HOBART



TECHNICAL DATA

Flow Pressure	2-4 bar
Recommended water hardness	0 - 3 dH
Total loading Electro Standard	19.5 kW 26.7A
Noise levell	<70 dB(A)

PRODUCT ADVANTAGES

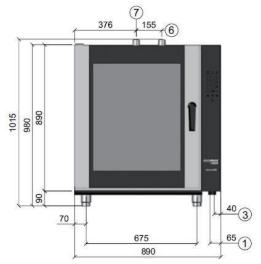
- Uniform cooking process:
 - Oscillating fan
 - Separating grid between fan and cavity
 - With efficient ventilator
- Speed of the cooking process:
 - Efficient and fast steam production
 - Fast temperature transition due to an open grid
 - Rapid cool function
- Efficient automatic cleaning system:
 - Automatic, economic and fast
 - Programmes:
 - Short: 35 minutes
 - Medium: 43 minutes
 - Long: 51 minutes
 - Fast: 2 minutes water only
 - Rinsing: 20 minutes water only

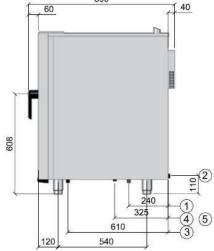
- Crosswise loading enables easy handling, a better view and more safety
- Basic touch display with practical and intuitive icons
- Fan Control: 6 speeds
- Water injection technology and rapid cooling of the cavity
- Core Probe for accurate cooking
- SUPPLIED WATER TREATMENT SYSTEM MUST BE INSTALLED ON THE INCOMING WATER SUPPLY FEEDING THE COMBI OVEN

CONNECTIONS

 Fresh-water connection 	3/4"
② Drain connection	1"
③ Power connection	400 / 50 / 3N-PE
④ Chemical hose	1500 mm
⑤ Equipotential connection	M6
⑥ Ventilation	
⑦ Ventilation nozzle	

DIMENSIONAL DRAWING





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