

VISUAL COOKING – K 1.06

- Steam generator:** The built-in steam generator produces 100°C pure, dry and efficient steam. The steam generator is fitted with the hygienic AF system (Automatic Flushing System).
- 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, steaming, low-temperature steaming, preheating and cleaning.
- Capacity:** 6 x 1/1 GN (65 mm spacing). Other spacing is possible.
- 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 K model features a semiautomatic cleaning program. The fully automatic cleaning system, CombiWash, is available as optional extra.
- Hand shower:** Available as 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:** Left-hand hinged door is standard but the door is subsequently reversible.
- Core temperature probe:** 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).
- 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:** 150 kg.
- Electricity:** 400 V AC 3N + E - 9 kW - 13 Amp
Other voltages is available.