

DIGITAL MIXED CONVECTION DIRECT STEAM OVEN TOP6DN

SKU: TOP6DN



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 600 x 400 mm GN1/1 – P= 80 mm</u>
Timer	<u>Digitale 0÷120'</u>
Dimensions of the cooking chamber	<u>660 x 490 x 612(h) mm</u>
Machine dimensions (l x l x h mm)	<u>937 x 821/885 x 875(h) mm without / with handle</u>
net weight (kg)	<u>98</u>
gross weight (Kg)	<u>115</u>
packaging dimensions (l x l x h mm)	<u>1020 x 970 x 1028(h) mm</u>
packaging volume (m3)	<u>1,020</u>

Mixed convection/direct steam ovens with touch controls. Stainless steel casing
 - internal LED lamp - centrifugal fan with automatic reverse (2 on mod. TOP4DN and TOP6DN, 3 on mod TOP10DN) - 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 - 5-speed fan regulation - system that speeds up moisture removal in the cooking chamber when needed - 2.4 inch colour LED -multi timer - Wi-Fi and usb 2.0 connection for uploading recipes. Trays not included.

