



## PRODUCT ADVANTAGES

- Uniform cooking process:
  - Oscillating fan
  - Separating grid between fan and cavity
  - With efficient ventilator
- Speed of the cooking process:
  - Efficient and fast steam production
  - Fast temperature transition due to an open grid
  - Rapid cool function
- Efficient automatic cleaning system:
  - Automatic, economic and fast
  - Programmes:
    - Short: 35 minutes
    - Medium: 43 minutes
    - Long: 51 minutes
    - Fast: 2 minutes water only
    - Rinsing: 20 minutes water only
- Crosswise loading enables easy handling, a better view and more safety
- Basic touch display with practical and intuitive icons
- Fan Control: 6 speeds
- Water injection technology and rapid cooling of the cavity
- Core Probe for accurate cooking
- SUPPLIED WATER TREATMENT SYSTEM MUST BE INSTALLED ON THE INCOMING WATER SUPPLY FEEDING THE COMBI OVEN

## TECHNICAL DATA

Flow Pressure	2-4 bar
Recommended water hardness	3 - 4.5° dH
Total loading Electro Standard	19.5 kW   26.7A
Noise level	<70 dB(A)

# INDUSTRY KITCHENS

[www.industrykitchens.com.au](http://www.industrykitchens.com.au) 1800 611 058

## CONNECTIONS

① Fresh-water connection	3/4"
② Drain connection	1"
③ Power connection	400 / 50 / 3N-PE
④ Chemical hose	1500 mm
⑤ Equipotential connection	M6
⑥ Ventilation	
⑦ Ventilation nozzle	

## DIMENSIONAL DRAWING

