Gourmet Rack Vision





TECHNICAL FEATURES

Outside dimension	 850(L)x963(P)x18 850(L)x1010(P)x11 	Power	32 kW	32 kW - 27.515 kcal/h
Trays	20T GN1/1	Weight	182 Kg	202 Kg
Space between trays	65 mm	Max temperature	270° C	270° C
Power supply	400 V ~ 3PH + N + PE 4	400 V ~ 2PH + N + PE 230 V ~ 3I	PH + PE 230 V ~ 1F	PH + N + PE 50-60 Hz
EQUIPMENT				
Touch screen capacitivo 7" a colori 6 cooking mode		cooking modes	5 fan s	peeds
LED lighting Core probe		Core probe	HACCP register	

electric power

🙆 gas

LED lighting	Core probe	HACCP register
Pre-heating option	Controlled steam injection (%)	USB Port
Cooling system	Fan inversion system	Inner and online recipes
10 phases for cooking	Wiring compartment cooling	Multi-timer tray cooking end
Delayed cooking programming	Error reporting	Glass opening for cleaning

ACCESSORIES

Automatic washing	Vacuum-cooking core probe	Self-condensing hood
Decalcification system	Extractable racks	 Special trays
Pasteurization kit	 Specific detergent 	 Multipoint probe

