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 |

