













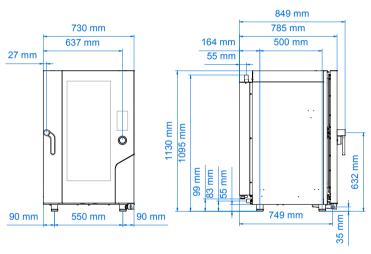


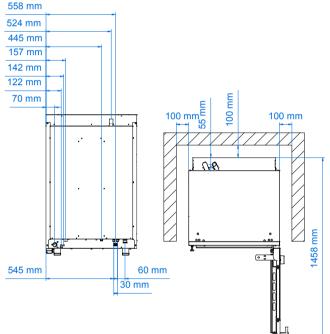
# Electric combi oven with touch screen 11 trays 1/1 GN

Quality and reliability are its strengths and versatility its trump card. Just like the whole generation of MILLENNIAL ovens, every detail of the CHF 1111 TOP is designed to fulfil the needs of professional chefs. Thanks to steam cooking with automatic control, you can cook your dishes to perfection.

With the innovative convection cooking system, you can heat up each of the 11 1/1 GN trays evenly.

Because cooking to perfection is not a whim, but a necessity, thanks to the innovative Airflowlogic, Humilogic and Drylogic patented technologies.





### **Dimensional features**

Dimensions (WxDxH mm)	730 x 849 x 1130
Weight (kg)	136
Distance between rack rails (mm)	68

### **Electrical features**

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectional
Boiler (kW)	/
Protection against water	IPX5

Functional features	
Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen(10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable

## **Equipment**

with pallet (WxDxH mm)	788 x 903 x 1276 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-L=1600 mm
USB port	
Multipoint core probe cod. CHSC3P	
Plug for "vacuum cooking" probe cod. CHSC-S	SV .
Automatic washing system integrated	
Condensate collection bowl, with drain on do	or
Hinge with door locking for openings adjusted	d at 60°, 90°, 120°, 180°

Plus	
Patented fan guard system Airflo	wlogic™
Patented system for direct steam I	Humilogic™
Patented system for cooking char	mber drying <b>Drylogic™</b>
Available on request at the order	Voltage (V) : AC 220/230 3
	Left side opening door
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the to	uch screen
Programmable oven start	
N ° 40 recipes stored	
	ın, Croatian, Danish, Philippine, Finnish, glish, Icelandic, Italian, Kazakh, Lithuanian, ı, Portuguese, Romanian, Russian, Serbian,

Slovenian, Spanish, Swedish, German, Thai, Turkish, Ukrainian, Hungarian,

HACCP system Adjustable door hinges