



## 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



URL: <https://www.foodequipment.com.au/media/catalog/product/t/d/td-10ne-combi-oven.jpg>

- 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.

### 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

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

Grids and Pans Not Included

1 Year Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	127
Width (mm)	840
Depth (mm)	910
Height (mm)	1150
Packing Width (mm)	880
Packing Depth (mm)	995
Packing Height (mm)	1300