

**0I1011M: 10 levels GN 1/1+600x400 manual COMBI oven**  
**Forno manuale COMBI 10 livelli GN 1/1+600x400**  
**Four manuel MIXTE 10 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 /

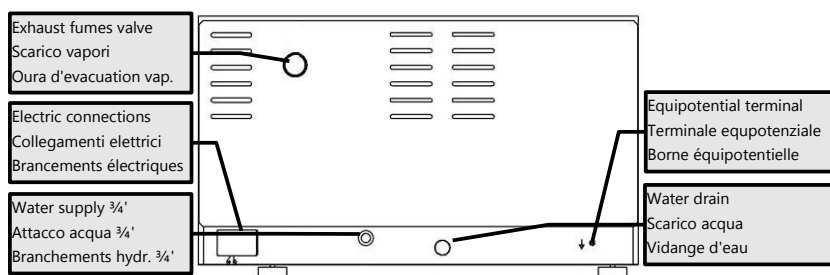
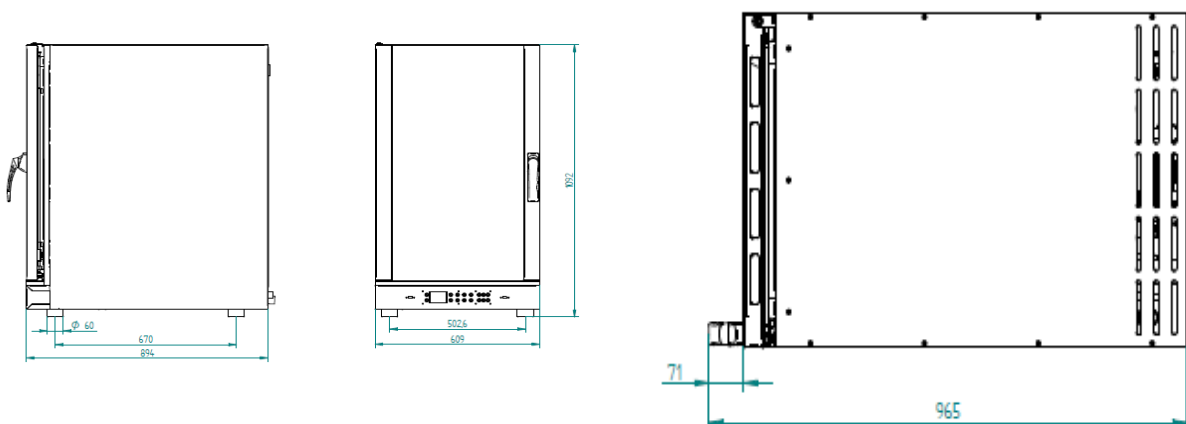
**Systeme de cuisson**

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

**Technical features-Caratteristiche tecniche-Characteristiques techniques**

<b>Capacity-Capacità-Capacité:</b>	10 x GN 1/1+600x400
<b>Tray distance-Distanza tra le teglie-Espacement entre les niveaux:</b>	80 mm
<b>Oven dimensions-Dimensioni esterne-Dimensions:</b>	609x894x1092mm
<b>Structure-Struttura-Structure:</b>	AISI 304; AISI 430;
<b>Door-Porta-Porte:</b>	Reversible Double glazed-Reversibile Doppio vetro-Réversible Double vitrage
<b>Light-Luce-Lampe:</b>	Led
<b>Weight-Peso-Poids:</b>	120 Kgs.
<b>Water drain-Scarico acqua-Vidange d'eau:</b>	32mm
<b>Water supply-Attacco acqua-Branchement hydraulique:</b>	¾"
<b>Control panel-Pannello di controllo-Panneau de contrôle:</b>	Manual-Manuale-Manuel
<b>Temperature range-Temperatura-Température:</b>	50 - 270° C
<b>Timer-Timer-Minuteur:</b>	Electromechanic-Elettromec.co-électromécanique 0 - 120 min.
<b>Steam system-Vapore-Vapeur:</b>	10 levels-10 livelli-10 niveaux
<b>Motors-Motori-Moteurs:</b>	3 reverse-avec inverseur
<b>Electric spec's-Specifiche elettriche-Spécifications électriques:</b>	3N 400V / 13,8Kw-*18,3Kw (optional-opzionale-optionnel)

## Views and dimensions-Viste e dimensioni-Vues et dimensions



## Optional-Opzionale-Optionnel



**5011010**

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



**1003001**

Shower kit-Kit doccia lavaforno-Kit douche lave four