

## QUICK 1T

### TECHNICAL SPECIFICATIONS



### QUICK 1T

Capacity	1 x 310x310x138 mm
Dimensions (width x height x depth) (mm)	397 x 410 x 629
Maximum temperature (°C)	275
Weight (kg)	45
Electrical power (W)	3600 (UE) / 2900 (UK)
Voltage (V/Ph/Hz)	230 V/L+N/50-60

### GENERAL SPECIFICATIONS

#### Construction

ANSI 304 stainless steel cooking chamber and casing

#### Convection

Temperature settings from 100°C to 275°C in steps of 1°C

3D Impingement air distribution system

#### Standard features

Accelerated Cooking Technology combines 2 heating technologies:

- 3D Impingement
- Convection

Ventless cooking. Catalyst technology removes the need for external extraction (OPTIONAL)

Cooking up to 10 times faster than a conventional oven

31cm cavity in a 40 cm wide placement surface

Exterior cold to the touch

Removable cavity, easy to clean, with large rounded edges

Quiet operation

Easy-access air filter

Technical diagnostic test

Suitable for 600mm countertop

Stackable

#### Electronic control system

6.8-inch full color TFT touch screen

Storage of up to 1024 recipes with one phase per cooking program, with user instructions for each phase

Data transfer via USB memory stick

Multicook and JustInTime system

Wi-Fi connectivity (under development)

#### Accessories included

Flat cooking plate

Protected shovel with full-size support sidewalls

Solid base basket: full size

Non-stick coating for cook plate

### OPTIONS

Stainless steel exterior in different colors: beige, black or red

### ACCESSORIES

Flat cooking plate

Ribbed cooking plate

Solid base basket: full, half and quarter sizes

Mesh fry basket: full, half and quarter sizes

Protected shovel with support sidewalls. Full and half size

Catalytic filter

Handle/Gripper

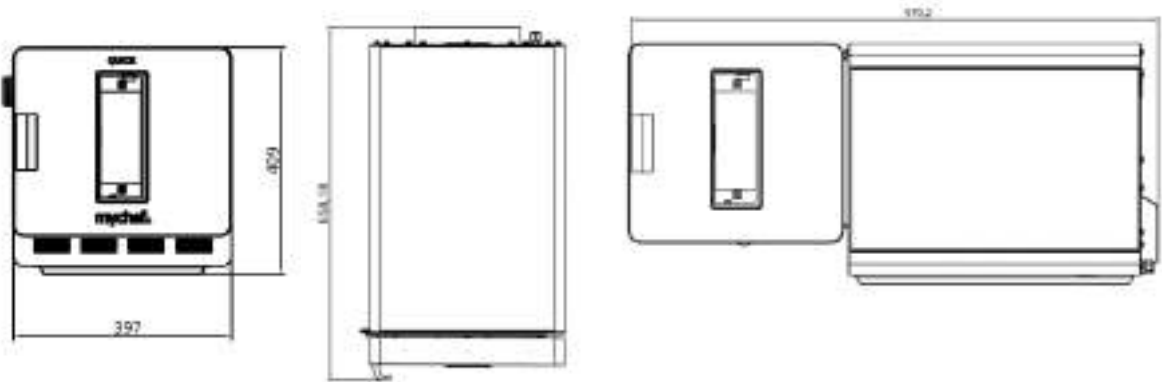
Spatula

Liquid oven detergent

Liquid preservation protection product

Other accessories on request

## INSTALLATION DETAILS



Model	Total dimensions			Weight
	Height	Width	Depth	
QUICK 1T	410 mm	397 mm	629 mm	45 kg

## SAFETY DISTANCES

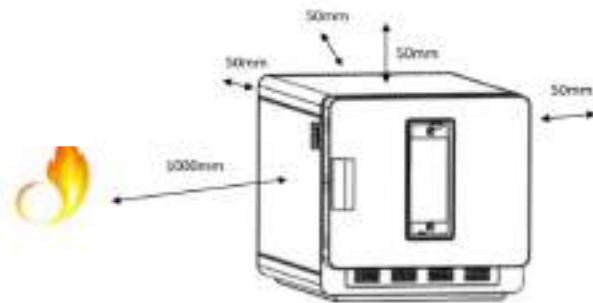
Sides = 50 mm

Rear = 50 mm

Upper = 500 mm

Heat sources = 1000 mm

It must be completely level



## ELECTRICAL SUPPLY

Country/Region	Power supply					Output power
	Voltage	Electric power	Connection	Rated current	Input power	Convection heat
UE	230V/50-60 Hz	Single-phase	L + N + E	16 A	3600 W	3300 W
UK	230V/50-60 Hz	Single-phase	L + N + E	13 A	2900 W	2600 W