

VISUAL COOKING – C 1.06

Injection steam:	The steam is the result of atomised water hitting the heating elements. The steam is distributed in the oven chamber by the fan wheel.
Operating modes:	Hot air, combi steaming (2 steps), reheating/regenerating, preheating and cleaning.
Capacity:	6 x 1/1 GN (65 mm spacing). Other spacing is possible.
Tray sizes:	1/1, 1/2 or 2/3 GN trays inserted lengthways. 400 x 600 mm trays are available.
Programs:	10 programs each holding up to 3 process steps.
Timer function:	Date and clock. Programming of time delayed start.
Cleaning program:	The C model features a semiautomatic cleaning program. The fully automatic cleaning system, CombiWash, is available as optional extra.
Hand shower:	Available as optional extra.
Safety:	Maximum working height: 1,350 mm 2-step safety handle. Double glazed oven door. Maximum temperature on the outside of the oven door is 65°C at a temperature of 250°C in the oven chamber.
Fan:	Reversing fan wheel for optimum baking and roasting results. 9 fan speeds. Direct exhaust (is programmable).
Door hinging:	Optional door hinging. Left-hand hinged door is standard but the door is subsequently reversible.
Core temperature probe:	A multipoint core temperature probe is available as optional extra.
Temperature range:	30 - 250°C. Preheating up to 300°C.
Water pressure:	<u>min. 2.5</u> bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), <u>max. 6 bar</u> .
Water connection:	3/4" RG outside (soft water). Additional water connection is available.
Drain:	Ø50 mm outside.
Material:	CrNi steel BS 304 S 31 - cabinet and oven chamber.
Dimensions:	H 1,495 mm x W 900 mm x D 831 mm including stand.
Weight:	150 kg.
Electricity:	400 V AC 3N + E 9 kW - 13 Amp Other voltages is available.