

VISUAL COOKING – B 12

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:	12 baking sheets of 400 x 600 mm (85 mm spacing). Other spacing is possible.
Racks:	B 12 with cassette rack. Trolley for rack is available as optional extra.
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:	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:	<u>min. 2.5</u> bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), <u>max. 6</u> 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 1,595 mm x W 900 mm x D 886 mm including stand.
Weight:	240 kg.
Electricity:	400 V AC 3N + E 24 kW - 35 Amp Other voltages is available.