



Prometek Icarus Digital Combi oven 600x400 mm or GN 1/1 TD-10NE

Quick Overview

100% Made In Italy

Digital Combi oven with and without water injection system, suitable for 10 pans or grids 600x400 mm or GN 1/1

- Temperature Range: 30-280 ° C
- Stainless steel fan
- Auto reversing fan for even cooking result
- Programmed and programmable air circulation reverse for cooking optimisation
- digital control with 10 programs including steam
- Double glazed door with two stage safety door lock
- standard core probe for centre cooking
- System for collecting and condensation on glass of the door
- Internal chamber and separate body to avoid thermal expansion
- cooking system with Italian refractory stone (on demand)
- Universal chamber for both 60 x 40 trays and GN trays with 80mm pitch
- Rounded internal corners for a fast and safe cleaning
- Hand shower for easy professional cleaning.

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Description

TD-10NE - Prometek Icarus Digital Combi oven 600x400 mm or GN 1/1

YOUR PROFESSIONAL PARTNER IN THE KITCHEN

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Digital combi oven with and without water injection system, suitable for 10 pans or grids 600x400 mm or GN 1/1

- Temperature Range: 30-280 ° C
- Version Electric - Digital
- Loading capacity 10 - 600x400 / 10 - GN 1/1
- Distance between trays 80 mm
- Oven chamber size: 680mm L x 480mm D x 840mm H
- External dimensions: 840mm L x 910mm D x 1150mm H
- Total electrical power 12,7 kW
- Voltage 380-415 V 3+N 50Hz
- Package dimensions: 880mm L x 955mm D x 1300mm H
- Net weight 127 kg
- Gross weight with package 150 kg

Grids and Pans Not Included

1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	125
Width (mm)	840
Depth (mm)	910
Height (mm)	1150
Packing Width (mm)	880
Packing Depth (mm)	995
Packing Height (mm)	1300
Warranty	1 Year Parts and Labour