

**RATIONAL® ICOMBI CLASSIC ELECTRIC OVEN (10 GASTRONORM
1/1 TRAYS) DIMENSIONS 850X842X1014H MM, THREE-PHASE
400V POT.
18.9KW.**



vedi prodotto online



SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- Dimensions: mm. 850x842 H1014
- Maximum gastronorm size 1/1 gastronomy
- Number of levels 10
- Weight kg. 121
- Temperature range 30°C to 300°C

iCombi Classic brings innovation to a consistently high level thanks to the central measurement and regulation system, which ensures a specific and uniform climate inside the cooking chamber. Thanks to the ClimaPlus function you have powerful dehumidification with multiple fans and an optimal shape of the cooking chamber, this ensures that the food receives heat precisely and, when necessary, with particular power.

Greater Simplicity in Use

In a short time, you will be able to use the iCombi Classic with unprecedented ease, especially due to its ease of use, its intelligible symbols and its knob with -Push- function. It's very fast.

Guarantees Excellent Results

The result of the ClimaPlus function is excellent cooking uniformity on all shelves. Up to 10% less energy and water consumption.

All this to win over customers with crispy crusts, delicious grilled meats and fragrant breadings.

It saves you on costs

With iCombi Classic you can perform more with less consumption because you reduce the number of traditional cooking appliances and save on investment costs, you reduce the consumption of raw materials, fats and energy and therefore you need fewer resources.

Cleans Quickly and Saves on Detergents

Automatic washing finds an answer for any type of dirt: intense, light or medium. Day or night, even during service and even without pads.

iCareSystem is the system that eliminates the need for an expensive water softening system and the regular descaling of the steam generator.