

CHF511DGT-GAS



Gas combi oven 5 trays 1/1 GN with digital touch panel with BLACK MASK technology



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Available on request at the order	Left side opening door *
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	
Regulation 2016/426/UE	
	* addition of 300 € on the price list

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	788 x 903 x 866 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-L=1600 mm
USB port	
Core probe predisposition	
Automatic washing system predisposition	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	
Nozzle for LPG	

Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 801
Weight (kg)	89
Distance between rack rails (mm)	68

Electrical features

Thermal supply (kW)	9,3
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Semistatic + 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	Black mask electronic control
N° programs	100
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Feet	Adjustable

