



CHEFMATE BASIC TOUCH

CME10



ELECTRIC DIGITAL COMBIOVEN, 10 TRAYS

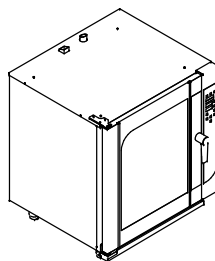
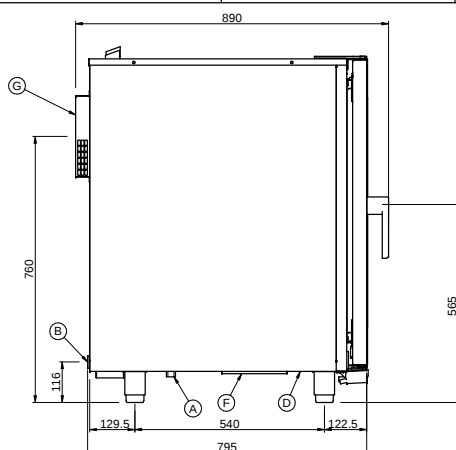
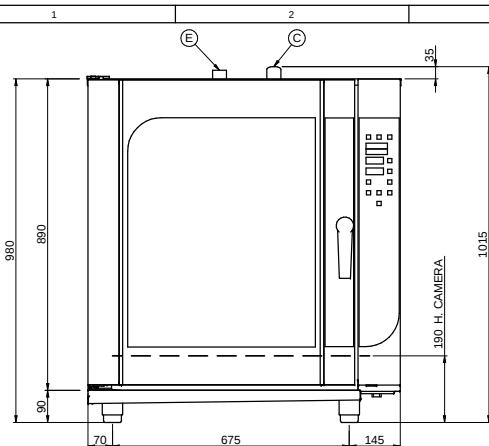
SEE MORE TECHNICAL DATA:

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

HIDE THE OTHER 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. For the chef looking for maximum ease of use with the certainty to achieve high performance and excellent cooking results. Chefmate Basic touch is perfect for chefs who want to reach the perfection every day, by using a combi that simply offers the essentials.



- 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

UPDATED						MATERIAL	TIS	Formal feedback	Dimensions are in mm		SURFACE TOLERANCES
						FINISHED OR TREATMENT	TIS Treat. μ	Color			3,2√
						USED FOR	N.W.L.	Scale	GENERAL TOLERANCES		GENERAL GEOMETRIC TOLERANCES
						FORNI CHEFMATE		1/10	VEDI I.C. B2		ISO 2768
							TITLE	Rear Code	Date	Approved by	
						BRESCELLO (RE) - ITALY	SCHEMA INSTALLAZIONE CHEFMATE CME10-CMFE10-CYG10	Deep Drawing Code	14/05/14	G.FANETTI	
REV.	-			/				Revised Code			
		MODIFICATION		DATE	MODIFIED BY			Rev. Code			
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