



### Technical Data:

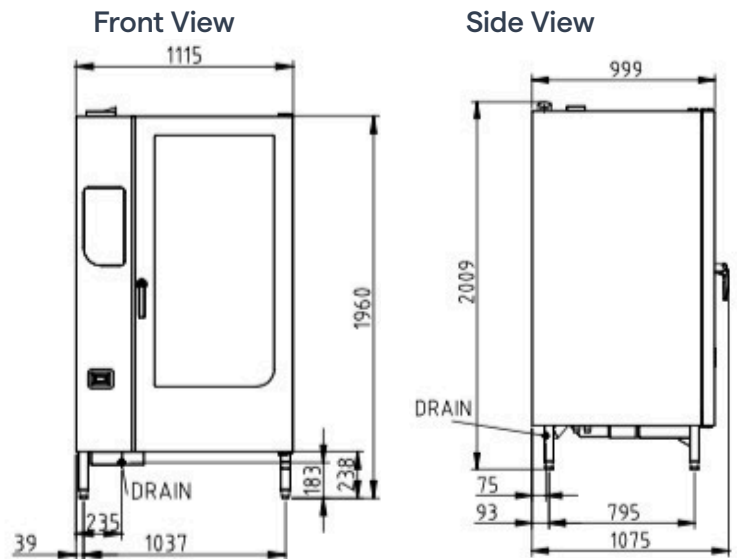
Dimensions	1115 x 1960 x 999 mm
Connected Load	60.9 kW
Voltage	415 3 Phase AC
Recommended Fuses	3 x 100 A
Frequency Range	50 Hz
Soft Water Connection	DN 20 (R 3/4" inside)
Water Connection	DN 20 (R 3/4" inside)
Water Pressure	200 - 600 kPa (2 - 6 bar)
Drain Connection	DN 50
Gastronorm 1/1 (530 x 325 mm)	40 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm)	20 (max. 65 mm deep)
Plates Ø 28 cm	120
Plates Ø 32 cm - plate trolley	80
Gross Weight	375 kg
Heat Emission Latent	10608 W
Heat Emission Sensitive	7072 W

### Product Description:

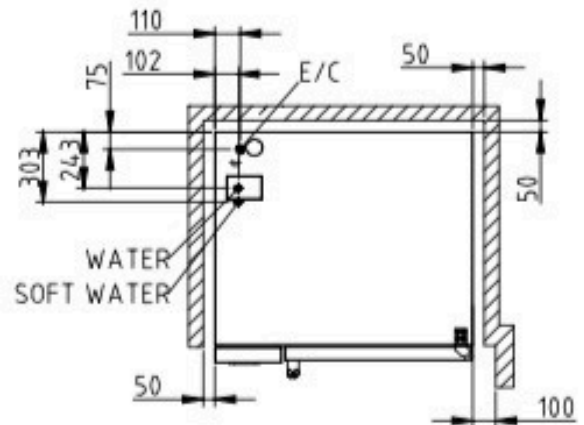
- MagicPilot – Robust, wear-free, capacitive true colour touch screen.
- Video assist – Interactive user assistance with clips featuring professional chefs & USB interface.
- CombiDoctor – Self-diagnosis programme.
- GreenInside – Indicates the energy and water consumption for each cooking programme.
- 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.



### Top View



### Accessories:

