

MIXED CONVECTION DIRECT STEAM OVEN WITH TOUCH CONTROLS TOP6TN

SKU: TOP6TN



ADDITIONAL INFORMATION

Power Kw	<u>12,7</u>
power supply	<u>400V/3/50Hz</u>
Operating temperature	<u>50÷260°C</u>
Cooking chamber capacity	<u>6 x 60 x 40 cm GN1/1 – P= 80 mm</u>
Timer	<u>Digitale 0÷120'</u>
Dimensions of the cooking chamber	<u>660 x 490 x 612(h) mm</u>
Machine dimensions (l x l x h mm)	<u>937 x 821/885 x 875(h) mm without / with handle</u>
net weight (kg)	<u>98</u>
gross weight (Kg)	<u>115</u>
packaging dimensions (l x l x h mm)	<u>1020 x 970 x 1028(h) mm</u>
packaging volume (m3)	<u>1,020</u>

Mixed convection/direct steam ovens with touch controls. Stainless steel casing - internal LED lamp - centrifugal fan with automatic reverse (2 on mod. TOP4TN and TOP6TN, 3 on mod TOP10TN) - double-glazed door (removable internal glass) - water drain -standard washing kit - universal holder for GN1/1 trays or 60x40 cm pastry trays (trays not included). Touch control with 120 programs (20 preset recipes) - up to 6 cooking cycles in automatic sequence per program – automatic preheating - double speed regulator - steam regulator - digital water injection regulation - core probe integrated open/closed air valve management - 5-inch capacitive touch screen - connectivity via USB 2.0. Trays not included.

