

VISUAL COOKING – C 1.20 & C 1.20 Roll-in

- 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 (2 steps), reheating/regenerating, preheating and cleaning.
- Capacity:** 20 x 1/1 GN (65 mm spacing). Other spacing is possible.
- Racks:** C 1.20 with cassette rack. Trolley for rack is available as optional extra.
C 1.20 roll-in trolley for rack.
- Tray sizes:** 1/1, 1/2 or 2/3 GN trays inserted lengthways.
400 x 600 mm trays 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 C model features a semiautomatic cleaning program. The fully automatic cleaning system, CombiWash, is available as optional extra.
- Hand shower:** Available as 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.
Roll-in: Only left-hand hinged.
- Core temperature probe:** A multipoint core temperature probe is available as optional extra.
- 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 1,855 mm x W 900 mm x D 886 mm including stand.
- Weight:** 270 kg.
- Electricity:** 400 V AC 3N + E
36 kW - 52 Amp
Other voltages is available.