## PRODUCT ADVANTAGES

- Uniformness of the cooking process:
  - Oscillating fan
  - Permeable separating grid between fan and cavity (for table models)
  - With efficient ventilator
- Speed of the cooking process:
  - Efficient and fast steam production due to latest injection technology
  - Fast temperature transition due to an open grid
  - Rapid cooling of the cavity due to cool-down function
- Efficient fully automatic cleaning system:
  - Fully automatic, economic and fast
  - Programmes:
    - Level 1: 19 minutes
    - Level 2: 25 minutes
    - Level 3: 35 minutes
    - Rinsing: 2 minutes

- Crosswise loading enables an easy handling, a better overview and more safety
- VisioPAD: Touch control panel, clear, intuitive and ergonomic
- AirControl: Continuous adjustment and oscillating fan
- JetControl: Latest injection technology and rapid cooling of the cavity
- CoreControl: Appropriate energy supply according to demand, set and actual display
- TwinControl: Patented system doubling the essential oven functions

## TECHNICAL DATA

| Flow pressure | 1.5 − 6 bar |
|---|---|
| Recommended water hardness | 0 − 3 ° dH |
| Total loading Electro | |
| Standard (Jet) | 27.7 kW \| 42.2 A |
| Noise level | < 70 dB (A) |

### CONNECTIONS

| ① Fresh−water connection | 2x G 3/4" |
|---|---|
| ② Drain connection | G 1 1/2" |
| ③ Power connection Electro | 400 / 50 / 3 / N / PE (M63) |
| ④ Suction hose for detergent | 2000 mm |
| ⑤ Connection for potential compensation | M5 |
| ⑥ Ventilation | 35 mm |
| ⑦ Vapour extractor | 70 mm |

## DIMENSIONAL DRAWING



\* ⑧/⑨ only for gas models