



PRODUCT ADVANTAGES

- 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
- Efficient fully automatic cleaning system:
 - Fully automatic, economic and fast
 - Programmes:
 - Level 1: 19 minutes
 - Level 2: 25 minutes
 - Level 3: 35 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

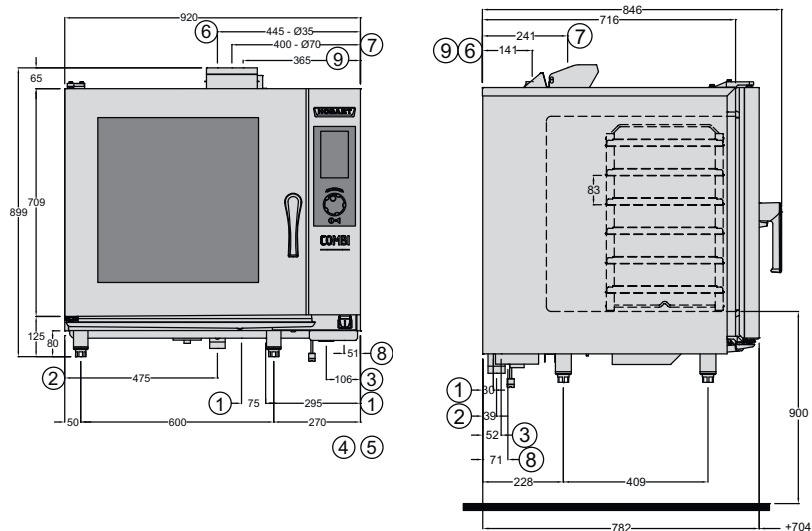
TECHNICAL DATA

| | |
|----------------------------|-----------------|
| Flow pressure | 1.5 - 6 bar |
| Recommended water hardness | 3 - 4.5 °dH |
| Total loading Electro | |
| Standard (Jet) | 9.3 kW 14.3 A |
| Noise level | < 70 dB (A) |

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