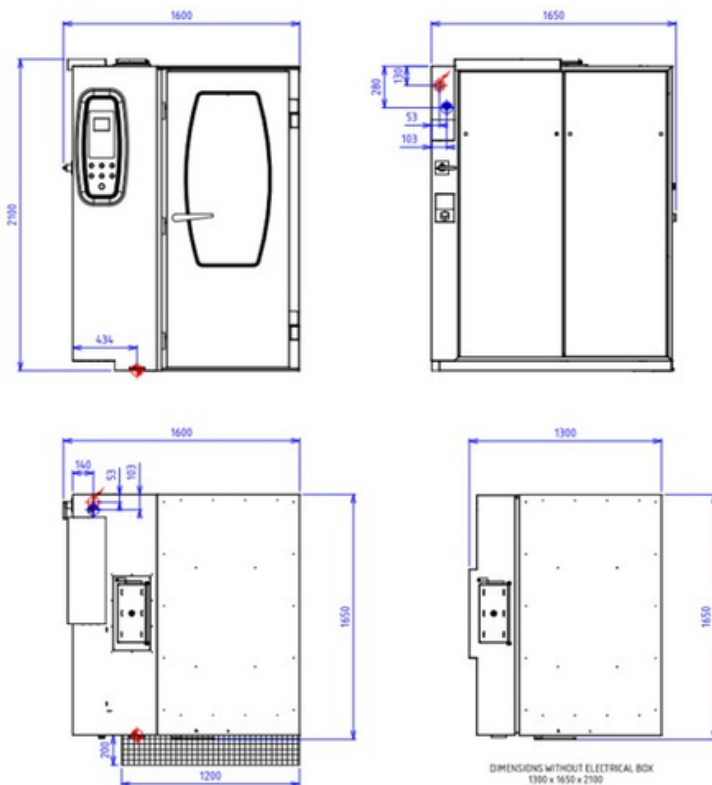




For cooking: dry, steam, mixed, roasting, pasteurization, low temperature.

Product Advantages:

- Instant steam production with a generator
- Heating elements of 80 kW
- Horizontal air flow with 2 stainless steel fans
- Adjustable speed of the fans
- Oven's stop when opening the door
- Fast temperature decrease by forced air
- Adjustable temperature in between 20°C and 250°C
- Programmed recipes and cooking modes
- Hygrometry control
- Digital display on color monitor
- Core probe
- Large safety viewing window of 1156 x 560



Technical Data:

Dimensions (mm)	1600 x 1650 x 2100
Structure	Stainless Steel
Capacity	2 trolleys 20 levels 40 GN2/1 trays or 80 GN1/1 trays
Connected load (kW)	95
Voltage (V)	415 3 phase AC
Recommended fuses	3 x 150
(A) Hot water fitting	20/27 female, 3 bars max
Draining	100 x 15 in a drainer 1200 x 200

