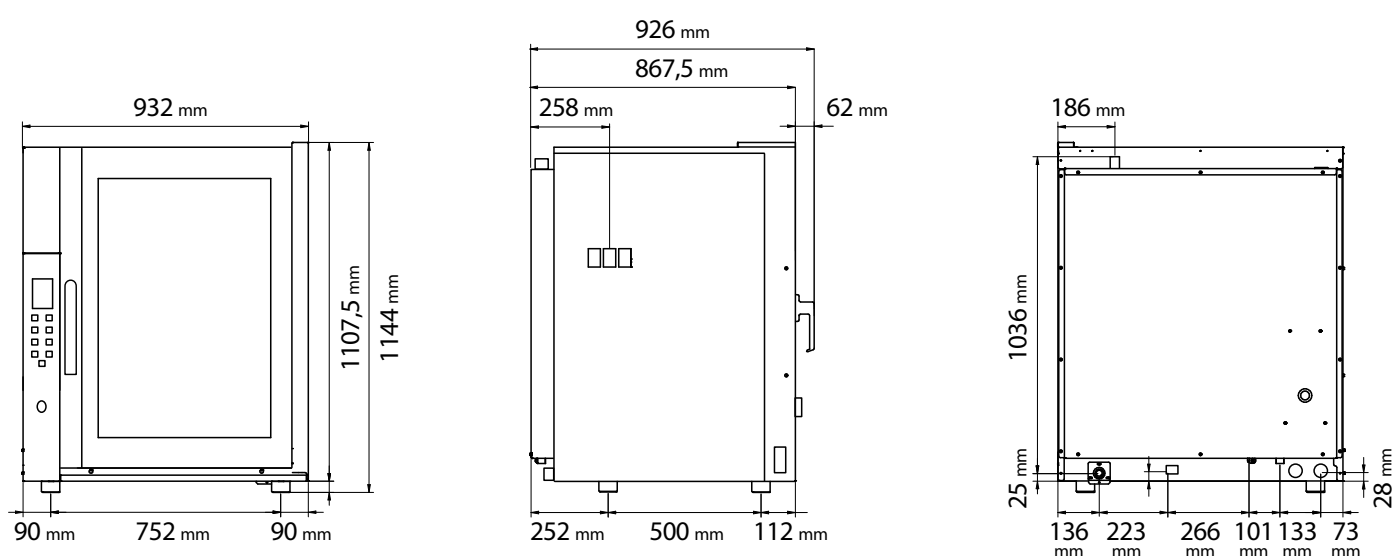


CHF 1111 TC



COMBI OVEN WITH TOUCH CONTROL

11 x 1/1 GN pans: the most popular container size among chefs in large and medium-sized restaurants. All it takes is the touch of a finger on the practical and eye-catching touch screen panel to manage even the most complex recipes with the utmost ease, storing them with 9 cooking steps and three fan speed settings. A must-have for preparing traditional Italian dishes (lasagna, cannelloni, aubergine parmigiana), as well as refined delicacies inspired by world cuisine, such as duck à l'orange, stuffed turkey, moussaka or rice timbale.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	136,4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - L=1600 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Usb port			

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
12 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Turkish-Greek)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification