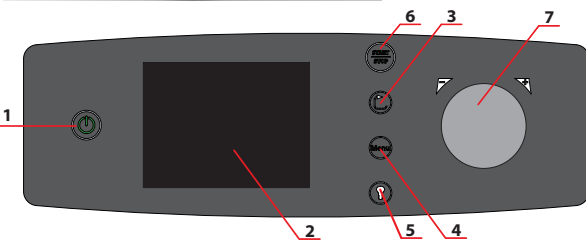
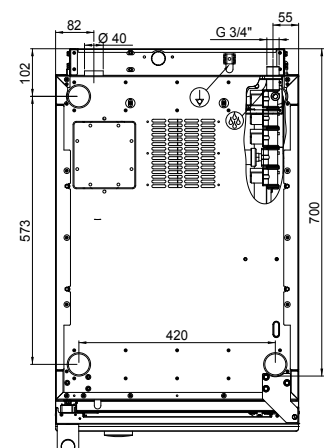
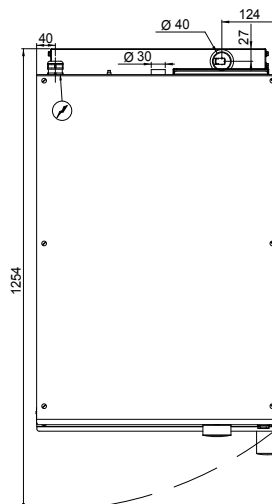
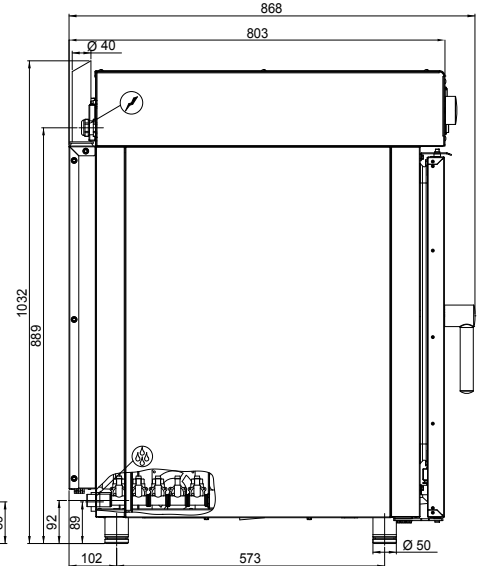
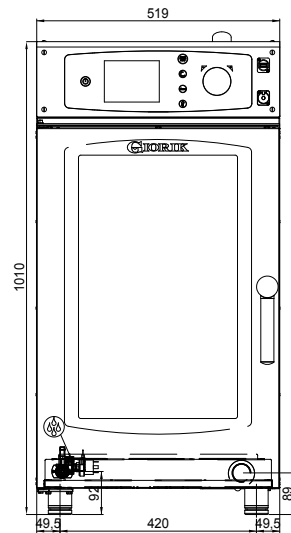


KT101W
**ELECTRIC OVEN 10 GN 1/1 COMBINED CONVECTION/STEAM
 TOUCH SCREEN CONTROL - WITH INSTANT STEAM**


- 1** On/Off.
- 2** Touch screen panel:
 - Temperature control from 50 to 300°C.
 - Time control from 1'to120'; presence of infinite function.
 - Cooking modes: convection, steam, mixed convection/steam.
 - preset cooking programmes.Possibility of controlling 9 cooking phases for each programme.
 - Delta T cooking.
 - Cooking with probe.
 - Multi level cooking.
 - Cooking chamber humidity control(Meteo system).
 - Steam tuner: dry-wet steam.
 - Inverter-controlled fan with possibility of controllig 6 different speeds.
 - Motorised air-valve opening.
- 3** Back key.
- 4** Main menu key.
- 5** Timed light key, for halogen lighting.
- 6** Start/Stop key.
- 7** Single control by means of just one jog/dial encoder knob.

- Heating of cooking chamber with high performance INCOLOY heating elements
- Rapid chamber ventilation system.
- **Meteo system (patented)** for humidity control in the cooking chamber.
- Adjustable fan speed in 6 position.
- Immediate shutdown of the fan by opening the door.
- **Steam tuner (patent pending)** for tuning dry-wet steam.
- USB port for uploading and saving recipes and for firmware updating.
- Core probe as standard.
- Right/left hinged door.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Cooking chamber lighting with Halogen bulbs.
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Automatic washing system.
- Touch screen control board:9 phases program with parameter control for chamber temperature, core temperature, time and humidity .
- Preset cooking programmes.
- ΔT cooking.
- Multi level cooking.
- Low temperature cooking at 50°C.
- Maintenance function.
- Regeneration function.
- Cooldown during cooking.


GENERAL TECHNICAL DATA

Package dimension (wxdxh)	cm 58x92x117,5
Package volume	m ³ 0,62
Weight	kg 110
Oven chamber power	kW 13,2
Absorbed power	kW 13,8
Power supply voltage	3N 400 V 50Hz
Chamber capacity	10 GN 1/1
Distance between trays	mm 30 min.
Cooking chamber net dimensions(wxdxh)	mm 380x540x610