

- TMC and short rinsing SPLASH. Decalcification program.
- Multicooking function for cooking through multi-timer with 20 containers, Multieasy for a simultaneous use of compatible programs of cooking, Multicore for the simultaneous use of two core probes, BE-1 to simultaneously manage FX and Blitz with Cook & Chill integrated automatic programs, help on line(UMB) with the user manual on display.
- ECO function for the consumption reduction in cooking and washing.
- RDC + EVOS steam generator with low management cost and dual level steam generation system DSG.
- Manual steam injection.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power, steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarms reset button. Self-diagnosis with malfunction alarms.
- Automatic cooling and preheating.
- Download- Upload information (HACCP, cooking, ...) through USB Key.
- Provision for remote peak power cut.
- Switch-on time setting.

Constructional features

- Construction in stainless steel, polished cooking chamber made in AISI 304 stainless steel, top and bottom made in AISI 316L stainless steel (1.2 mm) and rounded edges without joints.
- Removable container rack in electro-polished AISI 316 stainless steel able to take also the GN submultiples without the need for shelf unions (container clearance mm 69,5).
- Indirect gas heat exchanger, in cooking chamber, in AISI 301S and AISI 316L. Blown air burners with modulated intake and flame control with electronic processor for self-diagnosis and automatic reset.
- Cooking fan and steam generator in AISI 316L stainless steel.
- Cooking chamber lit by halogen lamp.
- Control panel protected by 5 mm of tempered glass.
- Deflector panel between cooking chamber and exchanger/fan opening on hinges for services and cleaning.
- Door with intermediate stop positions at 90° and 130° and with double tempered glazing (6 mm) with open-cavity and internal low emissive glazing, internal removable glazing - rock wool.
- Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier.
- Handle with double handgrip, easier opening also with hands full.
- High-strength silicone door seal with two heat barrier lines.
- Condensation collection and drain built-in tray.
- All operating elements are located near the technical compartment on the left-hand side of the oven.
- Cooking chamber siphon drain to prevent back flow of liquids and smells with T pipe for ventilated downstream installation.

Safety equipment and approvals

- Thermal protection and safety thermostats, connected to relative alarms, for fan motor, cooking chamber, control circuit board and inverter.
- Automatic cooling of the cooking chamber with door closed.
- Height of top container slide 160 cm or less with original supporting frame.
- Magnetic door microswitch.
- Self-diagnosis with motor and burner cut out alarms; water and gas failure alarms.
- Fan rotation cutout when door is opened.

Standard equipment

- Removable container rack, capacity 8 x 2/1 GN containers.
- Feet h 100 mm finished with AISI 304, with adjustable height.
- Water service pipes.
- User manual with cooking advice.
- After-sales service data.
- Detergent products.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	243 kg
Gross Weight	263 kg	Electric Power	0,8 kW
Gas Power	27 kW	Dimensions	117,8x109x93,5 cm
Packing	131x114x115 cm		