

## VISUAL COOKING – C 2.10

<b>Injection steam:</b>	The steam is the result of atomised water hitting the heating elements. The steam is distributed in the oven chamber by the fan wheel.
<b>Operating modes:</b>	Hot air, combi steaming (2 steps), reheating/regenerating, preheating and cleaning.
<b>Capacity:</b>	10 x 2/1 or 20 x 1/1 GN (65 mm spacing). Other spacing is possible.
<b>Tray sizes:</b>	2/1 GN or 1/1 GN trays (1/1 GN trays inserted lengthways).
<b>Programs:</b>	10 programs each holding up to 3 process steps.
<b>Timer function:</b>	Date and clock. Programming of time delayed start.
<b>Cleaning program:</b>	The C model features a semiautomatic cleaning program. The fully automatic cleaning system, CombiWash, is available as optional extra.
<b>Hand shower:</b>	Available as optional extra.
<b>Safety:</b>	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.
<b>Fan:</b>	Reversing fan wheel for optimum baking and roasting results. 9 fan speeds. Direct exhaust (is programmable).
<b>Door hinging:</b>	Optional door hinging. Left-hand hinged door is standard but the door is subsequently reversible.
<b>Core temperature probe:</b>	A multipoint core temperature probe is available as optional extra.
<b>Temperature range:</b>	30 - 250°C. Preheating up to 300°C.
<b>Water pressure:</b>	<u>min. 2.5</u> bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), <u>max. 6</u> bar.
<b>Water connection:</b>	3/4" RG outside (soft water). Additional water connection is available.
<b>Drain:</b>	Ø50 mm outside.
<b>Material:</b>	CrNi steel BS 304 S 31 - cabinet and oven chamber.
<b>Dimensions:</b>	H 1,495 mm x W 1125 mm x D 951 mm including stand.
<b>Weight:</b>	230 kg.
<b>Electricity:</b>	400 V AC 3N + E 27 kW - 39 Amp Other voltage is available.