

0L2011M: 20 levels GN 1/1 manual COMBI oven Forno manuale COMBI 20 livelli GN 1/1 Four manuel MIXTE 20 niveaux GN 1/1



Cooking modes

Convection 50°C – 280°C / Mixed 50°C – 280° C / Steaming with direct injection 100°C – 120°C

Modalità di cottura

Convezione 50°C – 280°C / Misto combinato 50°C – 280° C / Vapore diretto 100°C – 120°C

Système de cuisson

Convection 50°C – 280°C / Mixte convection 50°C – 280° C / Vapeur directe 100°C – 120°C

Technical features-Caratteristiche tecniche-Caractéristiques techniques

Capacity-Capacità-Capacité:	20 x GN 1/1
Tray distance-Distanza tra le teglie-Espacement entre les niveaux:	65 mm
Oven dimensions-Dimensioni esterne-Dimensions:	1000x800x1810mm
Structure-Struttura-Structure:	AISI 304; AISI 430;
Door-Porta-Porte:	Double glazed-Doppio vetro-Double vitrage
Light-Luce-Lampe:	LED lamp-Lampada LED-LED
Weight-Peso-Poids:	210 Kgs.
Water supply-Attacco acqua-Branchement hydraulique:	¾"
Control panel-Pannello di controllo-Panneau de contrôle:	manual-manuale-manuel
Temperature range-Temperatura-Température:	50 - 280° C
Timer-Timer-Minuteur:	electromechanic-elettromec.co-électromécanique 0 - 120 min.
Steam system-Vapore-Vapeur:	direct injection-iniezione diretta-injection directe
Exhaust fumes valve-Scarico vapori-Oura évacuation vapeur:	Manual-Manuale-Manuelle
Motors-Motori-Moteurs:	5 reverse-avec inverseur / 5 speeds-5 velocità- 5 vitesses
Electric spec's-Specifiche elettriche-Spécifications électriques:	3N 400V / 23,1Kw

Optional



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Shower kit-Kit doccetta lavaforno-Kit douche lave four