TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	3 - 4.5 °dH
Total loading	
Standard	1x 18.6 kW / 28.7 A or: 2x 9.3 kW / 2x 14.3 A
Noise level	< 70 dB (A)

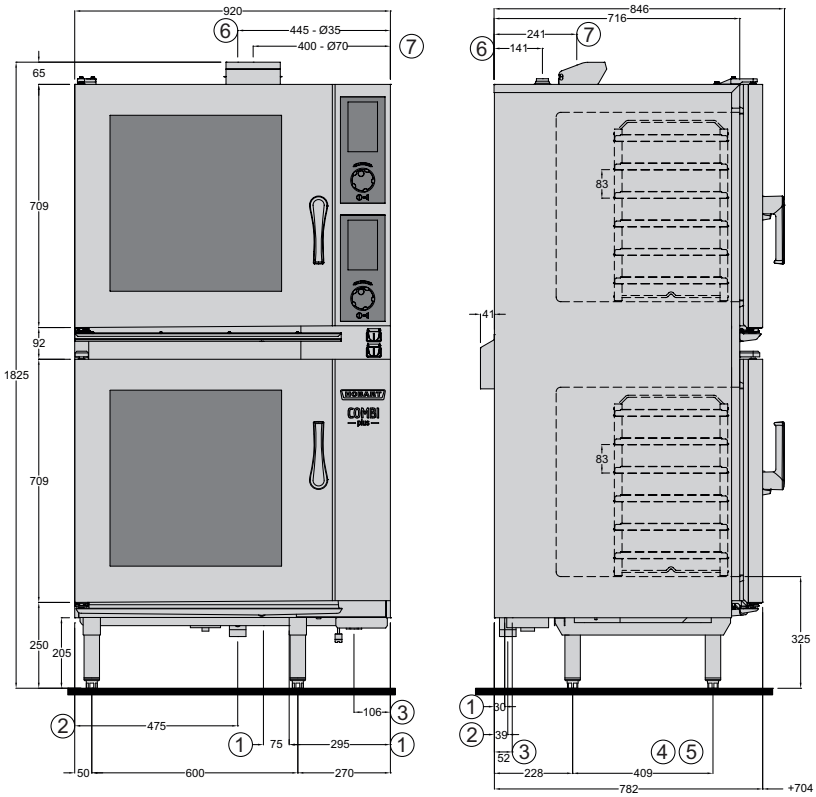
PRODUCT ADVANTAGES

- Uniformness of the cooking process:
  - Oscillating fan
  - Permeable separating grid between fan and cavity (for table models)
  - With efficient ventilator
- Speed of the cooking process:
  - Efficient and fast steam production due to latest injection technology
  - Fast temperature transition due to an open grid
  - Rapid cooling of the cavity due to cool-down function
- Efficient fully automatic cleaning system:
  - Fully automatic, economic and fast
  - Low water consumption due to closed cycle
  - Programmes:
    - Level 1: 30 minutes
    - Level 2: 33 minutes
    - Level 3: 39 minutes
    - Optional drying: 4 minutes
    - Rinsing: 2 minutes
- Crosswise loading enables an easy handling, a better overview and more safety
- FastPAD: Touch control panel, clear, intuitive and ergonomic, graphical display with text and photos
- AirControl: Continuous adjustment and oscillating fan
- JetControl: Latest injection technology and rapid cooling of the cavity
- CoreControl: Appropriate energy supply according to demand, set and actual display
- TwinControl: Patented system doubling the essential oven functions
- SUPPLIED WATER TREATMENT SYSTEM MUST BE INSTALLED ON THE INCOMING WATER SUPPLY FEEDING THE COMBI OVEN

CONNECTIONS

① Fresh-water connection	2x G 3/4"
② Drain connection	G 1 1/2"
③ Power connection Electro	400 / 50 / 3 / N / PE (M40)
④ Suction hose for detergent	2000 mm
⑤ Connection for potential compensation	M5
⑥ Ventilation	35 mm
⑦ Vapour extractor	70 mm

DIMENSIONAL DRAWING



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