

ELECTRIC COMBI OVEN (DIRECT STEAM), 7XGN1/1 D 7.1 COMPACT

Ref: 1101.810.001
Magnus



Body and chamber in stainless steel; chamber with rounded corners and bottom in diamant form that allows an easy draining of condensation liquids; convection mode with percentage humidity regulation: from 20 to 270 °C; steam mode: from 20 to 100 °C; core probe: from 20 to 99 °C; Delta T function: from 30 to 150 °C; 150 pre-stored programs with possibility for the user to add 150 more; programs up to 6 steps; Cook & Hold function; removable gasket around the door for simple and throughout cleaning; perfect thermic insulation with double glass door; ergonomic and heat insulated handle; door with micro switch that automatically turns off the ventilators when door is opened; USB connection; core probe with Delta T function.

Longitudinal grid/containers entrance.

Automatic programs.

Automatic preheating function.

1 Fan with inverse rotation and 2 ventilation speed selectable.

Automatic washing with liquid detergent.

Quick cooling down of the cooking chamber, with open door.

Supplied with 1 package of liquid detergent and 1 GN1/1 grid.

FEATURES

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| Dimensions (WDH) | 523x906x877 mm |
| Power | 8.8 kW |
| Power supply | 400V/3/50Hz |
| Capacity | 7x GN1/1 or 14x GN1/2 |
| Distance between guides | 67 mm |
| Weight | 108 kg |
| Packaging dimensions | 1000x610x1070 mm |
| Gross weight | 105 kg |