



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	9.5 kW 13.7 A
Noise level	<70 dB(A)

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

CONNECTIONS

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

DIMENSIONAL DRAWING

