



Descripción

Horno monofásico para gastronomía perfecto para cocciones lentas, mantenimiento y cocciones nocturnas. Controlado exclusivamente desde el panel de un horno CHEFTOP MIND.Maps™.

Modelo	XEVSC-0711-CRM
Precio	Desde \$77,050.00 precio sin IVA
Capacidad	7 GN 1/1
Distancia de las bandejas	67 mm
Ancho	750 mm
Profundidad	783 mm
Altura	961 mm
Peso	73 kg
Alimentación eléctrica	3.15 kW
Voltaje	230
Temperatura máx.	180 °C

**Oven and Holding Cabinet. All-in-One. Low temperature cooking, braising, sous-vide and overnight cooking, soft roasting, regeneration, holding. These are just some of the endless cooking techniques that SLOWTOP permits.**



**REGENERATE**

Perfect for regenerating cook-and-chilled pans and plates.



**HOLD**

Accurate temperature control to hold longer dishes that are immediately ready for service.

# Low Temperature Cooking

Slow cooking and low temperature cooking, sous-vide. So you can use your UNOX combi oven for everything else, even during the day. Maximum temperature: 180 °C. Steam production and humidity control. A perfect complement to your UNOX combi oven.