

Cod: 11443002017

Combined electric oven 10 GN 2/1 steam convection trays with Touch Screen controls - AT



Description

Strong points: - Humidity control with automatic steam retention/exhaust system; - Low-emission tempered triple-glazed door. Easy to clean; - 10" HD capacitive heat-insulated display with simple, intuitive graphics; - Hinge made entirely of stainless steel. Excellent materials, long life; - Wifi connection with remote monitoring and diagnostics via iOS/Android app; - Programmable automatic washing system with integrated detergent and rinse aid tanks; Retractable shower included; - Smart Cooking function that continuously and automatically monitors the cooking chamber ensuring the highest level of performance; - Full control of cooking modes: manual cooking, core probe cooking, timed cooking, delta T cooking, cooking and holding; - Maximisation of energy saving and absolute temperature uniformity in the cooking chamber; - Each motor has an integrated encoder with speed differential monitoring and capacitive fault control; Fans with 8 speeds and integrated reverse function; - Possibility of synchronising the start or end times of all baking pans; - Core probe with 4 detection points for optimised baking monitoring; - User Friendly recipe book. Possibility to select predefined recipes and/or enter your own; - The high degree of insulation of the cooking chamber and chimney, combined with the adoption and engineering of advanced fans for heat extraction, and superior quality components, allow all the cooking

components to be preserved. superior quality components make it possible to preserve all oven models from damage caused by high temperatures, guaranteeing efficiency and longevity never achieved before.

Dimensions

Dimensioni esterne	908x1080x1224 mm
Dimensioni imballo	985x1160x1365 mm
Distanza teglie	82 mm

Technical data

Alimentazione	Electric
Amperaggio	49 A
Capacità camera	319 litres
Capacità di carico teglia	36 Kg
Capacità teglie	10 gn 2/1
Carico massimo	300 Kg
Frequenza	50/60 Hz
Indice di protezione acqua	ipx4
Peso lordo	251.6 kg
Peso netto	197.6 kg
Potenza nominale	25.5/30.2 kW
Pressione	2 - 3 bar
Temperatura d'esercizio	+30 +260 °C
Voltaggio	380 V, 415 V

Standard equipment

In dotazione	Sistema di lavaggio e Sonda al cuore multipunto
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