



More Info

Data sheet



hybrid kitchen 140°C built-in

The multifunctional kitchen.

The special function door gives the built-in appliance with two separately digitally controlled convection heaters diverse functions and unique hybrid properties - with selectable programs for cold and hot holding simultaneously or separately, as well as regenerating and cooking food in the GN system. With additionally individually adjustable time, humidity, and setpoint for chamber or core temperature. Below the door is a drip tray with a removable drip tray.

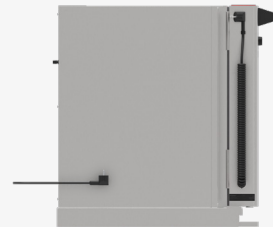
Through space-efficient loading with GN containers and GN thermoplates®, in combination with the securely transportable waterproof lid or for low-temperature vacuum cooking with the vaculid® lid. Likewise, GN 1/1 trays can be inserted. With the hybrid kitchen lid removed, food can be directly scooped from the GN system on top.

The cooking programs are adjustable with the desired chamber or core temperature, through the integrated core temperature sensor. For precise cooking without drying out, with adjustable humidity. Additionally, cooling function through the pure convection program and insertion of GN 1/1 cooling pellets. The hybrid program combines this cooling function in the upper area with simultaneous warming function, including humidity in the lower area. By inserting the isothermal partition, both areas are thermally separated. Thus, even with the 2-chamber program, two differently temperable warming/cooking areas can be separated, with humidity in the lower area. All programs can be saved, thus allowing perfect food quality at any time.

Also available as a mobile frontloader for mobile use.

TECHNICAL SPECIFICATIONS

hybrid kitchen 140°C built-in



TECHNICAL SPECIFICATIONS

Dimensions	584 x 715 x 745 mm
Material	stainless steel 1.4301 (CNS)
Weight	61 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	max. +140°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 06

BENEFITS

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

Interior tightly welded with seamlessly deep-drawn support rails in hygienic design H2.

Lid with a moulded stacking recess and all-round seal suitable for use with foodstuffs.

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).