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The multifunctional oven.

The mobile table-top unit with powerful, digitally controllable circulating air heating for a wide range of functions, ranging from gentle to intense – with a choice of programs for keeping food cold and hot, regenerating, cooking, braising and baking food in a GN system. Additionally with individually adjustable time, moistening and a target value for the chamber or core temperature. Visually appealing and functional with a glimpse into the illuminated interior thanks to the special insulated glass.

Through the space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking.

The two cooking programs with the desired chamber or core temperature, with an integrated core temperature sensor. For the perfect preparation without food drying out, with controllable moistening. In addition, a refrigeration function through the pure circulating air program and with the insertion of GN 1/1 cooling pellets. All programs can also be saved, thus allowing for perfect food quality at any time.

Safe and easy handling in combination with the Rieber thermoport® system. For universal mobile applications – catering, hotels, restaurants, the care sector and school catering. Also available on request as a built-in version for stationary use.

TECHNICAL SPECIFICATIONS

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Dimensions	460 x 775 x 632 mm
Material	stainless steel 1.4301 (CNS)
Weight	50 kg
Connected load	3.300 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1500 mm
Heating Area	+20°C to +240°C
Protection class	IPX4
Pairs of support rails	9
Clear opening vertically	37 mm
Clear opening horizontally	330 mm
Ambient temperature	0°C to +80°C
Slide-through protection	one side
Support rail shape	U-shaped with anti-tilt

Order number **85 01 10 21**

BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Interior with smooth, rounded corners, highly polished in hygienic design H2.

Closed all-round with high-temperature insulation, low loss of heat/cold.

Uniform heat and cooling distribution, even when loaded.

Steam vent for moisture regulation.

Integrated, refillable water tank for moistening.

Easy to carry with ergonomic recessed handles.

Reliable, two-stage door lock.

Non-slip loading thanks to the mounting feet.

Removable support rails, quick and easy cleaning.

Hygienic surfaces, splash-proof (IPX4).