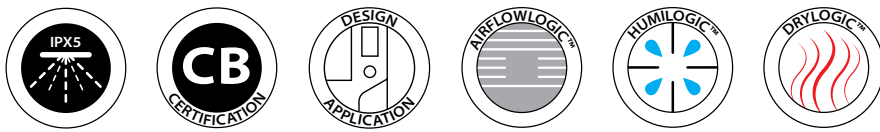


CHF 1021 TOP



Electric combi oven 10 trays 2/1 GN with TOUCH SCREEN

MILLENNIAL means thinking big, so that you are always able to cook to the utmost. With CHF 1021 TOP you can choose between convection cooking, combined convection and steam cooking and just steam cooking. You'll have ten trays, ten cooking steps, five speeds and 500 recipes available to you. They're the numbers of a giant of the kitchen, the ideal tool for the production of large quantities without however sacrificing on quality.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Patented system for cooking chamber drying Drylogic™	
Available on request at the order	Voltage (V) : AC 220/230 3 PH Left side opening door *
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch screen	
Programmable oven start	
N ° 40 recipes stored	
Control panel in 42 languages: Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Chinese, Croatian, Czech, Danish, Dutch, English, Estonian, Finnish, French, Georgian, German, Greek, Hungarian, Icelandic, Italian, Japanese, Kazakh, Latvian, Lithuanian, Norwegian, Persian (Iran), Philippine, Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, South Korean, Spanish, Swedish, Thai, Turkish, Ukrainian, Vietnamese	
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	
Multipoint core probe cod. MKSCMU	
Support for core probe cod. MKSSC/A	
Automatic washing system integrated	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

Dimensional features

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

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	IPX5

Functional features

Power	Electricity
Capacity	N° 10 trays/grids 2/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable