

## SPE106SVR.1B



- Load capacity: 10 trays 600x400 – GN1/1
- Distance between trays: 80 mm
- Voltage: 400 V 3N ~/230V 3 ~50 Hz
- Power: 15,7 kW

Structure and baking chamber in stainless steel, professional pressed in door gasket, baking chamber with rounded edges for easy cleaning, motors with fan automatic inverter, electronic direct steam.

### Specifications:

- ❖ Convection cooking: 30°C-260°C
- ❖ Mixed steam and convection cooking: 30°C-230°C
- ❖ Steaming: 35°C-130°C
- ❖ Dry air cooking: 30°C-260°C
- ❖ 3 motors with inverter
- ❖ Infinity time
- ❖ Lights integrated in the door: halogene
- ❖ Easy cleaning system for the inner glass
- ❖ Break drop technology for excellent humidity control
- ❖ Opening door: right handle

### Accessories:

- ❖ Hood: CM 94/87
- ❖ Stand: SUPP4665 – SUPP4668

### Dimensions:

- ❖ Oven dimensions: 937 x 827 x 1211 mm
- ❖ Weight: 149 kg