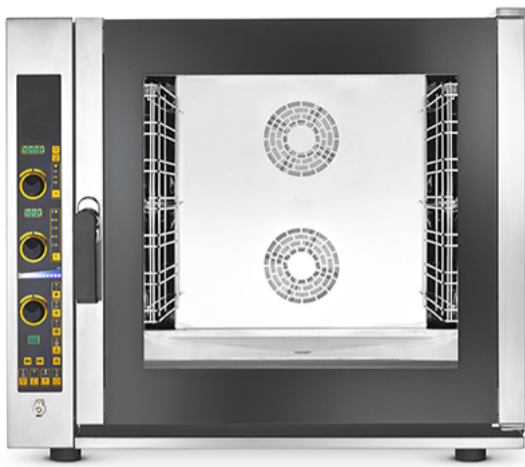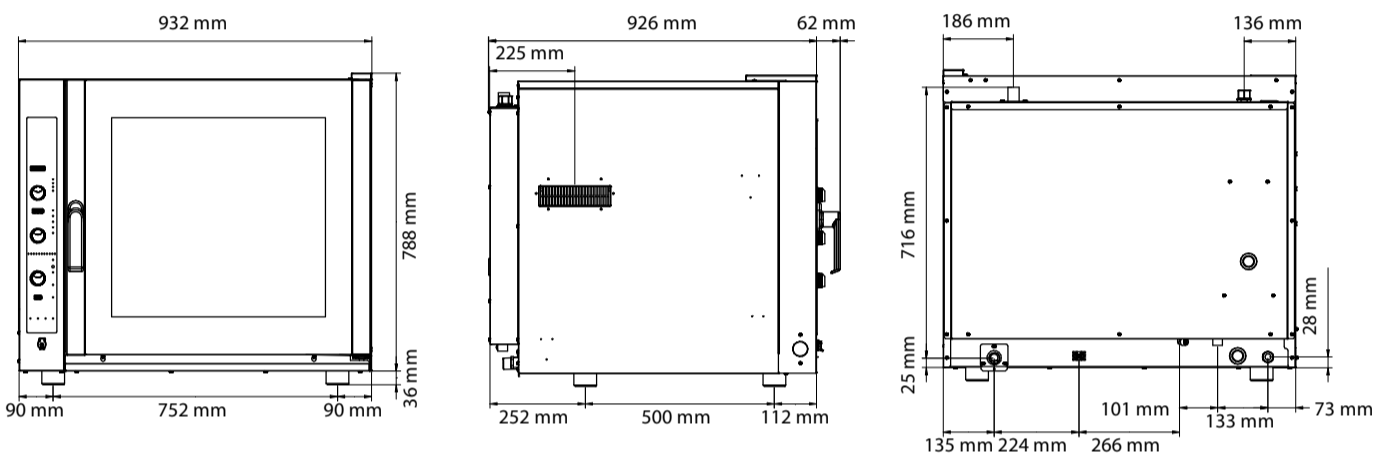# CHF 711 EV

ELECTRONIC COMBI OVEN WITH BOILER

Rediscover the quality and flavours of traditional cooking. The innovative combi-steamer, with its electronic control panel giving access to 99 programs and 4 stages, is extremely easy and intuitive to operate. Baked pasta, meat roasts, chickens and fish baked in foil, as well as particularly delicate dishes, such as restaurant desserts and meats that need slow cooking. The highly thermally efficient boiler means you can steam all manner of food, sure in the knowledge that it will be cooked to perfection with little water usage.

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	824
Oven weight (kg)	100		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	11,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	3 kW
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - L=1600 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Pc serial port			

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam generated by boiler system and controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°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

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