

Patented  
quality  
in series



## OB Serienausstattung

- Advanced Closed System for optimal product quality
- **Crisp&Tasty** (multi-level demisting)
- Patented double-glazed disappearing door
- Lengthwise and crosswise shelves (depending on type) corresponding to Gastronorm (GN) with up to 68 mm between shelves
- Rotary lever lock on door with raised position, door closing function and safety function (easy to open from inside)
- Hand shower with continuously variable flow control
- Fan with auto-reverse and two speed settings
- CONVOTHERM Cookbook function with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- Can be connected up to: energy optimisation system, CONVOTHERM Service System, PC-HACCP/PC-Control
- Memory capacity for 250 recipes (20 steps)
- Butterfly valve: less steam escapes when oven door is opened
- Control system with plain text display
- Large, bright graphic display (optimum legibility)
- Pre-set start time in real-time mode
- Programme protection (prevents programmes in progress from being interrupted through energy optimisation unit)
- All settings and recipes are automatically saved
- RS 232 interface

### Exclusive to the OB series:

- core temperature sensor
- reduced fan speed for cooking sensitive products
- reduced heat output for operating at peak times (only electric devices)
- **Press&Go** (symbols)

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