

# **Technical Data Sheet**

# MAXIMUM MINIMUM

# **KH101TW**

# Kompatto Oven

10 x 1/1GN 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:**

CH = Heated

**KH** = Kompatto Combined

Steam System

**101** =  $10 \times 1/1$  GN Tray model

### **Technical Data:**

Dimensions: 519 x 803 x 1010

 $(W \times D \times H)$ 

Total Connected 14.8kW

Load:

Electrical 3Ø + N + E

Connection:

Water: 3/4" cold water supply

minimum 2.5 bar

# **Optional Accessories:**

Stand with Runners

Stacking Kits

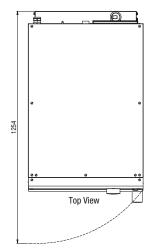
Riser stand

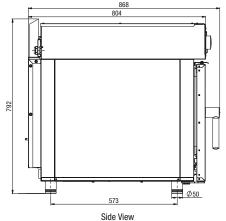
Reverse Osmosis System

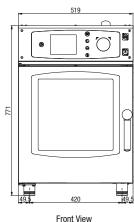
Right Hand Door Hinge Door

Smoker

Sous Vide Probe







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

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