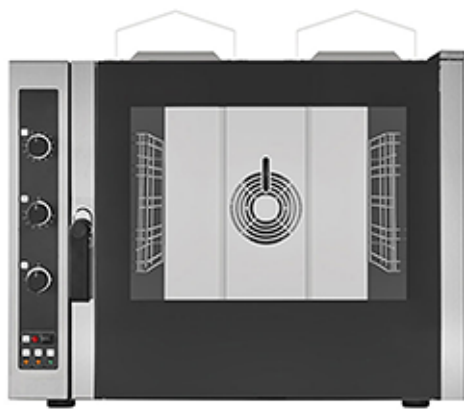


GAS COMBI OVEN WITH MANUAL CONTROL

Practicality and quality. Heat ready meals but also prepares simple gastronomy recipes: it is the perfect ally for small eateries where space is a precious asset and energy saving a point to take into careful consideration. Professional results and optimization of the time: you can get excellent results in many different types of cooking thanks to the direct steam.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99,2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES	
Thermal supply (kW)	9
Frequency (Hz)	50 (60 on demand)
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		
Manual washing set up			
Removable drip box			
Extractor hood			
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 (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 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 washing set up	
New design of cooking chamber	
IPX 3	
CB certification	
European Directive/Legislation for gas appliances 2009/142/CE	