

Ref: **DFV-511/P**

**Combi Line**

**Electric oven steam/convection, 5x GN**

**1/1**



*Your professional partner*

Brand : **DIAMOND**



**5 x GN1/1**



·**mm (BxDxH) :710x770xh600**

·**kW :6**

·**Volt : 400-230/3N 50-60Hz**

·**kg :83**

·**M³ : 0,49**

- Oven "LENGTHWISE" loading plates GN 1/3 ,1/2 , 2/3 et 1/1
- Standard delivered with 1 grid GN 1/1
- Compact, space-saving ovens
- Direct steam by "nebulisation".
- Convection heating: by means of shielded stainless steel resistors placed behind the turbine deflector.
- Turbine(s) with "Autoreverse" device
- Depth loading, spacing 67 mm.
- Easy servicing, access to controls from the side
- Hinged turbine deflector, easy maintenance
- Chamber made of stainless steel AISI 304, rounded corners and edges, suitable for grease filter.
- Integrated condensate collection tray (on the door), directly connected to the discharge.
- Allogenic light
- Door with thermal double glazing, hinged inner pane, easy cleaning, athermic and ergonomic handle
- Micro magnetic door
- Steam condenser with condensate discharge as standard equipment
- "Oura" for the evacuation of fumes - cooking vapours
- Made of stainless steel AISI 304
- Device built in compliance with the standards (CE) in force.

**ADVANTAGE - TYPE of COOKING :**

Convection (hot air) 50°C/270°C - Steam 50°C/100°C - Mixed convection - Steam 30°C/270°C.