

OG1011T_GAS: COMBI touch screen GAS oven 10 Levels GN 1/1-600x400 **Forno gas touch screen COMBI 10 livelli GN 1/1-600x400** **Four MIXTE GAS écran tactile 10 niveaux GN 1/1-600x400**



Cooking modes

Convection 50°C – 300°C / Mixed 50°C – 300° C / Steaming with direct injection 100°C – 120°C

Modalità di cottura

Convezione 50°C – 300°C / Misto combinato 50°C – 300° C / Vapore diretto 100°C – 120°C

Système de cuisson

Convection 50°C – 300°C / Mixte convection 50°C – 300° C / Vapeur directe 100°C – 120°C

Technical features-Caratteristiche tecniche-Caractéristiques techniques

Capacity-Capacità-Capacité:	10 x GN 1/1 - 600x400
Tray distance-Distanza tra le teglie-Espacement entre les niveaux:	74 mm
Oven dimensions-Dimensioni esterne-Dimensions:	910x790x934 mm
Structure-Struttura-Structure:	AISI 430 + AISI 304
Door-Porta-Porte:	Double glazed-Doppio vetro-Double vitrage
Light-Luce-Lampe:	Halogen lamp-Lampada alogena-Halogène
Weight-Peso-Poids:	160 Kgs.
Water supply-Attacco acqua-Branchement hydraulique:	3/4"
Control panel-Pannello di controllo-Panneau de contrôle:	LCD-LCD-LCD
Recipes-Ricette-Recettes:	99 progr. (9 steps)-99 progr. (9 fasi)-99 progr. (9 phases)
Connectivity-Connettività-Connectivité :	USB+wi fi+ cloud
Temperature range-Temperatur-Température:	50 - 300° C
Timer-Timer-Minuteur:	0 - 599 min.
Steam system-Vapore-Vapeur:	automatic-automatico-automatique
Motors-Motori-Moteurs:	2 reverse-avec inverseur / 3 speeds – 3 velocità – 3 vitesses
Electric spec's-Specifiche elettriche-Spécifications électriques:	1N 230V/0,6kw
Power-Potenza-Puissance:	19,0Kw

Optional-Opzionale-Optionnel


OT0611G

Oven stand-Supporto forno- Support de four