

## 0L0411M: 4 levels GN 1/1 manual COMBI oven

### Forno manuale COMBI 4 livelli GN 1/1

### Four manuel MIXTE 4 niveaux GN 1/1



#### Cooking modes

Convection 50°C – 270°C / Mixed 50°C – 270° C / Steaming with direct injection 100°C – 120°C / Steaming with steam generator (optional) 50°C - 120°C

#### Modalità di cottura

Convezione 50°C – 270°C / Misto combinato 50°C – 270° C / Vapore diretto 100°C – 120°C / Vapore con generatore di vapore (opzionale) 50°C – 120°C

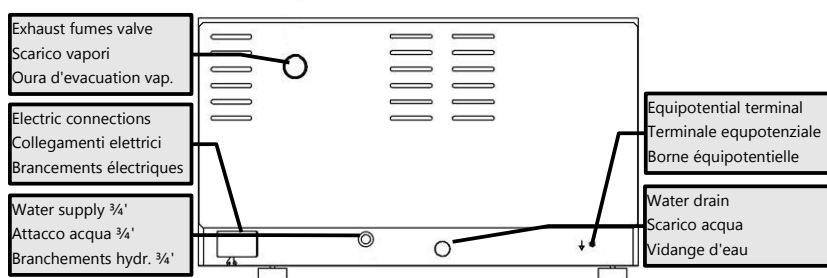
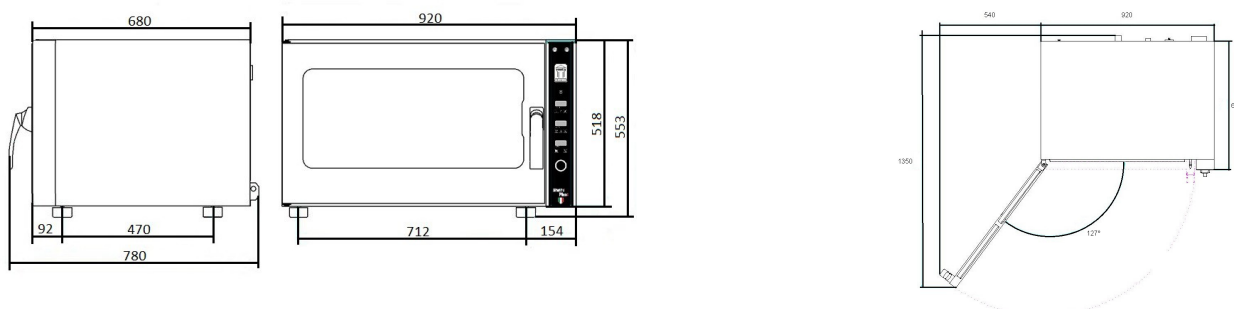
#### Systeme de cuisson

Convection 50°C – 270°C / Mixte convection 50°C – 270° C / Vapeur directe 100°C – 120°C / Vapeur avec générateur de vapeur (optionnel) 50°C – 120°C







### Technical features-Caratteristiche tecniche-Caractéristiques techniques

<b>Capacity-Capacità-Capacité:</b>	4 x GN 1/1
<b>Tray distance-Distanza tra le teglie-Espacement entre les niveaux:</b>	80 mm
<b>Oven dimensions-Dimensioni esterne-Dimensions:</b>	920x680x540 mm
<b>Structure-Struttura-Structure:</b>	AISI 304; AISI 430;
<b>Door-Porta-Porte:</b>	Double glazed-Doppio vetro-Double vitrage
<b>Light-Luce-Lampe:</b>	Halogen lamp-Lampada alogena-Halogène
<b>Weight-Peso-Poids:</b>	65 Kgs.
<b>Water drain-Scarico acqua-Vidange d'eau:</b>	32mm
<b>Water supply-Attacco acqua-Branchement hydraulique:</b>	¾"
<b>Control panel-Pannello di controllo-Panneau de contrôle:</b>	Manual-Manuale-Manuel
<b>Temperature range-Temperatura-Température:</b>	50 - 270° C
<b>Timer-Timer-Minuteur:</b>	Electromechanic-Elettromec.co-électromécanique 0 - 120 min.
<b>Steam system-Vapore-Vapeur:</b>	Direct injection-Iniezione diretta-Injection directe
<b>Exhaust fumes valve-Scarico vapori-Oura évacuation vapeur:</b>	Manual-Manuale-Manuelle
<b>Motors-Motori-Moteurs:</b>	1 reverse-avec inverseur
<b>Electric spec's-Specifiche elettriche-Spécifications électriques:</b>	3N 400V-*1N 230V / 4,6Kw-*6,1Kw (optional-opzionale-optionnel)

## Views and dimensions-Viste e dimensioni-Vues et dimensions



## Optional-Opzionale-Optionnel

	<b>0T1011</b>	Oven stand-Supporto forno- Support de four
	<b>0H1011M</b>	Holding cabinet-Mantenitore-Armoire chauffante
	<b>0A1064M</b>	Hood with extractor fan-Cappa aspirante-Hotte aspirante
	<b>6V0611E1000</b>	Steam generator-Generatore di vapore- Générateur de vapeur
	<b>5011007</b>	6,0kw armoured heating element-Resistenza 6,0kw-Résistance 6,0kw
	<b>1003001</b>	Shower kit-Kit doccetta lavaforno-Kit douche lave four