



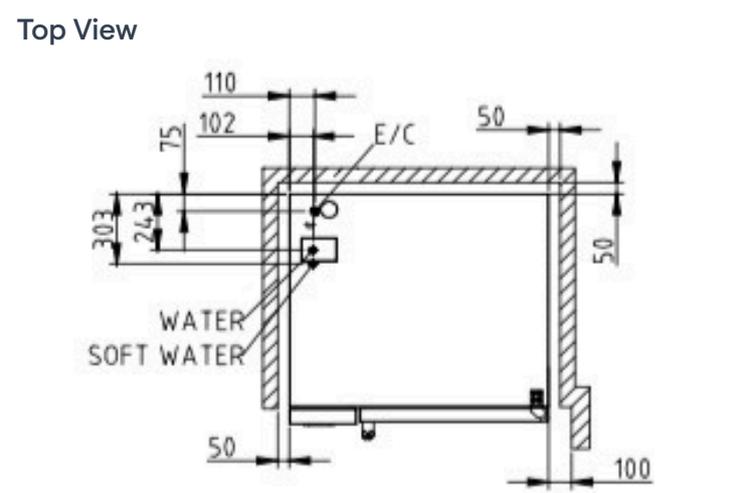
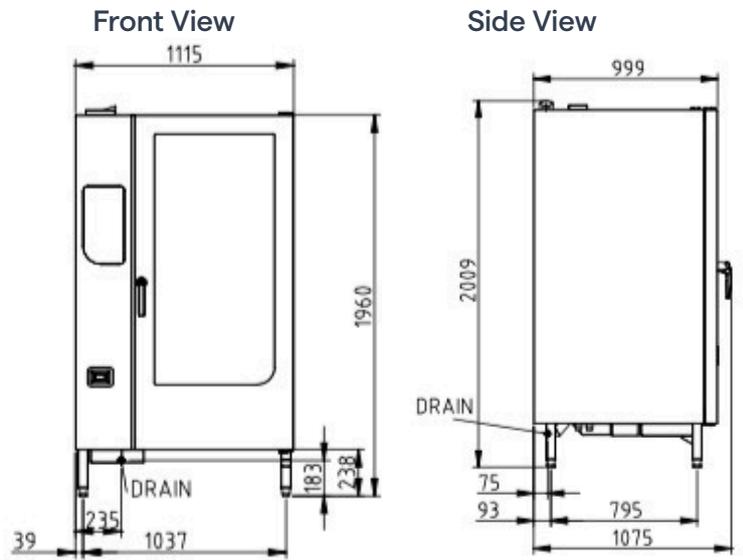
Technical Data:	
Dimensions	1075 x 1960 x 813 mm
Connected Load	31.7 kW
Voltage	415 3 Phase AC
Recommended Fuses	3 x 50 A
Frequency Range	50 Hz
Soft Water Connection	DN 20 (R 3/4" inside)
Water Connection	DN 20 (R 3/4" inside)
Water Pressure	200 - 600 kPa (2 - 6 bar)
Drain Connection	DN 50
Gastronorm 1/1 (530 x 325 mm)	20 (max. 65 mm deep)
FlexiRack® (530 x 570 mm)	20 (max. 65 mm deep)
Plates Ø 28 cm on FlexiRack® grids	80
Plates Ø 32 cm - plate trolley	80
Gross Weight	375 kg
Heat Emission Latent	5706 W
Heat Emission Sensitive	3804 W

Product Description:

- MagicPilot – Capacitive true colour touch screen.
- FlexiRack® – 50% more cooking capacity.
- Video assist – Interactive user assistance with clips featuring professional chefs & USB interface.
- CombiDoctor – Self-diagnosis programme.
- GreenInside – Indicates the energy and water consumption for each cooking programme.
- AutoChef – Up to 350 individual cooking programmes and manual operating system.
- EasyIn roll-in system for transport trolley racks for any unevenness of the floor up to 10 mm.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- DynaSteam2 – It speeds up the cooking process and saves energy & Integrated heat exchanger.
- WaveClean – Automatic cleaning system.
- 3 years warranty parts and labour.

Installation requirements:

- Soft Water / Water supply / Connection to waste water provided by customer.
- If mineral content is high, reverse osmosis system may be advisable.



Accessories:

