



## DESCRIPTION



Capacity: 6 x 1/1 GN



Trays insertion: Lengthwise



Dimensions: 890 x 854 x H 961 mm



Control panel: 10" Touch screen



Indicative quantity of meals: 70



Cooking chamber heating: Electric



Steam generation: Boiler

## COOKING MODES AND FUNCTIONING

	<b>Convection mode</b>	Temperature range between 20 °C and 300 °C
	<b>Combi mode</b>	Temperature range between 20 °C and 260 °C with humidity control
	<b>Steam mode</b>	Temperature range between 20 °C and 130 °C
	<b>Core probe 4 detection point with Delta T function</b>	Temperature range between 20 °C and 100 °C Delta T range between 1 °C and 150 °C
	<b>Automatic programs</b>	200 stored programs with possibility for the user to add 1000 more
	<b>Ventilation speed</b>	8 ventilation speed selectable + 8 in semi-static mode with autoreverse with magnetic break for fast stop
	<b>Multi Level control</b>	Multiple timer control tray by tray
	<b>Multi Cooking function</b>	Simultaneous cooking of different foods for banqueting management
	<b>Automatic washing</b>	Automatic washing system with tablets detergent
	<b>Wifi connection (available in 2020's update)</b>	Integrated wifi module for internet connection and software update

## MANUFACTURING FEATURES

- Control panel equipped with 10" backlit capacitive screen
- Heating system located on the right side of the cooking chamber;
- Height adjustable feet made of plastic material;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels and base chassis made of satin stainless steel;
- Stainless steel door AISI 304 with 2 tempered glasses; air circulation between them;
- Handle for door opening with one hand and push shutting;
- Door hinges in AISI 304 with adjustable fixing system to guarantee steam proof;
- Heating element made of stainless steel Incoloy 800;
- Steam production with electric boiler
- Cooking chamber fan made of stainless steel AISI 304;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type;
- Thermal insulation of the cooking chamber in ceramics fibre;

## DIMENSIONS

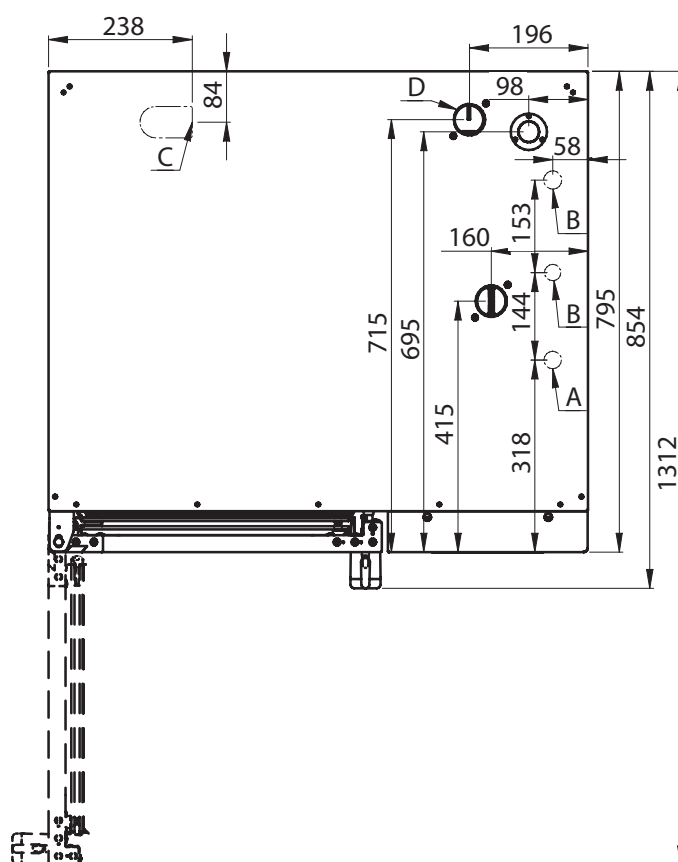
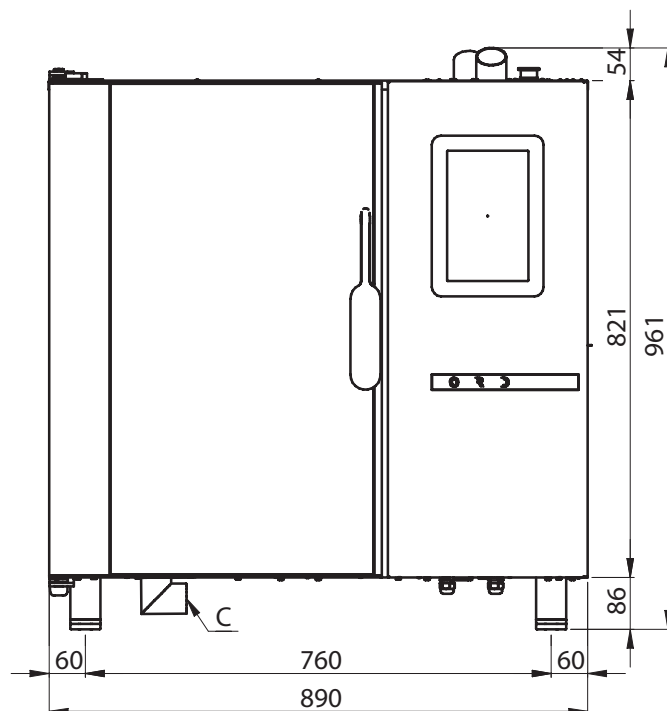
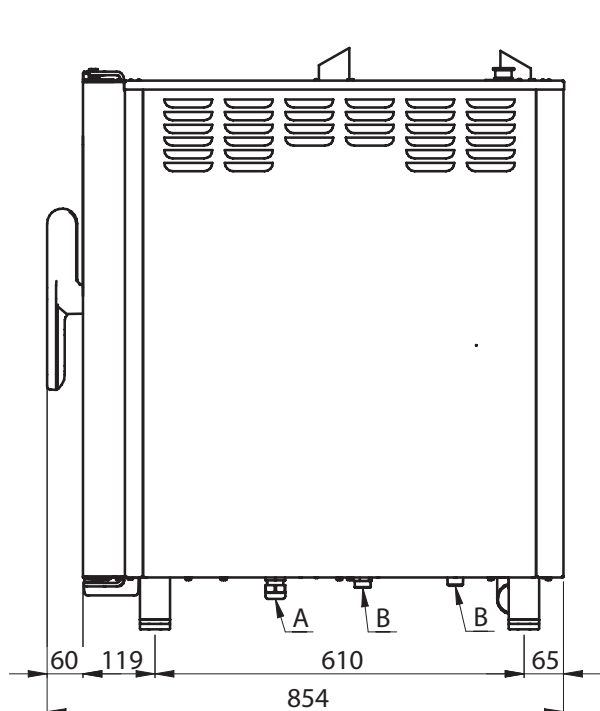
	OVEN	PACKAGE
Width mm	890	1000
Depth (with handle) mm	854	900
Height mm	961	1130
Weight/Volume		125 Kg/ 1.00 m <sup>3</sup>

## POWER SUPPLY

Power loading	11.0 kW
Chamber power	10.5 kW
Boiler power	8.0 kW
Power of the motors	n° 1 x 450 W
Max. power loading	11.0 kW
Voltage	3N 380-415/50 Hz
Absorbed current	18 A
Feed cable section	n° 5 x 4.0 mm <sup>2</sup>
Capacity	6 x 1/1 GN
Pitch between trays	80 mm

## WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl <sub>2</sub>	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 50 mm



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Øe 50 mm
- D Cooking chamber release valve

Inoxtrend declines all responsibility due to errors and/or misprints.