



### Technical Data:

|                         |                            |
|-------------------------|----------------------------|
| Dimensions (LxWxH)      | 1569 x 780 x 1040 mm       |
| Height without gallery  | 1514 mm                    |
| Weight when empty       | 198 kg                     |
| Number of levels        | 2 x 13                     |
| Maximum number of trays | 26                         |
| Gap between levels      | 90 mm                      |
| Voltage                 | 415 V three phase AC 50 Hz |
| Power                   | 7.07 kW                    |
| Recommended Fuses       | 15 A                       |
| Noise level             | 57 dBA                     |

### Product Description:

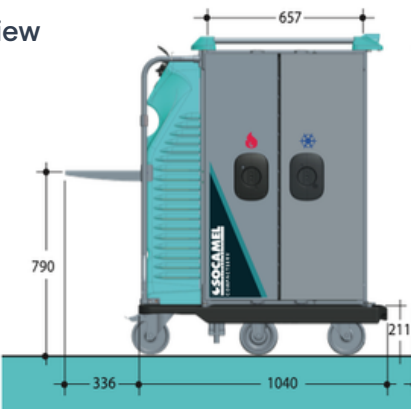
- Stainless steel internal & external monobloc construction (for high resistance & durability) with thermoformed ABS panels, insulated walls, automatic air dams and non-marking rotomoulded bumpers.
- IPX5 protection with stainless steel fall-protection rails, protective bumpers, ergonomic handles and secure door locks.
- Digital control panel with reheating timer, alarms, programming, clock and USB interface.
- Two insulated 270° doors, with optional four-door configuration and interchangeable seals.
- Removable racks and seals, manual drain pan and condensate drain valve for easy maintenance.
- 4 x 160 mm wheels (2 fixed, 2 swivel with brakes), with optional 6-wheel and stainless steel configurations.
- Standard power cable with optional plug configurations and USB connectivity.

### Options:

- Available in CookServ or CookChill version
- Folding shelf + with integrated waste bag holder
- Battery/Camera/Cable outlet with external cable
- Wash water and condensate drain foot pedal
- Tilting hitch system
- 2 or 4 door version with lock option
- Trays option: Gastronorm or Gastronorm+
- SOCONNECT : 360° overview online traceability platform



Front View



Side View



Top View

