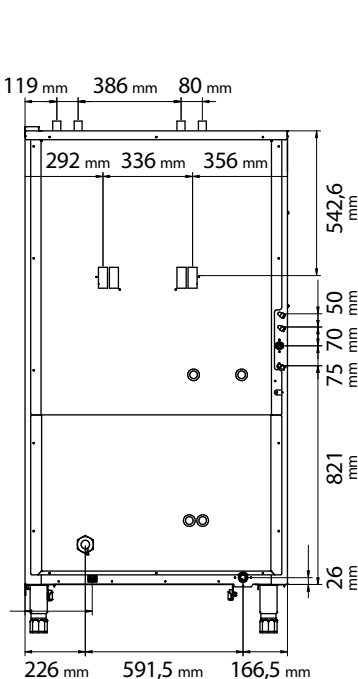
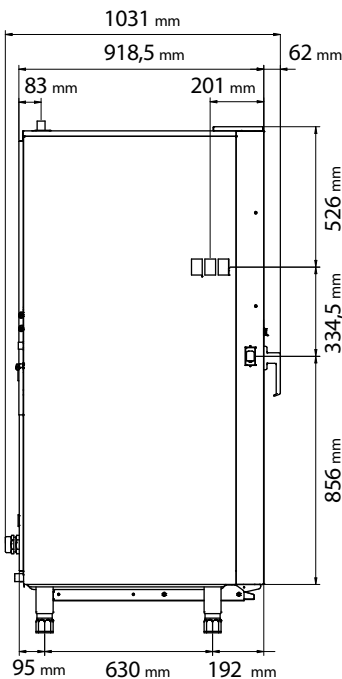
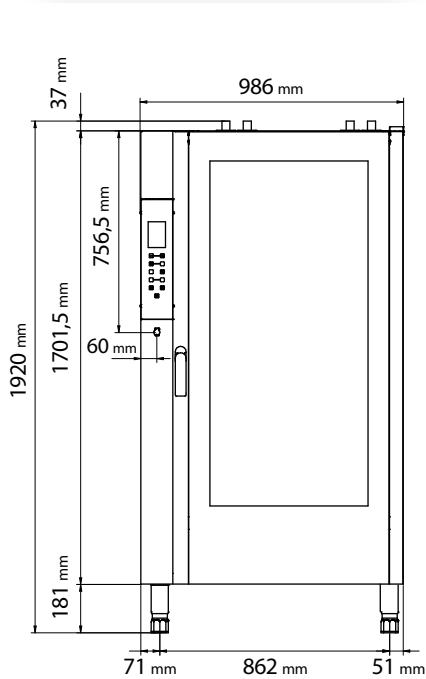




### COMBI OVEN WITH TOUCH CONTROL

Designed specially for large delicatessens and any restaurant that prides itself on a successful combination of quantity and quality, the CHF 2011 TC electronic oven is the most powerful and capacious in the new Touch range. Accommodating 20 1/1 GN pans - which can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors - you even have the option of cooking starters, steamed vegetables and meat or fish mains simultaneously. High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	986	1031	1920
Oven weight (kg)	244,4		
Distance between rack rails (mm)	66		

ELECTRICAL FEATURES	
Power supply (kW)	30
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Braking wheeled trolley with handle			
Manual + automatic washing set up *			
Plug for core probe			
Usb port			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 20 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
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification