

B.TEK GASTRONOMY OVEN - TOUCH VERSION

GIEBTK0611ETR.RUCS



The images shown are for illustration purposes only and may not be an exact representation of the product

PRODUCT FEATURES

- 10.1" multi-touch display with option to upload recipes to the personal cloud.
- LED lighting.
- Cooking chamber in AISI 304 stainless steel.
- USB port for updates and backups.
- Accurate and precise power management through the use of static relays and specific operating algorithms.
- Cleaning the combi-steamer at the end of operation is effortless and time-saving. All you have to do is start the b.Clean function function and enter the desired cleaning modus: Hard - Medium - Soft and Rinse.
- With the triple insulating glazing, the heat is trapped in the cooking chamber, saving energy and increasing worker safety.
- High-capacity fan - This enables greater heat exchange and higher efficiency.
- Integrated extendable sprayer - Does not extend beyond the profile of the oven, is always at hand and does not interfere during service.
- Two probe connections to cook delicacies with probes simultaneously.

Cooking Methods:
SEMI STATIC CONVECTION
CONVECTION
COMBINED
STEAM 100%
SUPER STEAM
THERMOSTATED STEAM

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Weight (kg)	Trays	Power (kW)	Electrical
BTK0611ETR.RUCS	600x768x642	50	6 X GN 1/1	6.3	220-240V 1N 50/60HZ