



Technical Data:	
Dimensions	997 x 1900 x 799 mm
Connected Load	10.4 & 15.9 kW
Voltage	each 415 3 Phase AC
Recommended Fuses	3 x 20 A & 3 x 32 A
Frequency Range	each 50 Hz
Soft Water Connection	2 x DN 20 (R ¾" inside)
Water Connection	2 x DN 20 (R ¾" inside)
Water Pressure	each 200 - 600 kPa(2 - 6 bar)
Drain Connection	each DN 50
Gastronorm 1/1 (530 x 325 mm)	6 + 10 (max. 65 mm deep)
FlexiRack® (530 x 570 mm)	6 + 10 (max. 65 mm deep)
Plates Ø 28 cm	24 + 40
Plates Ø 32 cm - plate trolley	22 + 40
Gross Weight	340 kg
Heat Emission Latent	3670 & 5400 (9070) W
Heat Emission Sensitive	2450 & 3600 (6050) W

Product Description:

- MagicPilot – Robust, wear-free, capacitive true colour touch screen.
- Video assist – Interactive user assistance with clips featuring professional chefs & USB interface.
- FlexiRack® – 50% more cooking capacity (= save time and energy).
- CombiDoctor – Self-diagnosis programme.
- AutoChef – Up to 350 individual cooking programmes and manual operating system.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- DynaSteam2 – Speeds up the cooking process and saves energy.
- Integrated heat exchanger.
- WaveClean – Automatic cleaning system.
- 3 years warranty parts and labour.

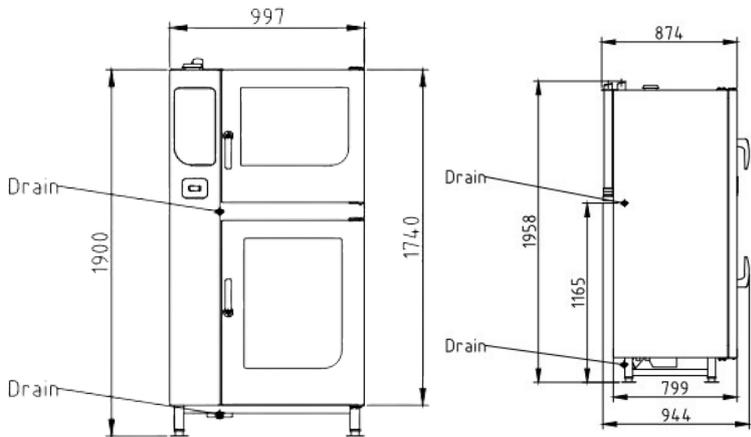
Installation requirements:

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

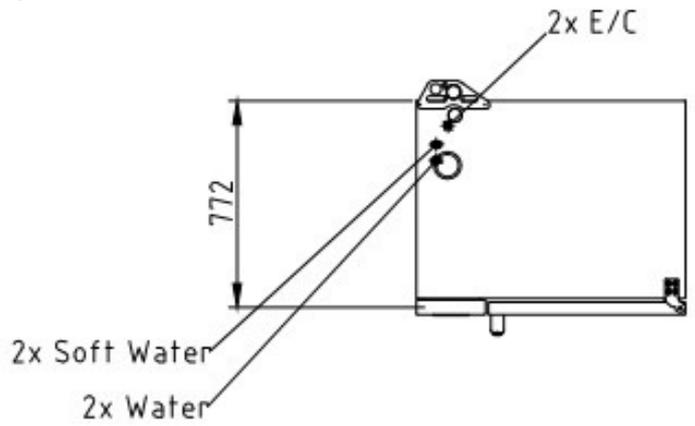


Front View

Side View



Top View



Accessories:

