

## DT06TCCH

| APACITY, DIMENSIONS, WEIGHT                                  |      | ///                 |
|--|------|---------------------|
| Capacity trays   |      | 6 600x400 - GN1/1   |
| Distance between trays (mm) Unit size with handle WxDxH (mm) |      | 80<br>GRID          |
|  |      |                     |
| Unit size without handle WxDxH (mm)                          |      | 937 X 821 X 875     |
| Chamber size WxDxH (mm)                                      |      | 660 X 490 X 612     |
| Packaging  |      | PALLET + CARTON BOX |
| Packaging size WxDxH (mm)                                    |      | 1020 X 970 X 1028   |
| Unit weight (Kg)   |      | 101                 |
| Unit weight with packaging (Kg)                              |      | 118                 |
| ECTRICAL DATA  |      | ///                 |
| Number of engines  |      | 2                   |
| Frequency (Hz) Power (kW)                                    | 50   |                     |
|  | 10,5 |                     |
| Voltage  | Α    | 400V 3N~            |
|  | В    | NO                  |
|  | С    | NO                  |
|  | D    | 230V 3~             |
| Current (A)  | Α    | 16,5                |
|  | В    | NO                  |
|  | С    | NO                  |
|  | D    | 28,5                |



| Alimentation cable / plug       | Α | NO                  |
|---------------------------------|---|---------------------|
|                                 | В | NO                  |
|                                 | С | NO                  |
|                                 | D | NO                  |
| WATER CONNECTION REQUIREMENTS   |   | ///                 |
| Water inlet                     |   | YES                 |
| Water drain                     |   | YES                 |
| Minimum water quality standards |   | 5° f                |
| FUNCTIONAL CHARACTERISTICS      |   | ///                 |
| Supply                          |   | ELECTRIC            |
| Control panel                   |   | Touch screen 5"     |
| Multilingual command            |   | YES                 |
| Cooking type                    |   | CONVECTION          |
| Max cooking temperature (°C)    |   | 260                 |
| Cooking chamber material        |   | AISI 304            |
| Opening door                    |   | FROM RIGHT TO LEFT  |
| Easy clean internal glass       |   | YES                 |
| STANDARD EQUIPMENT              |   | ///                 |
| Washing                         |   | YES                 |
| Core probe                      |   | YES                 |
| VARIANTS                        |   | ///                 |
| Packaging                       |   | WOODEN PALLET CRATE |
| Packaging size WxDxH (mm)       |   | 1020 X 970 X 1033   |
| Frequency (Hz) Power (kW)       |   | 60                  |
|                                 |   | 12,4                |
| VoltagE                         | Α | 400V 3N~            |
|                                 | В | NO                  |
|                                 | С | NO                  |
|                                 | D | 230V 3~             |
| Current (A)                     | Α | 19,3                |
|                                 | В | NO                  |
|                                 | С | NO                  |
|                                 | D | 33,4                |
| Alimentation cable / plug       | Α | NO                  |
|                                 | В | NO                  |
|                                 | С | NO                  |
|                                 | D | NO                  |
| ACCESSORIES                     |   | ///                 |
| Self clean system               |   | NO                  |
|                                 |   |                     |



| Stainless steel tray rack holder                                | 6 600x400-GN1/1 80mm |
|---|----------------------|
| Stainless steel grid rack holder                                | 7 600x400 70mm       |
| ven stand   | DT9VSH               |
| Condensation hood   | DT10SQH              |
| Water condensation hood   | NO                   |
| Proofer   | DT9308DHH            |
| Overlapping kit for 2 ovens                                     | SK42                 |
| Blast chiller   | KDA5                 |
| Overlapping kit for blast chillere + 1 ovens                    | SK43                 |
| Smoker  | SMK02                |
| Core probe  | NO                   |
| Core probe for vacuum   | NO                   |
| Nater softner cover   | WS10                 |
| Water softner 6800L   | WS11                 |
| Nater softner 12000L  | WS12                 |
| Nater pressure adaptor  | WPA                  |
| Manual shower kit   | S1                   |
| Detergent 750ML<br>for Self clean system or Manual shower kit)" | DT1                  |
| Detergent 6KG<br>only with self clean system)"                  | DT2                  |
| Detergent 10KG<br>only with self clean system)"                 | DT4                  |
| Wheels kit for stand  | R60B                 |
| Core probe  |                      |
| Core probe for vacuum   | -                    |
| Nater softner cover   | WS10                 |
| Nater softner 6800L   | WS11                 |
| Water softner 12000L  | WS12                 |
| Nater pressure adaptor  | WPA                  |
| Manual shower kit   | S1                   |
| Detergent 750ML<br>for Self clean system or Manual shower kit)" | DT1                  |
| Detergent 6KG only with self clean system)"                     | -                    |
| Detergent 10KG<br>only with self clean system)"                 | -                    |



## **FEATURES**

ullet Standard |  $\Diamond$  Optional | - Not avaible

| MANUAL COOKING   |              |            |
|--|--------------|------------|
| Convection cooking   | 30°C - 260°C | •          |
| Mixed steam and convection cooking                               | 30°C - 230°C | •          |
| Steaming Steaming  | 35°C − 130°C | •          |
| Dry air cooking  | 30°C - 260°C | •          |
| Delta T cooking with core probe                                  |              | •          |
| With core probe  |              | •          |
| Sous vide cooking  |              | •          |
| SPECIAL CYCLES   |              |            |
| Multi-level mix:   |              | •          |
| V-OVERNIGHT COOKING  |              | •          |
| V-COOK & HOLD  |              | •          |
| Multi-timer cooking  |              | -          |
| Proofing   |              | •          |
| Automatic Cooling  |              | •          |
| V-SELF CLEANING SYSTEM   |              | <b>♦</b>   |
| AUTOMATIC COOKING  |              |            |
| V-RECIPE BOOK  | 120 programs | •          |
| Program: program can be saved with                               |              |            |
| name and picture   |              | •          |
|  |              |            |
| Overnight automatic cleaning program                             |              | •          |
| Cooking cycles for each program                                  | n°6          | •          |
| AIR DISTRIBUTION IN THE COOKING CHAMBER                          |              |            |
| V-BI-DIRECTIONAL REVERSING FAN                                   |              | •          |
| Speed control settings   | 2            | •          |
| OVERLAP SYSTEM   |              |            |
| V- OVERLAP CONNECTION  |              | $\Diamond$ |
| with ovens   |              |            |
| V- OVERLAP CONNECTION  |              | $\Diamond$ |
| with DOLCE's blast chillers                                      |              |            |
| V-OVERLAP CONNECTION   |              | $\Diamond$ |
| with DOLCE's proofers<br>V- OVERLAP CONNECTIONwith DOLCE's stand |              | $\Diamond$ |
| OTHER FUNCTIONS  |              |            |
|  |              | _          |
| Infinity time  |              |            |
| Multi-language software  |              | •          |
| Unit of temperature: F° or C°                                    |              | •          |
| V - LIGHTS Lights integrated                                     | LED          | _          |
| in the door  | LED          | •          |
| CONNECTION   |              | <b>*</b>   |
| USB  |              | •          |
| WI-FI  |              | $\Diamond$ |
| DOLCE-CLOUD  |              | $\Diamond$ |
| TECHNICAL DETAILS  |              |            |
| Internal glass with easy clean system                            |              | •          |
| V- BREAK DROP technology for excellent humidity control          |              | <b>♦</b>   |
| Thermally insulated structure (energy efficiency)                |              | •          |
| Inverter technology  |              | •          |
| External connection for  |              | · ·        |
| 2nd core probe   |              | -          |
| Digital water injection control                                  |              | _          |

