



TECHNICAL DATA

Flow Pressure	2-4 bar
Recommended water	0 - 3 dH
hardness	
Total loading Electro	19.5 kW 26.7A
Standard	
Noise levell	<70 dB(A)

PRODUCT ADVANTAGES

- Uniform cooking process:
 - Oscillating fan
 - Separating grid between fan and cavity
 - With efficient ventilator
- Speed of the cooking process:
 - Efficient and fast steam production
 - Fast temperature transition due to an open grid
 - Rapid cool function
- Efficient automatic cleaning system:
 - Automatic, economic and fast
 - Programmes:
 - Short: 35 minutes
 - Medium: 43 minutes
 - Long: 51 minutes
 - Fast: 2 minutes water only
 - Rinsing: 20 minutes water only

- Crosswise loading enables easy handling, a better view and more safety
- Basic touch display with practical and intuitive icons
- Fan Control: 6 speeds
- Water injection technology and rapid cooling of the cavity
- · Core Probe for accurate cooking

CONNECTIONS

① Fresh-water connection	3/4"
② Drain connection	1"
③ Power connection	400 / 50 / 3N- PE
4 Chemical hose	1500 mm
⑤ Equipotential connection	M6
6 Ventilation	
⑦ Ventilation nozzle	

DIMENSIONAL DRAWING

