

# CHF 1111 G E UD



## GAS COMBI OVEN WITH ELECTRONIC CONTROL

High quantity and quality at the highest level. It is the ideal oven for large delis and eateries. You can customize your recipes through the easy-to-use electronic control panel with 99 programs that allows you to cook in 4 stages. Thanks to switching programming you can decide in advance the time to start off cooking your dishes: you'll have utmost freedom in personalizing you recipes!



### DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,40		
Distance between rack rails (mm)	68		

### ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
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	1407
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

### FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 11 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 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
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+automatic washing set up
- New design of cooking chamber
- IPX 3
- CB certification
- European Directive/Legislation for gas appliances 2009/142/CE