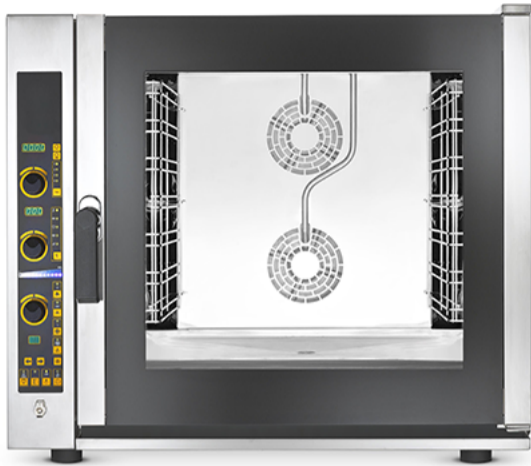
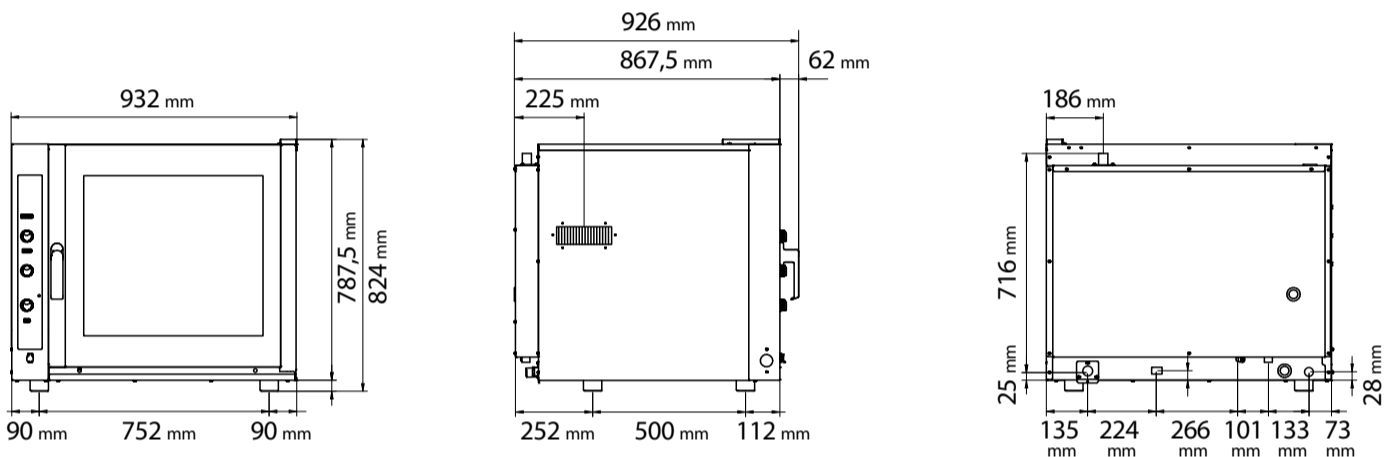


# CHF 711 E UD



## ELECTRONIC COMBI OVEN

Baked pasta, roasted meat and fish, chickens: your dishes will be always cooked evenly, with the highest exaltation of flavors. Efficient and compact, this oven is also suitable for delicate dishes, such as desserts for restaurants and meats that require slow cooking. Cooking is made even more precise thanks to the predisposition for the core probe, indispensable ally for the demanding chef who is always rise to the occasion. The digital display with 99 storable programs and 4 cooking steps allows you to select at any time your favorite recipe in an easy and intuitive way.



### 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)	8,4
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