



## **TECHNICAL DATA**

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading Electro	
Standard (Jet)	24.3 kW   36.1 A
Noise level	< 70 dB (A)

## **PRODUCT ADVANTAGES**

- 10 x 2/1GN (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
- 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
- Includes 1 x 12litre Cannister of HOBART HYLINE Combi Oven Cleaner HLC-70
- WATERMARK APPROVED

## CONNECTIONS

- Fresh-water connection
- ② Drain connection
  ③ Power connection
- Electro

  4 Suction hose for
- detergent

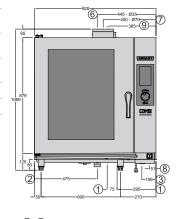
  ⑤ Connection for
- potential compensation

  (ii) Ventilation
- Vapour extractor
- 2x G 3/4" G 1 1/2" 400 / 50 / 3 / N / PE (M40) 2000 mm

35 mm

70 mm

## DIMENSIONAL DRAWING



\*8/9 only for gas models

