



Convection Oven DKD 10 EU

Complete control over the cooking process

The innovative technology of the convection oven DKD 10 EU let's one master even the most complicated dishes.

The intuitive touchscreen user interface not only let's one make all the adjustments to the cooking process, the intelligent system even checks every adjustment and makes suggestions in optimizing the cooking process, so that the best result is always guaranteed.

Each individual cooking program can be customized and saved and allow for every user to repeat the perfect cooking process.



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Machine type

- Manual baking modes
- Convection baking: 30 °C – 260 °C
- Steam and convection baking
- Mixed humidity and convection baking
- Dry air baking
- Core probe
- Delta T baking with core probe
- Advanced and automatic baking programming
- Store up to 256 user's programs
- LCD Touchscreen user interface
- Humidity 30% to 90%
- 3 reversing fans
- 2 fan speeds

Also available in the smaller versions
DKD 06 EU and DKD 0311 GN



Specifications

	DKD 0311GN	DKD 06 EU	DKD 10 EU
No. of baking trays	max. 4	max. 6	max. 10
Tray distance (mm)	80	80	80
Max temperature (°C)	260	260	260
Voltage (V)	400	400	400
Power (kW)	7,6	10,1	15,7
Safety fuse (A)	16	16	32
Dimensions (mm)			
Height	624	820	1140
Width	860	860	860
Depth	900	900	900
Weight (kg)	60	86	118
Options	<ul style="list-style-type: none"> ▪ Exhaust hood ▪ Lower frame ▪ Filtration system 	<ul style="list-style-type: none"> ▪ Exhaust hood ▪ Lower frame ▪ Filtration system 	<ul style="list-style-type: none"> ▪ Exhaust hood ▪ Lower frame ▪ Filtration system

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