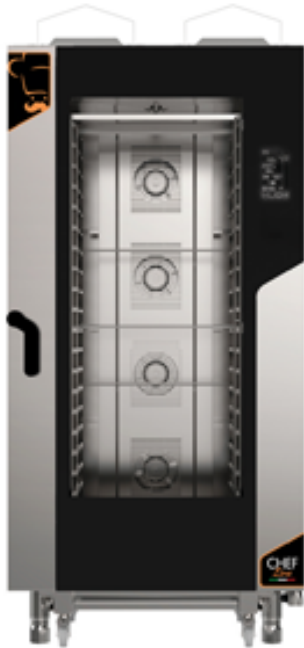
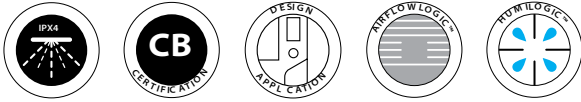


# CHF2011DGT-GAS



Gas combi oven 20 trays 1/1 GN with digital touch panel with **BLACK MASK** technology



## Plus

Patented fan guard system <b>Airflowlogic™</b>	
Patented system for direct steam <b>Humilogic™</b>	
Available on request at the order	Left side opening door *
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	
Regulation 2016/426/UE	

\* addition of 300 € on the price list

## Equipment

Cardboard box dimensions with pallet (WxDxH mm)	1146 x 1385 x 2140 mm
Cable	Single-phase [3G 1,5]-L=1600 mm
USB port	
Core probe predisposition	
Automatic washing system predisposition	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	
Trolley with removable handle and braked wheels cod. CHCR20TC	
Nozzle for LPG	

## Dimensional features

Dimensions (WxDxH mm)	930 x 1160 x 2060
Weight (kg)	277
Distance between rack rails (mm)	66

## Electrical features

Thermal supply (kW)	30
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	4 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

## Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 20 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °C
Temperature control	2 Digital probe thermometers
Control panel	Black mask electronic control
N° programs	100
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening
	Ventilated
	Inspectionable glass
Feet	Adjustable