

0I0611M: 6 levels GN 1/1+600x400 manual COMBI oven
Forno manuale COMBI 6 livelli GN 1/1+600x400
Four manuel MIXTE 6 niveaux GN 1/1+600x400

**Cooking modes**

Convection 50°C – 270°C / Mixed 50°C – 270° C / Steaming with direct injection 100°C – 120°C /

Modalità di cottura

Convezione 50°C – 270°C / Misto combinato 50°C – 270° C / Vapore diretto 100°C – 120°C /

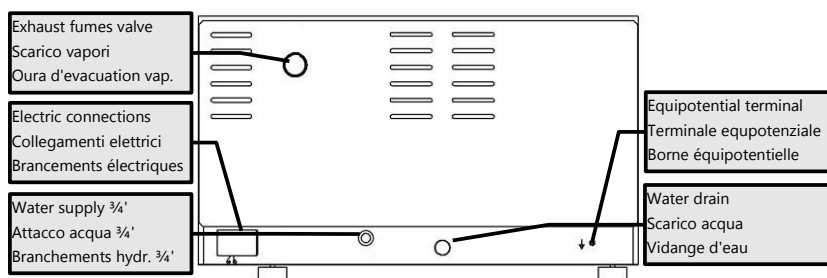
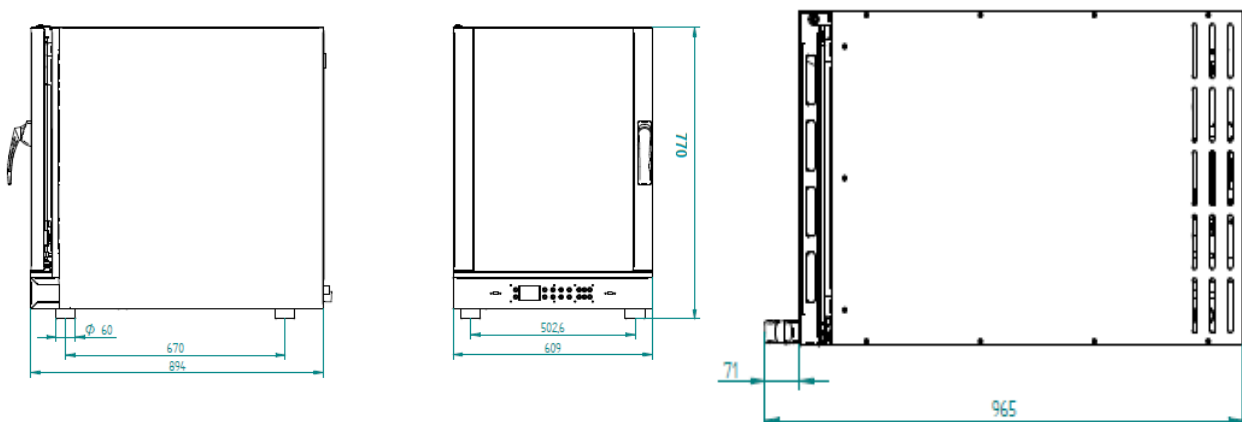
Systeme de cuisson

Convection 50°C – 270°C / Mixte convection 50°C – 270° C / Vapeur directe 100°C – 120°C /

Technical features-Caratteristiche tecniche-Caractéristiques techniques

Capacity-Capacità-Capacité:	6 x GN 1/1+600x400
Tray distance-Distanza tra le teglie-Espacement entre les niveaux:	80 mm
Oven dimensions-Dimensioni esterne-Dimensions:	609x894x770mm
Structure-Struttura-Structure:	AISI 304; AISI 430;
Door-Porta-Porte:	Reversible Double glazed-Reversibile Doppio vetro-Réversible Double vitrage
Light-Luce-Lampe:	Led
Weight-Peso-Poids:	90 Kgs.
Water drain-Scarico acqua-Vidange d'eau:	32mm
Water supply-Attacco acqua-Branchement hydraulique:	¾"
Control panel-Pannello di controllo-Panneau de contrôle:	Manual-Manuale-Manuel
Temperature range-Temperatura-Température:	50 - 270° C
Timer-Timer-Minuteur:	Electromechanic-Elettromec.co-électromécanique 0 - 120 min.
Steam system-Vapore-Vapeur:	10 levels-10 livelli-10 niveaux
Motors-Motori-Moteurs:	2 reverse-avec inverseur
Electric spec's-Specifiche elettriche-Spécifications électriques:	3N 400V / 9,2Kw-*12,2Kw (optional-opzionale-optionnel) 1N 230V*5,7Kw (optional-opzionale-optionnel)

Views and dimensions-Viste e dimensioni-Vues et dimensions



Optional-Opzionale-Optionnel



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6,0kw armoured heating element-Resistenza 6,0kw-Résistance 6,0kw



1003001

Shower kit-Kit doccetta lavaforno-Kit douche lave four