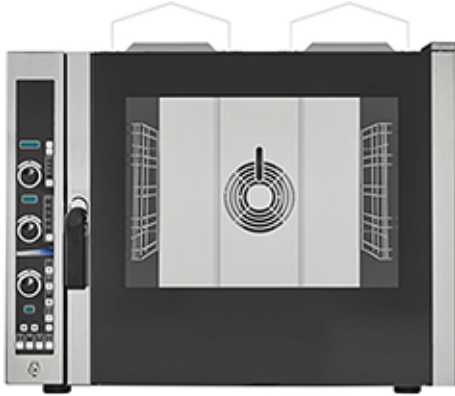


CHF 511 G E UD



GAS COMBI OVEN WITH ELECTRONIC CONTROL



5 trays GN 1/1 capacity with an electronic command panel: the digital display with 99 storable recipes and 4 cooking steps allows you to reproduce at any time your favorite recipe, easily and intuitively. Indispensable ally for the chef demanding and always up to the occasion.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1182
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Pc serial port			
Nozzle for LPG			

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl 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
Manual+automatic washing set up
New design of cooking chamber
IPX 3
CB certification
European Directive/Legislation for gas appliances 2009/142/CE