

## 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

## TECHNICAL DATA

|                                |                |
|--------------------------------|----------------|
| Flow Pressure                  | 2-4 bar        |
| Recommended water hardness     | 0 - 3 °dH      |
| Total loading Electro Standard | 6.0 kW   8.7 A |
| Noise level                    | <70 dB(A)      |

## 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       |                  |

## TECHNICAL DIMENSIONAL DRAWING

