



## PRODUCT ADVANTAGES

- Uniformness of the cooking process:
  - Oscillating fan
  - Permeable separating grid between fan and cavity (for table models)
  - With efficient ventilator
- Speed of the cooking process:
  - Efficient and fast steam production due to latest injection technology
  - Fast temperature transition due to an open grid
  - Rapid cooling of the cavity due to cool-down function
- Efficient fully automatic cleaning system:
  - Fully automatic, economic and fast
  - Programmes:
    - Level 1: 19 minutes
    - Level 2: 25 minutes
    - Level 3: 35 minutes
    - Rinsing: 2 minutes-
- Lengthwise loading allows a reduced footprint
- VisioPAD: Touch control panel, clear, intuitive and ergonomic
- AirControl: Continuous adjustment and oscillating fan
- JetControl: Latest injection technology and rapid cooling of the cavity
- CoreControl: Appropriate energy supply according to demand, set and actual display
- TwinControl: Patented system doubling the essential oven functions

## TECHNICAL DATA

|                            |                  |
|----------------------------|------------------|
| Flow pressure              | 1.5 - 6 bar      |
| Recommended water hardness | 0 - 3 °dH        |
| Total loading              |                  |
| Standard                   | 12.5 kW   19.6 A |
| Noise level                | < 70 dB (A)      |

## CONNECTIONS

|   |                             |
|---|-----------------------------|
| ① Fresh-water connection                | G 3/4"                      |
| ② Drain connection                      | G 1"                        |
| ③ Power connection Electro              | 400 / 50 / 3 / N / PE (M32) |
| ④ Suction hose for detergent            | 2000 mm                     |
| ⑤ Connection for potential compensation | M5                          |
| ⑥ Ventilation                           | 25 mm                       |
| ⑦ Vapour extractor                      | 55 mm                       |

## DIMENSIONAL DRAWING

