



CHEFMATE FULL TOUCH CMFE10



electric full touch combioven

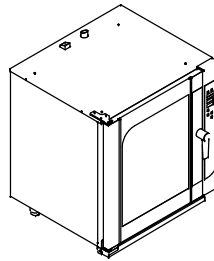
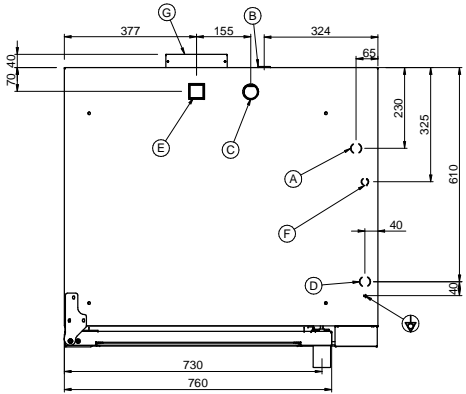
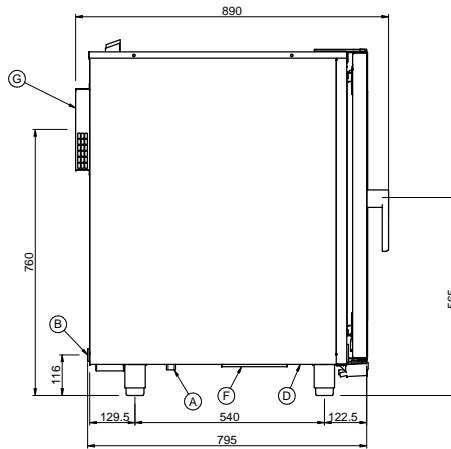
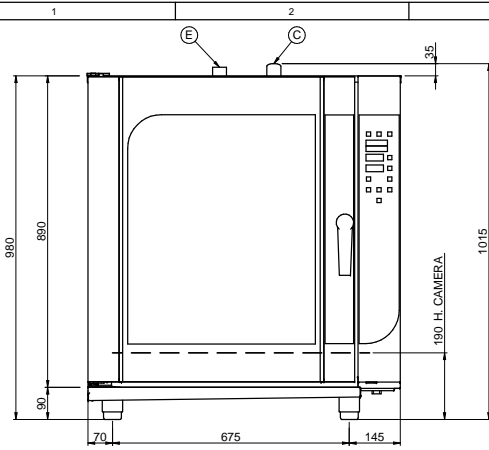
TECHNICAL DATA:

Trays capacity	10
Trays type	GN 1/1 - 60x40cm
Steam injection	direct
Electric power (kW)	18,5
External dimensions - WxDxH (cm)	89x79,5x98

ADDITIONAL TECHNICAL DATA:

Chamber dimensions - LxPxH (cm)	63x44x71
Pitch (mm)	70
Supply (N)	400V 3N 50Hz
Weight (kg)	160

From the continuing research of technologies that respond to the real need of the cooking professional, born the le Smart Innovation, a set of useful and innovative solutions to ensure the chef perfect cooking results and to make everyday operations simple, efficient and profitable. The ample functionalities and the intuitive new interface with full touch screen, make extremely fast the use and the programming of Chefmate Full Touch, offering to the chef different possibilities to make the everyday work more flexible and easier.



- A: INGRESSO ACQUA ADDOLCITA 3/4" G
- B: SCARICO ACQUA 1" G
- C: TUBO SFIATO (VAPORE) D 40mm
- D: INGRESSO CAVO DI ALIMENTAZIONE ELETTRICA
- E: TUBO ASPIRAZIONE ARIA
- F: INGRESSO TUBO DETERGENTE
- G: VENTOLA RAFFREDDAMENTO POSTERIORE

REV.	MODIFICATION	DATE	MODIFIED BY

MATERIAL	Thk	Formal feedstock	Dimensions are in mm	SURFACE TOLERANCES
FINISHED OR TREATMENT	Thk Treat. μ	Color		3.2 \sqrt{r}
USED FOR	NEW	Scale	Date	GENERAL TOLERANCES
FORNI CHEFMATE		1/10	14/05/14	VEDI I.C. 82
MBM BRESCELLO (RE) - ITALY	TITLE	Raw Code	Deep Drawing Code	GENERAL GEOMETRIC TOLERANCES
	SCHEMA INSTALLAZIONE CHEFMATE CME10-CMFE10-CYG10	Imploded Code	Prepared Code	ISO 2768
				Approved by
				G. FANETTI
				Drawn by
				SCHEMA INST CM10

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