

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Push-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back wall and fan wheel
- Front removable control panel for easy service and check component
- Oven drain with built-in air gap; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and hard water)
- Connections gathered at the oven right hand side
- Removable side racks for 6 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for reduced energy consumption

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with fault display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 91 cooking programs of 9 cycles each for sequential cooking; three Regenerating programs are available with one modifiable
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- FAST-DRY cavity vent for a fast evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Component cooling system

OPTIONS

- Automatic washing WCS (Washing Combi System) KLO61
Cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower
- Hand shower LD25
- Stainless steel trolley to hold complete washing kit CD002
- Two step safety door handle mechanism
- Right hinged door PS001
- Special and marine voltages
- Removable rack SG061
- Plated meals rack PR061
- Thermal cover CP061
- Trolleys CR061
- Fat filter FX061
- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection
- Extraction hood with steam condenser HKA061

- Stands SR061 - SP061
- Shelf for cleanser tank KD061
- Holding cabinets AC061 - MA061
- Cabinet AN061
- Connection for energy saving system SN
- Connection for an external printer (type RS 232)

TECHNICAL DATA

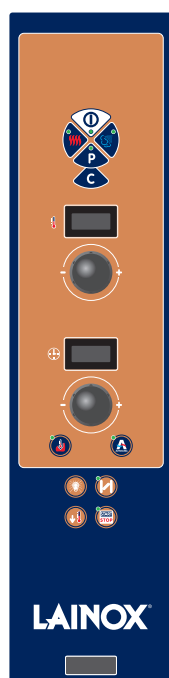
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External dimensions	mm	930 x 750 x 810 h
Weight - Gross / Net	Kg	128 / 111
Total electric power	kW	9,5
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	9 / -
Steam heating output	kW/kcal	7,5 / -
Fan power	kW	0,5
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

6 x 1/1 GN

- With side racks: 6 x 1/1 GN and distance between layers 70 mm
- With rack SG061: 6 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR061: 14 plates (31 cm) at 58 mm distance



P VERSION

- Manual controls with electronic control
- Programmable 99 programs with 9 cycles in automatic sequence, alphanumeric displays
- 44 pre-set recipes*
- Autoclimate with automatic vent
- Fast-Dry: Rapid humidity evacuation system
- Self-diagnosis
- Autoreverse (distribution of air in chamber with automatic reverse of the fan's direction of rotation)
- Controls for: humidifier, quick cooling with door open, cooking chamber lighting, manual vent

OPTIONAL: core probe, hand shower, automatic washing system WCS (Washing Combi System)

COOKING MODE

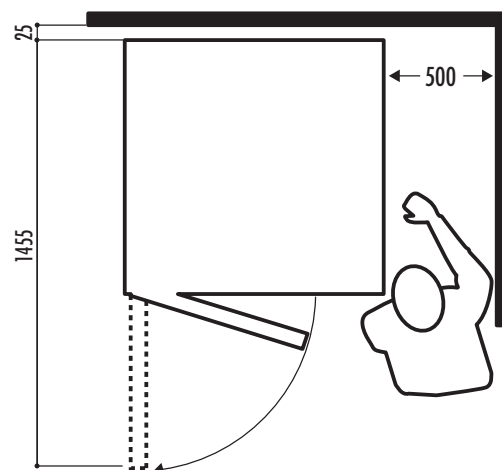
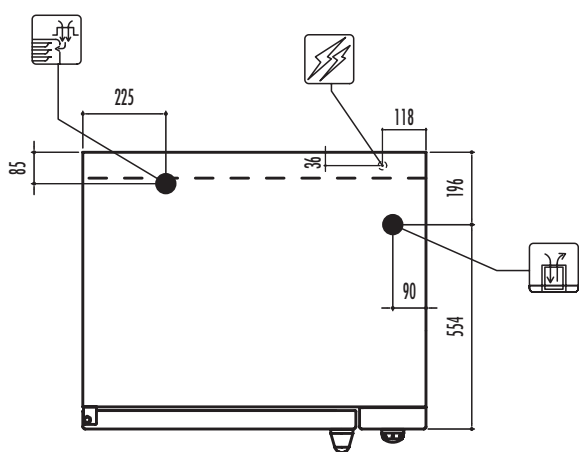
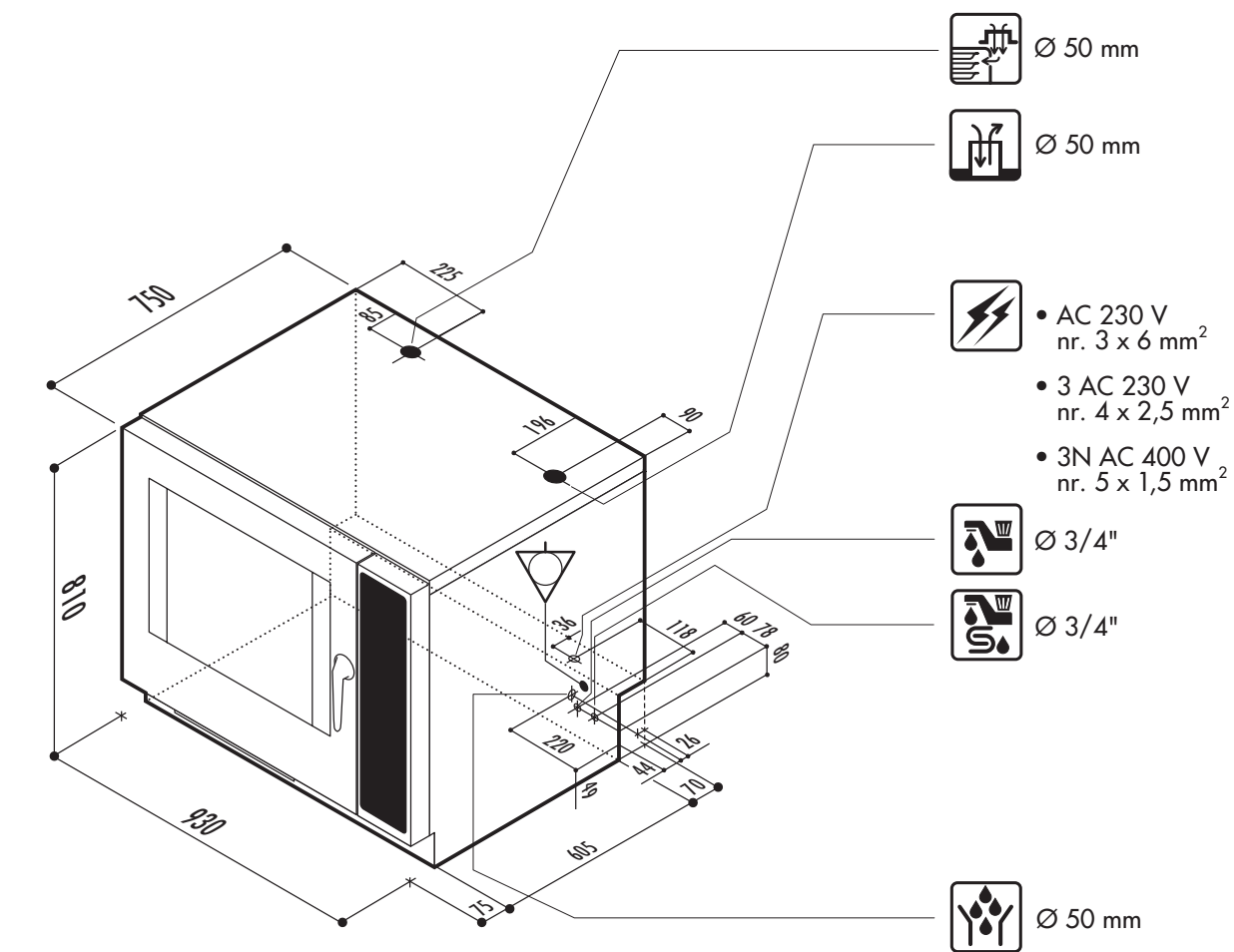
- Convection with Autoclimate 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with Autoclimate 30°C - 300°C

OPERATING MODES

- Manual
- Programmable with automatic cooking sequence (up to 9 cycles)
- Automatic with 44 pre-set recipes*
- With core probe
- With timer
- Holding function

(*) 31 recipes for versions without core probe

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