
DESCRIPTION

	Capacity: 4 x GN 1/1
	Trays insertion: Lengthwise
	Dimensions: 520 x 925 x H 720 mm
	Control panel: Touch screen
	Indicative quantity of meals: 48
	Cooking chamber heating: Electric
	Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 30 °C and 270 °C
	Combi mode with Humidity regulation	Temperature range between 30 °C and 240 °C
	Steam mode	Temperature range between 30 °C and 130 °C
	Core probe	Temperature range between 20 °C and 99 °C
	Δt Function	Temperature range between 1 °C and 150 °C
	Multi Level Function	Management of the cooking time divided by levels
	Automatic programs	1,000 spaces to store recipes with 20 phases
	Double ventilation	Two ventilation speeds, with autoreverse, to be selected
	Semi-static ventilation	Normal or semi-static ventilation
	Automatic washing	Automatic washing system with liquid detergent


CONTROL PANEL DESCRIPTION

5"	Capacitive TFT LCD touch screen with a resolution of 800 x 480 pixels
	USB Connection
HACCP	Management of H.A.C.C.P. protocol
DEMO	Demo function (only the screen is operational)

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fan made of stainless steel;
- Door handle with patented design: easy to open even with both hands occupied.
- **Sense of opening of the door reversible even after installation**

OPTIONAL ACCESSORIES

Code	Description
DLE	Hand shower
FT 31R	Fat filter
SK CT11A	Stacking kit

Code	Description
ST CT11A	Stand
TR CT11A	Tray slides kit

DIMENSIONS

	OVEN	PACKAGE
Width	520 mm	
Depth (with door handle)	925 mm	
Height	720 mm	
Weight/volume		75 kg/0.51 m ³

POWER SUPPLY

Model	CT DT 104E
Power loading	5,2 kW
Cooking chamber power	4,9 kW
Power of the motors	1 x 250W
Max. power loading	5,2 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	8,5 A
Feed cable section	5 x 1,5 mm ²
Capacity	4 x GN 1/1
Pitch between the trays	67 mm

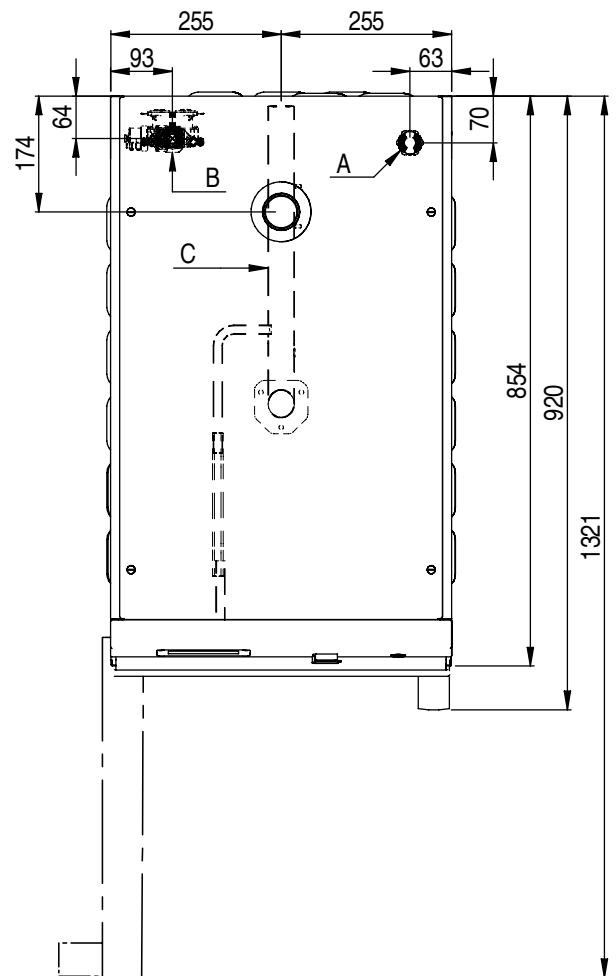
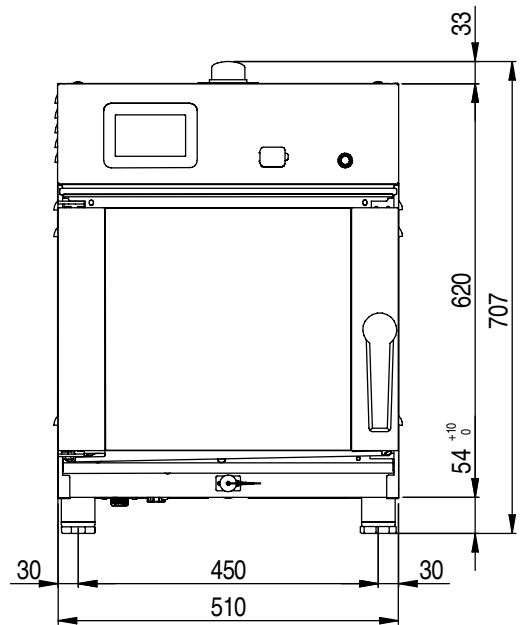
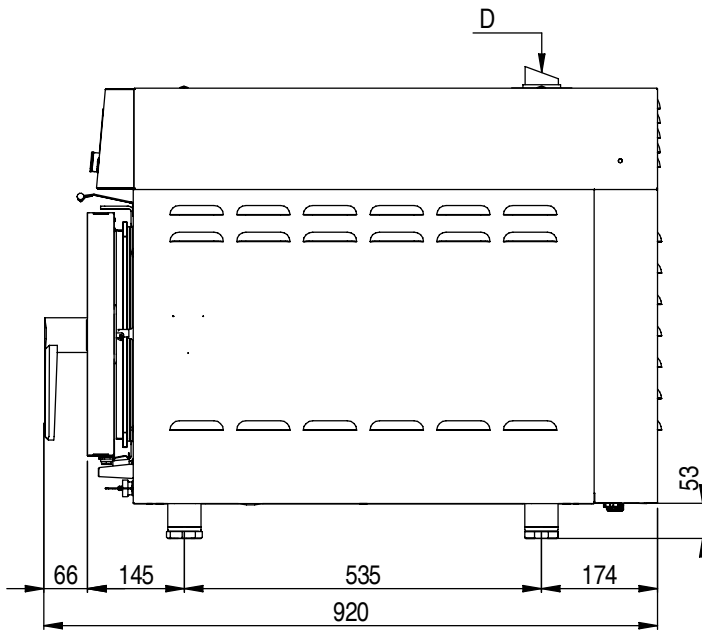
WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 40 mm

GAS SUPPLY

Suitable system for gas		
Gas supply coupling		
Power loading		
Cooking chamber power		

RHDT-104E



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Ø 40 mm
- D Cooking chamber release valve