



PERFORMANCE

TEMPERATURE RANGE	-10°C / +40°C
CAPABILITIES	26 baking tins 600x400mm
PASTRY PANS	26
STEP PASTRY GUIDES	50 mm

CHECK



FEATURES

- High energy saving
- State-of-the-art electronic fans
- Energy-efficient fans
- Electronically controlled proportional humidifier
- Easy-to-use, high-definition 7" full touch display
- Bi-directional 4.0 connectivity
- USB port for recipe downloads, firmware upgrades, recipe uploads/downloads, HACCP downloads.
- Ethernet connection
- Storable recipes
- Multilingual It-en-fr-es-de-dk-cz-fi

DIMENSIONS	
Width	730 mm [28.74 in]
Depth	879 mm [34.61 in]
Height	2175-2230 mm [NaN in]
Weight	148 kg [326.34 lb]
Foot height	115-170 mm [4.53-6.69 in]
castors height	155 mm [6.1 in]
Door light width 1	590 mm [23.23 in]
Door light height 1	1470 mm [57.87 in]
Inner depth	675 mm [26.57 in]
Packaging width	810 mm [31.89 in]
Packing depth	925 mm [36.42 in]
Packaging height	2275 mm [89.57 in]
Packing weight	169 kg [372.65 lb]
Packing volume	1.7 m ³ [450.29 glus]

TECHNICAL DATA	
Temperature range	-10°C / +40°C
Insulation thickness	70 mm [2.76in]
Number of rooms	1
Door type	Blind
Number of doors	1
Condensation type	Air
Plant type	Motor on board
Plant type	Ventilated
Compressor type	Hermetic
Refrigerant gas	R452A
GWP refrigerant gas	2141
Water inlet connection	3/4 NTPf
Sound power	< 70 dbA
Defrost type	Electric
Defrost water evaporation	Automatic

CAPABILITIES	
EN pans	26
Step guides EN	50 mm

SECONDARY ELECTRICAL DATA	
Power resistive loads	600 W
Power cable	3G 1,5 mm ²
Power plug	CE-Schuko