## Gourmet 1011 Vision









## **TECHNICAL FEATURES** electric P electric power gas 715(L)x800(P)x1000(H) Outside dimension 15 kW - 13.160 kcal/h Power 11 kW 16 kW 10T GN1/1 Trays Weight 80 Kg 80 Kg 100 Kg 270° C 270° C 270° C Space between trays 65 mm Max temperature 400 V ~ 3PH + N + PE | 400 V ~ 2PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz Power supply

## **EQUIPMENT**

Touch screen capacitivo 7" a colori	6 cooking modes	5 fan speeds
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	Multipoint probe 🕑	Multi-timer tray cooking end
Delayed cooking programming	Error reporting	Wiring compartment cooling

## **ACCESSORIES**

- Automatic washing
- Decalcification system
- Pasteurization kit

- · Vacuum-cooking core probe
- Fat-collection cabinet
- Specific detergent

- Self-condensing hood
- Special trays
- Shower kit

