



More Info

Data sheet



hybrid kitchen 200°C built-in

The multifunctional kitchen.

The special functional door gives the built-in unit a wide range of functions and unique hybrid properties with two separate, digitally controllable circulating air heating systems – with a choice of programs for keeping food cold and hot at the same time or separately, as well as for regenerating, cooking and baking food in a GN system. Additionally with individually adjustable time, moistening and a target value for the chamber or core temperature.

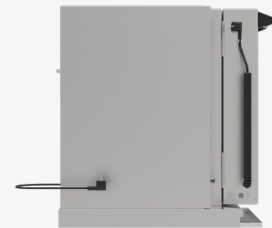
Through the space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking. GN 1/1 trays can also be inserted.

The cooking programs are adjustable with the desired chamber or core temperature, with an integrated core temperature sensor. For perfect preparation without food drying out, using controllable moistening. In addition, a refrigeration function through the pure circulating air program and with the insertion of GN 1/1 cooling pellets. The hybrid program combines this refrigeration function in the top section, with a simultaneous function to keep food hot, including moistening, in the bottom section. Both sections are thermally separated through the insertion of the insulated divider. This means that two zones for keeping food hot/cooking with different temperatures can also be separated with the 2-chamber program, with a moistening function in the bottom section. All programs can also be saved, thus allowing for perfect food quality at any time.

Also available as a mobile frontloader for mobile use.

TECHNICAL SPECIFICATIONS

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Dimensions	594 x 834 x 810 mm
Material	stainless steel 1.4301 (CNS)
Weight	61 kg
Connected load	3.500 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1500 mm
Heating Area	max. +200°C
Capacity with GN	70,4 L
Protection class	IPX5
Hygienic design	H2
Support rails	16
Rail distance	37 mm
Ambient temperature	+5°C to +40°C

Order number 85 01 09 12

BENEFITS

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

Interior tightly welded with seamlessly deep-drawn support rails in hygienic design H3.

Double-walled insulation, low loss of heat/cold.

Uniform heat and cooling distribution, even when loaded.

Integrated, refillable water tank for moistening.

Reliable, two-stage door lock.

Splash-proof heating element (IPX4).

Removable door and door seal, quick and easy cleaning.

High-pressure cleaner can be used on the interior without the door, splash-proof (IPX5).