

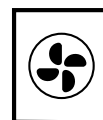
CL 10

Forno digitale a convezione, con iniezione di acqua, capienza **10 teglie o griglie 600x400 mm o GN 1/1**
*Digital convection oven with water injection system, suitable for **10 pans or grids 600x400 mm o GN 1/1***

 PORTA A BANDIERA SX
 LH HINGED DOOR



FUNZIONI functions



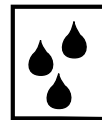
CONVEZIONE
 CONVECTION



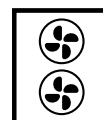
DELTA T°



INVERSIONE MARCIA
 REVERSE GEAR



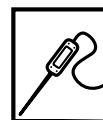
H₂O



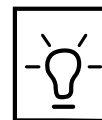
DOPPIA VENTOLA
 DOUBLE FAN



RICETTE
 RECIPES



SONDA AL CUORE
 CORE PROBE



LUCE
 LIGHT

▪ ADATTO A CUOCERE / Suitable for cooking:



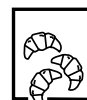
GASTRONOMIA
 GASTRONOMY



PESCE
 FISH



CARNE
 MEAT



PASTICCERIA
 BAKERY



PANE
 BREAD



SNACK



PIZZA

CARATTERISTICHE TECNICHE / TECHNICAL FEATURES

Versione - <i>Version</i>	Elettrico - Digitale - Electric - Digital
Capacità teglie - <i>Loading capacity</i>	10 - 600x400 / 10 - GN 1/1
Distanza fra teglie - <i>Distance between trays</i>	75 mm
Dimensioni camera (LxPxH) - <i>Oven chamber size (LxDxH)</i>	660 x 455 x 840 mm
Dimensioni esterne (LxPxH) - <i>External dimensions (LxDxH)</i>	920 x 840 x 1160 mm
Potenza elettrica totale - <i>Total electrical power</i>	12,7 kW
Voltaggio - <i>Voltage</i>	220-240V / 380-415V 3/3 +N 50/60 Hz
Dimensioni imballo (LxPxH) - <i>Package dimensions (LxDxH)</i>	880 x 955 x 1300 mm
Peso netto - <i>Net weight</i>	125 kg
Peso lordo con imballo - <i>Gross weight with package</i>	150 kg

CODICE / CODE	DESCRIZIONE / DESCRIPTION
FECLDL10NEVH20	10 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 10 PANS OR GRIDS 600 x 400 mm OR GN 1/1
FECLDL10NEVH20 + SABINAFECL	10 TEGLIE O GRIGLIE 600 x 400 mm O GN 1/1 + SABINA CAPPA 10 PANS OR GRIDS 600 x 400 mm OR GN 1/1 + SABINA HOOD

TEGLIE E GRIGLIE NON COMPRESSE - GRIDS AND PANS NOT INCLUDED