

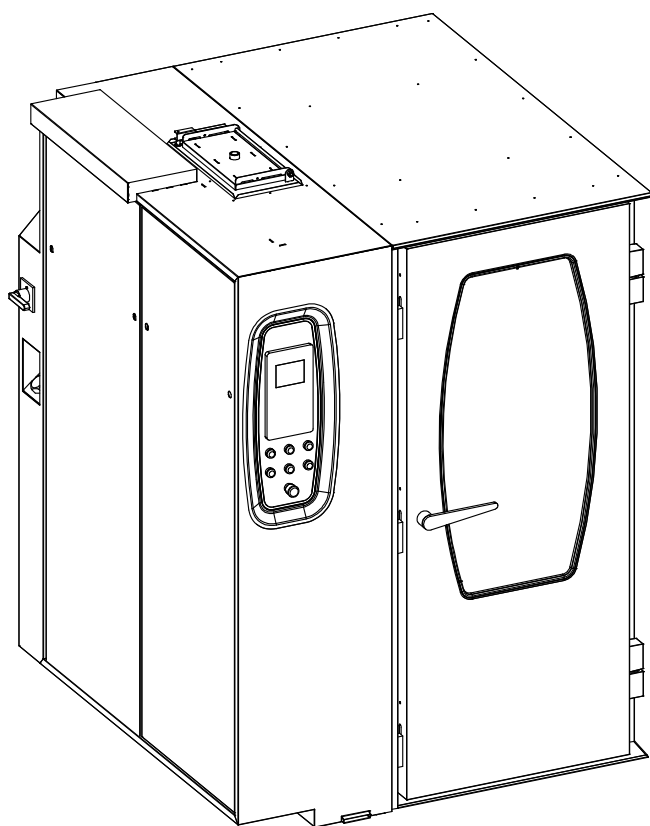


The reference in catering equipment

AC 700

COMBI-OVEN 2 TROLLEYS GN2/1

CENTRAL KITCHENS



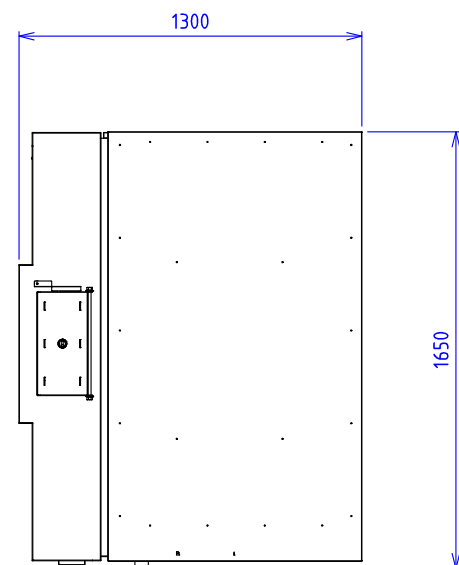
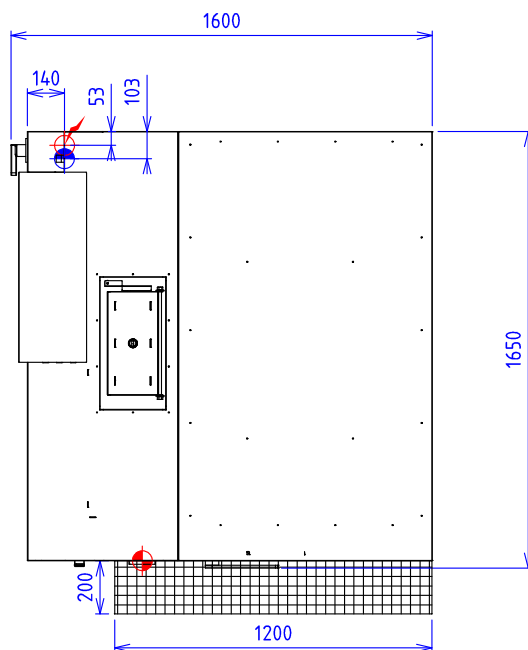
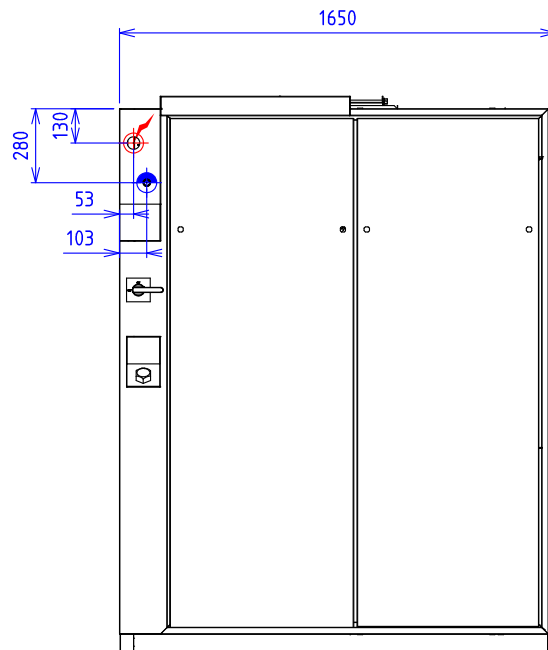
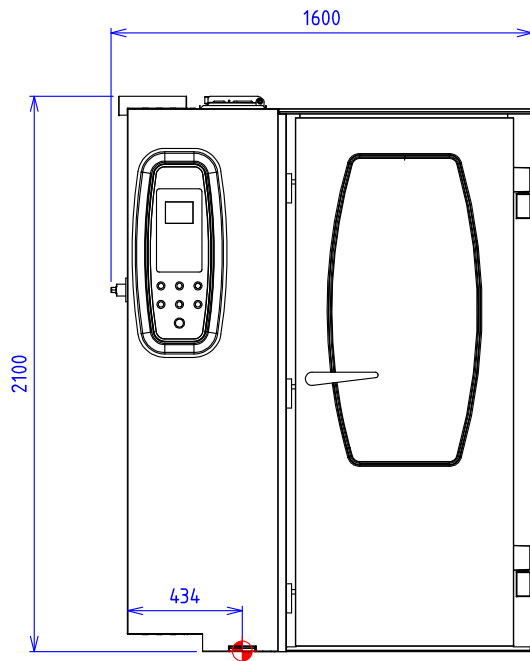
Characteristics :

External dimensions 1600x1650x2100
18.10 stainless steel brushed appearance
For cooking, roasting, steaming, pasteurizing
Capacity : 2 trolleys 20 levels
40 GN2/1 trays or 80 GN1/1 trays
Instant steam production with a generator
Heating elements of 80 kW
Horizontal air flow with 2 stainless steel fans
Adjustable speed of the fans
Oven's stop when opening the door
Fast temperature decrease by forced air
Adjustable temperature in between 20°C and 250°C
Programmed recipes and cooking modes
Hygrometry control
Digital display on color monitor
Core probe
Large safety viewing window of 1156x560

Options :



Extra trolley 20 levels GN2/1 (X257015)
Graphical recording device - 3 'compact-flash' tracks (X257031)

AC 700 COMBI-OVEN 2 TROLLEYS GN2/1



DIMENSIONS WITHOUT ELECTRICAL BOX
1300 x 1650 x 2100

ELEC :  Electric power 95 kW Electric fitting : 400V tri + T Frequency : 50Hz

WATER :  Hot water fitting : 20/27 female, 3 bars max
 Draining : 100x15 in a drainer 1200x200

Electrical devices standard to the norm EN 60-335

The emblems, descriptions and diagrams of this documentation are given for your information and could be modified without notice.



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