



### 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)      |

### 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 (M40) |
| ④ Suction hose for detergent            | 2000 mm                     |
| ⑤ Connection for potential compensation | M5                          |
| ⑥ Ventilation                           | 35 mm                       |
| ⑦ Vapour extractor                      | 70 mm                       |

### 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

### DIMENSIONAL DRAWING

