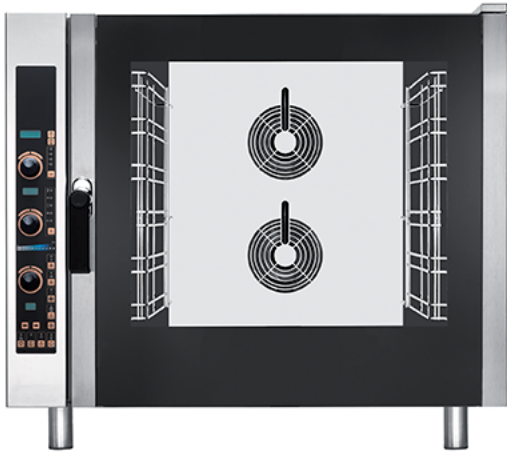
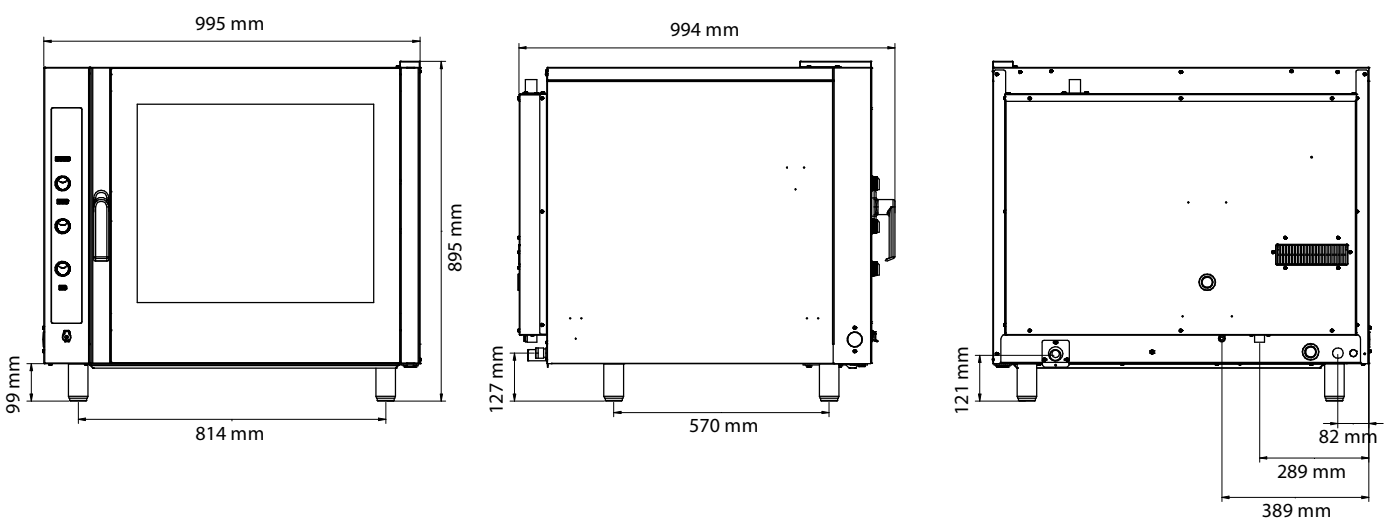


CHF 621 E UD



ELECTRONIC COMBI OVEN

High output and top quality. Ideal for large delicatessens and food outlets. Lasagna, meat and fish roasts and chickens, as well as vegetables au gratin and food requiring gentle cooking: you can customize your recipes using the convenient electronic control panel giving access to 99 programs, which allows you to cook in 4 stages. The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.



DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
Oven dimensions (WxDxH mm)	995	994	895	Power	Electricity
Oven weight (kg)				Capacity	N° 6 trays/grids 2/1 GN
Distance between rack rails (mm)				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 thermometer
				Control panel	Electronic - Left side
				N° of programs	99
				Programmable cooking steps	4
				Pre-heating temperature	/
				Pre-heating function	Programmable
				Door	Right side opening Ventilated Inspectionable glass
				Modularity	Available
				Feet	Not Adjustable
ELECTRICAL FEATURES					
Power supply (kW)				18,3	
Frequency (Hz)				50/60	
Voltage (Volt)				AC 380/400 3N	
N° of motors				2 Bidirectionals	
Boiler				/	
Protection against water				IPX3	
EQUIPMENT					
Cardboard box dimensions with pallet (WxDxH mm)	1058	1060	1057		
Lateral supports				1 right + 1 left	
Pc serial port					
Manual + automatic washing set up					
Plug for core probe					
Removable drip box on door					

PLUS	
Stainless steel cooking chamber	
Door with inspectionable glass	
Adjustable door hinges	
Quick fastening of lateral supports	
Embedded gasket	
Stackable	
Forced cooling system of inner parts	
IPX 3	
Manual+automatic washing set up	
New design of cooking chamber	
CB certification	