

## VISUAL COOKING – B 10

- 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 (3 steps), preheating and cleaning.
- Capacity:** 10 baking sheets of 400 x 600 mm (85 mm spacing).  
Other spacing is possible.
- Sheet sizes:** 400 x 600 mm. Sheets are inserted lengthways  
1/1 GN sheets 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 B model features a semi-automatic cleaning program. The fully automatic cleaning program, CombiWash, is available as optional extra.
- Hand shower:** 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.
- Temperature range:** 30 - 250°C. Preheating up to 300°C.
- Water pressure:** min. 2.5 bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), max. 6 bar.
- 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:** 210 kg.
- Electricity:** 400 V AC 3N + E  
18 kW - 26 Amp  
Other voltages is available.