

DIGITAL MIXED CONVECTION DIRECT STEAM OVEN TOP6D

SKU: TOP6D



ADDITIONAL INFORMATION

Power Kw	<u>10,8 Kw</u>
power supply	<u>230V/1N/50-60Hz – 400V/3N/50-60Hz</u>
Operating temperature	<u>50÷260°C</u>
Cooking chamber capacity	<u>6 x 60 x 40 cm GN1/1 – P= 80 mm</u>
Timer	<u>Digitale 0÷120'</u>
Dimensions of the cooking chamber	<u>660 x 480 x 615(h) mm</u>
Machine dimensions (l x l x h mm)	<u>940 x 890 x 875(h) mm</u>
net weight (kg)	
gross weight (Kg)	<u>118</u>
packaging dimensions (l x l x h mm)	
packaging volume (m3)	<u>1.01</u>

Mixed convection/direct steam ovens. Stainless steel casing - internal halogen lamp - centrifugal fan with automatic reverse (2 for TOP6D) - double-glazed door (removable internal glass) - water drain - set up for washing kit. Digital control with 99 programs - up to 4 cooking cycles in automatic sequence per program - automatic preheating - steam drain regulation - digital water injection regulation - core probe - 2-speed fan regulation.



