

**PRODUCT ADVANTAGES**

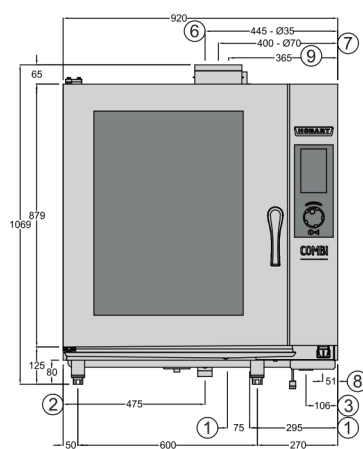
**TECHNICAL DATA**

|                            |                |
|----------------------------|----------------|
| Flow pressure              | 1.5 - 6 bar    |
| Recommended water hardness | 0 - 3 °dH      |
| Total loading Electro      |                |
| Standard (Jet)             | 15.3 kW   23 A |
| Noise level                | < 70 dB (A)    |

- 10 x 1/1 GN (space between levels 67 mm)
- Uniformness of the cooking process:
  - Oscillating fan
  - Permeable separating grid between fan and cavity (for table models)
  - With efficient ventilator
- Speed of the cooking process:
  - Efficient and fast steam production due to latest injection technology
  - Fast temperature transition due to an open grid
  - Rapid cooling of the cavity due to cool-down function
- 3-point core temperature probe measures the internal temperature of food with high accuracy
- Efficient fully automatic cleaning system:
  - Fully automatic, economic and fast
  - Programmes:
    - Level 1: 17 minutes
    - Level 2: 26 minutes
    - Level 3: 36 minutes
    - Rinsing: 2 minutes
- Crosswise loading enables an easy handling, a better overview and more safety
- VisioPAD: Touch control panel, clear, intuitive and ergonomic
- AirControl: Continuous adjustment and oscillating fan
- JetControl: Latest injection technology and rapid cooling of the cavity
- CoreControl: Appropriate energy supply according to demand, set and actual display
- TwinControl: Patented system doubling the essential oven functions
- SUPPLIED WATER TREATMENT SYSTEM MUST BE INSTALLED ON THE INCOMING WATER SUPPLY FEEDING THE COMBI OVEN
- Includes 1x 10litre cannister of HOBART HYLINE Combi Oven Cleaner HLC-70
- WATERMARK APPROVED

**CONNECTIONS**

|                                         |                             |
|-----------------------------------------|-----------------------------|
| ① Fresh-water connection                | 2x G 3/4"                   |
| ② Drain connection                      | G 1 1/2"                    |
| ③ Power connection Electro              | 400 / 50 / 3 / N / PE (M32) |
| ④ Suction hose for detergent            | 2000 mm                     |
| ⑤ Connection for potential compensation | M5                          |
| ⑥ Ventilation                           | 35 mm                       |
| ⑦ Vapour extractor                      | 70 mm                       |

**DIMENSIONAL DRAWING**


\* ⑧/⑨ only for gas models

