

# Technical data sheet



## Product features

Combi convection steam oven electric 5x GN 2/3, 4,8 kW, direct steam, touch screen, automatic cleaning, left door

<b>Model</b>	<b>SAP Code</b>	00014273
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- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 1/1, EN 600x400
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

<b>SAP Code</b>	00014273	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	637	<b>Number of GN / EN</b>	5
<b>Net Depth [mm]</b>	692	<b>GN / EN size in device</b>	GN 1/1, EN 600x400
<b>Net Height [mm]</b>	657	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	53.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	4.800	<b>Display size</b>	7"
<b>Loading</b>	400 V / 3N - 50 Hz		

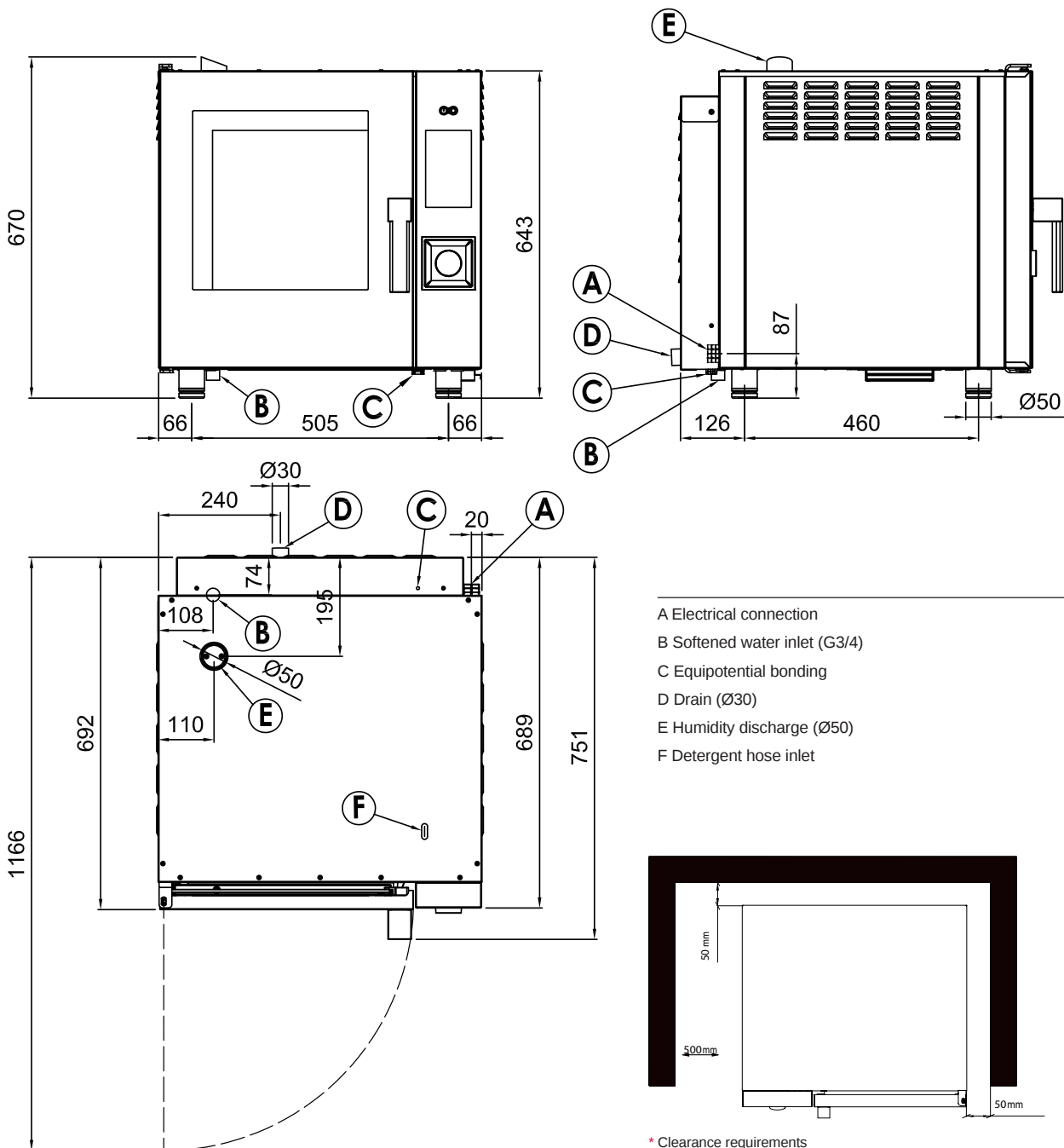
# Technical data sheet



Technical drawing

Combi convection steam oven electric 5x GN 2/3, 4,8 kW, direct steam, touch screen, automatic cleaning, left door

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## NOTE

\* Drain line must be vented

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## Technical parameters

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**Model**

**SAP Code**

00014273

**1. SAP Code:**

00014273

**2. Net Width [mm]:**

637

**3. Net Depth [mm]:**

692

**4. Net Height [mm]:**

657

**5. Net Weight [kg]:**

53.00

**6. Gross Width [mm]:**

810

**7. Gross depth [mm]:**

700

**8. Gross Height [mm]:**

780

**9. Gross Weight [kg]:**

63.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

4.800

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**14. Exterior color of the device:**

Stainless steel

**15. Humidity control:**

Yes, indirect measuring

**16. Stacking availability:**

Yes

**17. Control type:**

Touchscreen + buttons

**18. Additional information:**

possibility of reverse door opening - handle on the right side (must be specified when ordering)

**19. Steam type:**

Injection

**20. Sturdier version:**

Yes

**21. Chimney for moisture extraction:**

Yes

**22. Delayed start:**

Yes

**23. Display size:**

7"

**24. Delta T heat preparation:**

Yes

**25. Unified finishing of meals EasyService:**

Yes

**26. Night cooking:**

Yes

**27. Washing system:**

Open

**28. Detergent type:**

Liquid washing detergent + water rinse

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Model

SAP Code

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### 29. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

### 30. Advanced moisture adjustment:

No

### 31. Slow cooking:

from 50 °C

### 32. Fan stop:

Interruption when door is opened, not braked

### 33. Lighting type:

LED lighting in the door, on one side

### 34. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

### 35. Reversible fan:

Yes

### 36. Sustance box:

Yes

### 37. Heating element material:

Incoloy

### 38. Probe:

Yes

### 39. Shower:

Manual (optional)

### 40. Distance between the layers [mm]:

74

### 41. Smoke-dry function:

Yes

### 42. Interior lighting:

Yes

### 43. Low temperature heat treatment:

Yes

### 44. Number of fans:

1

### 45. Number of fan speeds:

3

### 46. Number of programs:

1000

### 47. USB port:

Yes, for uploading recipes and updating firmware

### 48. Door constitution:

Vented safety double glass, removable for easy cleaning

### 49. Number of preset programs:

100

### 50. Number of recipe steps:

9

### 51. Minimum device temperature [°C]:

50

### 52. Maximum device temperature [°C]:

300

### 53. Device heating type:

Combination of steam and hot air

### 54. HACCP:

Yes

### 55. Number of GN / EN:

5

### 56. GN / EN size in device:

GN 1/1, EN 600x400

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**57. GN device depth:**

65

**60. Diameter nominal:**

DN 50

**58. Food regeneration:**

Yes

**61. Water supply connection:**

3/4"

**59. Cross-section of conductors CU [mm<sup>2</sup>]:**

1

– Výkon (kW): 3,7-5 (230 V); 6,4-8,7 (400 V)