

Technical Data Sheet

KH0623T



Kompatto Oven

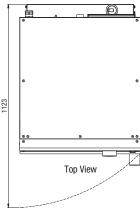
6 x 2/3GN Tray Electric Model

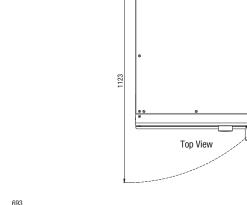
Product Information:

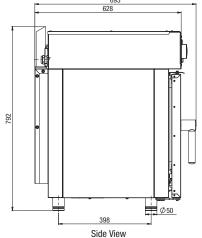
- High efficiency boiler oven, for higher quality steam generation
- Space saving solution, as footprint is only 519mm from left to right
- Meteo system (patented) for precise humidity control improves cooking quality
- Steam tuner (patented) for tuning dry-wet steam
- Touch screen control board with 9 phase programming up to 500 programs
- 100 pre-set cooking programs
- Multi level cooking, low temperature cooking, Delta T and regeneration possibilities
- · Heating of cooking chamber with high performance incaloy heating elements
- 6 adjustable fan speeds, with automatic cooldown
- USB port for uploading and saving recipes, HACCP logging and firmware updating
- Double glazed easy opening door along with simple non-latching shutting
- Multi-rail system allows cooking flexibility by having double selections for loading

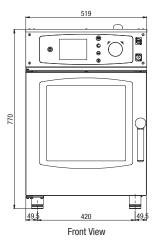
Includes:

- · Wash system
- Hand shower
- Core temperature probe
- Advanced scale reduction filter (WA, NT & SA excluded as RO unit is requierd)
- Drain kit











Product Code:

KH = Kompatto Combined

Steam System

0623 = 6 x 2/3GN Tray model

Technical Data:

Dimensions: 519 x 628 x 770

 $(W \times D \times H)$

Total Connected 5.7kW

Load:

Electrical 3Ø + N + E

Connection:

3/4" cold water supply Water:

minimum 2.5 bar

Optional Accessories:

Stand with Runners

Stacking Kits

Riser stand

Reverse Osmosis System

Right Hand Door Hinge Door

Smoker

Sous Vide Probe

Smoker

Due to continuous product research and development, the information contained herein is subject to change without notice

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