

CHF 1021 DGT



Electric combi oven 10 trays 2/1 GN with BLACK MASK

CHF 1021 DGT, with a revamped convection cooking system for even cooking on all the 10 available 2/1 GN trays. An oven with the advantages of the MILLENNIAL line, door with cross closure, adjustable feet, an IPX 4 degree of protection, 100 programmable recipes and much more, allowing you to express yourself to the maximum in the kitchen.

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 1130
Weight (kg)	140,4
Distance between rack rails (mm)	80

Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilologic™	
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	

* addition of 300 € on the price list

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1295
Lateral supports	1 right + 1 left
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°	

Electrical features

Power supply (kW)	27,5
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 10 trays/grids 2/1 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