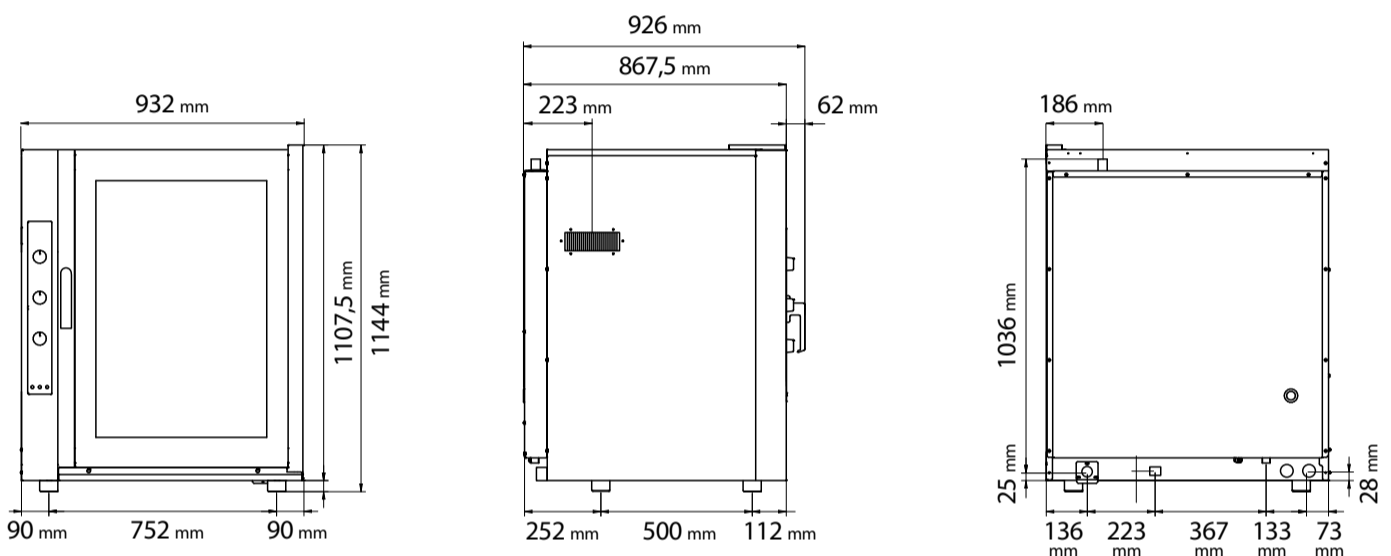


CHF 1111 UD



ELECTRIC COMBI OVEN

Lasagna, vegetables au gratin, meat and fish roasts and meats that need slow cooking: use it to cook large batches of food without sacrificing precious time. Its high performance makes it the ideal ally for any professional in the delicatessen business. Having an CHF 1111 UD in your kitchen also means saving on pans and space on burners with improved time and logistics management. Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	135		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Power supply (kW)	16
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

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 washing set up			
Removable drip box			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 11 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 ÷ 275°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 Ventilated Inspectionable glass
Modularity	Available
Feet	Not Adjustable

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
IPX 3
Manual washing set up
New design of cooking chamber
CB certification