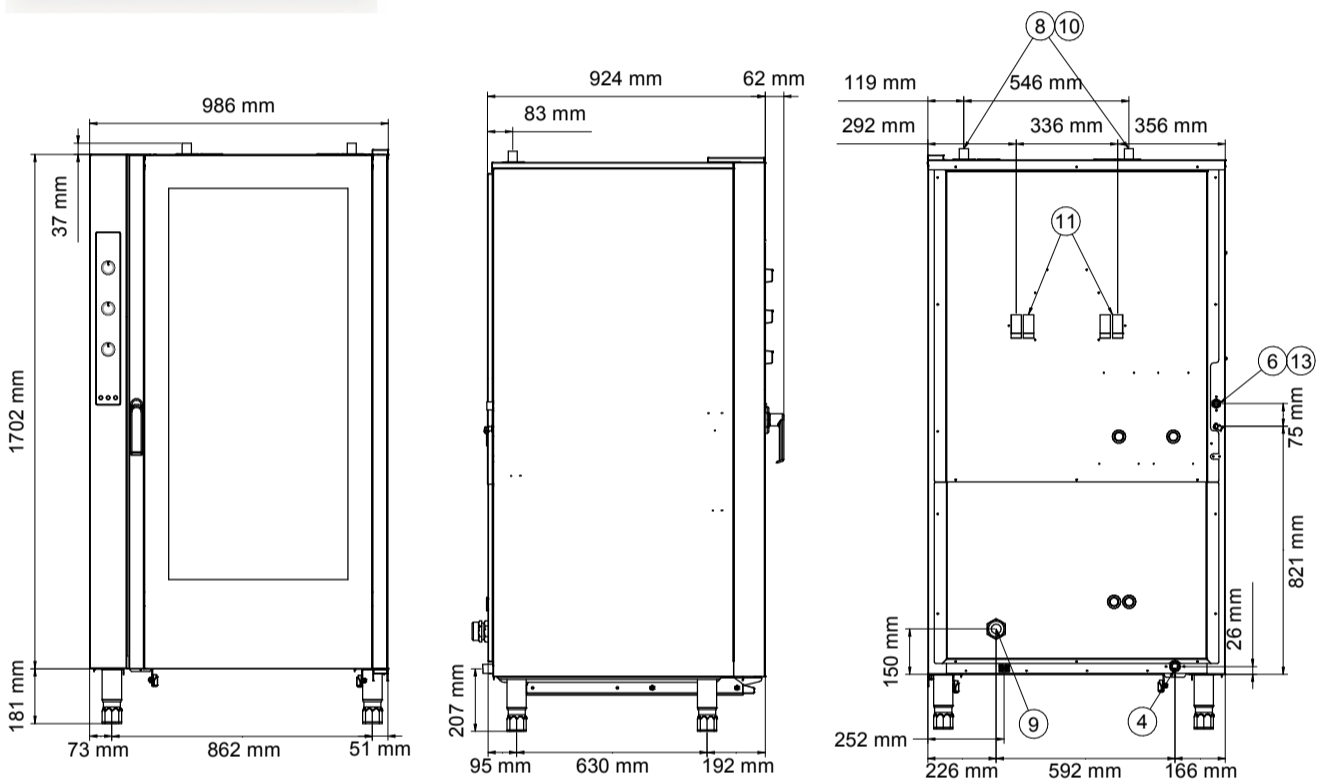


# CHF 2011 UD



## ELECTRIC COMBI OVEN

Designed specially for large delicatessens and any restaurant that prides itself on a successful combination of quantity and quality, the CHF 2011 UD electronic oven is the most powerful and capacious in the new evolution 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)	210,8		
Distance between rack rails (mm)	66		

ELECTRICAL FEATURES	
Power supply (kW)	30
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	5 Bidirectionals
Boiler	/
Protection against water	IPX4

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Removable trolley equipped with handle and wheels with brakes			
Manual + automatic washing set up			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 20 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 - 260°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

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 4
Manual+automatic washing set up
New design of cooking chamber
CB certification