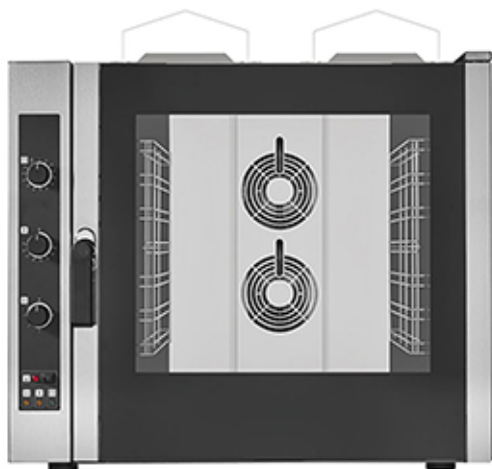


CHF 711 G UD



GAS COMBI OVEN WITH MANUAL CONTROL



Designed and studied for delicatessens and medium-sized restaurants that need a simple but efficient oven, it ensures fast and even cooking. Baked pasta, roasted meat and fish dishes as well as a particularly delicate dishes like restaurant desserts and meats that require slow cooking. Thanks to the feature of direct steam you can customize any type of cooking, giving free rein to the imagination of the chef.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	117.40		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Thermal supply (kW)	13
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1261
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

PLUS
Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
IPX 3
CB certification
European Directive/Legislation for gas appliances 2009/142/CE