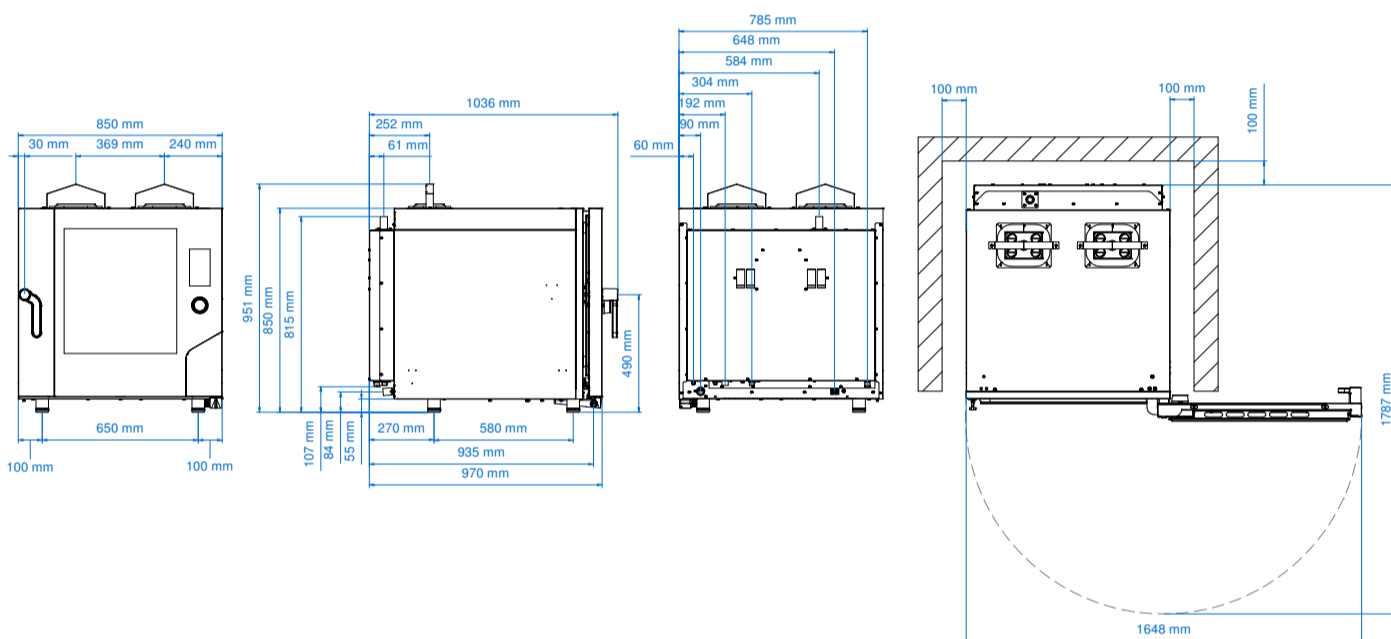


CHF 621 TOP GAS



Gas combi oven 6 trays 2/1 GN with TOUCH SCREEN

Millennial: the future, now. An oven with a 7" TFT 800x480 colour capacitive touch control panel and push button knob that meets the most diverse needs of restaurant and food services professionals. The CHF 621 TOP GAS oven guarantees an IPX3 degree of water protection and makes available 6 2/1 GN slots, 10 cooking steps and 500 programmable recipes. An indispensable ally for those who want to achieve excellent results, always.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Patented system for cooking chamber drying Drylogic™	
Available on request at the order	Left side opening door *
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch screen	
Programmable oven start	
N° 40 recipes stored	
Control panel in 42 languages:	
Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Chinese, Croatian, Czech, Danish, Dutch, English, Estonian, Finnish, French, Georgian, German, Greek, Hungarian, Icelandic, Italian, Japanese, Kazakh, Latvian, Lithuanian, Norwegian, Persian (Iran), Philippine, Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, South Korean, Spanish, Swedish, Thai, Turkish, Ukrainian, Vietnamese	
HACCP system	
Adjustable door hinges	
Regulation 2016/426/UE	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1020 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-L=1600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Support for core probe cod. MKSSC/A	
Automatic washing system integrated	
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)	850 x 1035 x 950
Weight (kg)	120
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 6 trays/grids 2/1 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	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Feet	Adjustable