

ELECTRIC COMBI OVEN (DIRECT STEAM), 11XGN1/1
D 11.1 COMPACT

Ref: 1101.810.002
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 ºC; steam mode: from 20 to 100 ºC; core probe: from 20 to 99 ºC; Delta T function: from 30 to 150 ºC; 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 Deta T function.

Longitudinal grid/containers entrance.

Automatic programs.

Automatic preheating function.

2 Fans 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	
Dimensions (WDH)	523x906x1145 mm
Power	15 kW
Power supply	400V/3/50 Hz
Capacity	11x GN1/1or 22x GN1/2
Distance between guides	67 mm
Weight	132 kg
Packaging dimensions	600x1010x1370 mm
Gross weight	132 kg