

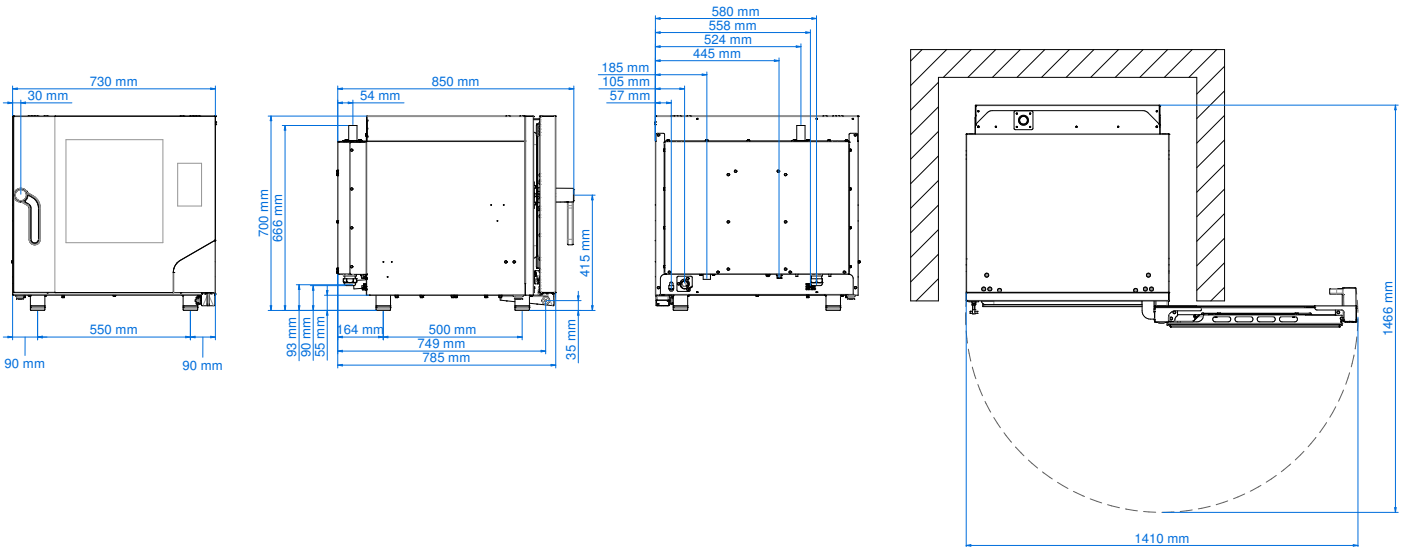
CHF 511 DGT



Electric combi oven 5 trays 1/1 GN with BLACK MASK

With a capacity of 5 1/1 GN trays and the new BLACK MASK panel: high performance for the best results in the kitchen, allowing excellent, even cooking and fast times that result in reduced consumption.

A high-performance oven with the patented Airflowlogic and Humilogic systems, able to store 100 recipes and configured for automatic washing.



Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 700
Weight (kg)	78,4
Distance between rack rails (mm)	68

Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
	Voltage (V) : AC 220/230 3 PH
Available on request at the order	Voltage (V) : AC 220/230
	Left side opening door *
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 905 x 865
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-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°	

Electrical features

Power supply (kW)	7,8
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch panel (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °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
Modularity	Yes
Feet	Adjustable