







Gourmet 511 Classic




TECHNICAL FEATURES

			 electric	 electric power	 gas
Outside dimension	 715(L)x800(P)x670(H)	Power	5,5 kW	8,5 kW	8 kW - 6.880 kcal/h
	 715(L)x800(P)x780(H)				
Trays	5T GN1/1	Weight	50 Kg	50 Kg	65 Kg
Space between trays	65 mm	Max temperature	270° C	270° C	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz				

EQUIPMENT

Touch screen	6 cooking modes	5 fan speeds
LED lighting	Core probe	HACCP register
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
5 phases for cooking	Multipoint probe 	Glass opening for cleaning
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 
 - USB Port
 - Shower kit