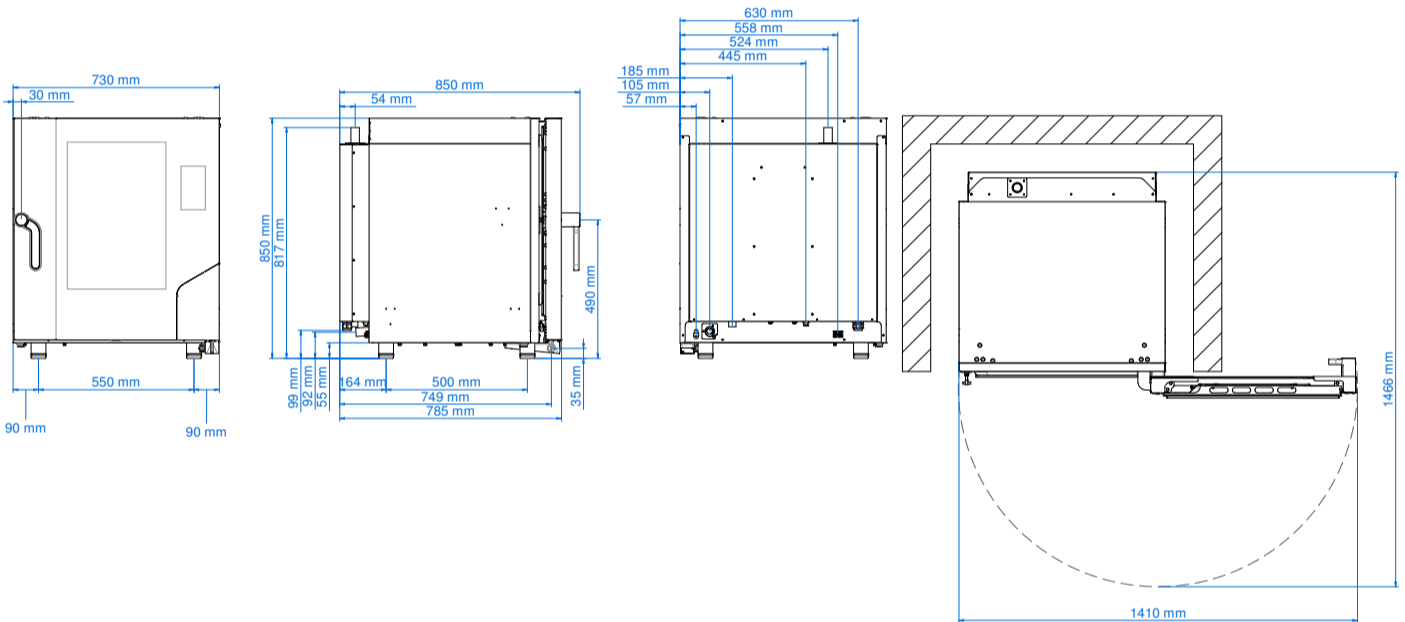


CHF 711 DGT



Electric combi oven 7 trays 1/1 GN with BLACK MASK

The 7 1/1 GN tray oven BLACK MASK, what you've always wanted in the kitchen: Able to store 100 recipes, the possibility of cooking your dishes with the reliability of the Airflowlogic and Humilogic patents and the ability it gives you to use over 10 compatible trays, specially designed for even the most demanding chef.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Available on request at the order	Voltage (V) : AC 220/230 3 PH Left side opening door *
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 905 x 1016
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-L=1600 mm
USB port	
Core probe predisposition	
Automatic washing system predisposition	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 850
Weight (kg)	96
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	10,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch panel (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Black mask electronic control
N° programs	100
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable