

# Technical data sheet



## Product features

### Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

<b>Model</b>	<b>SAP Code</b>	00011359
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- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Mechanical
- Humidity control: No
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

<b>SAP Code</b>	00011359	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	870	<b>Steam type</b>	Injection
<b>Net Depth [mm]</b>	750	<b>Number of GN / EN</b>	10
<b>Net Height [mm]</b>	1050	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	100.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	12.600	<b>Control type</b>	Mechanical

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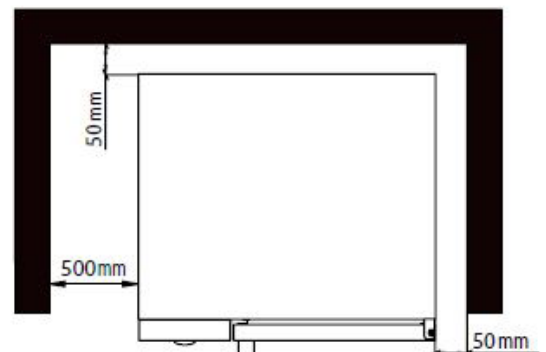
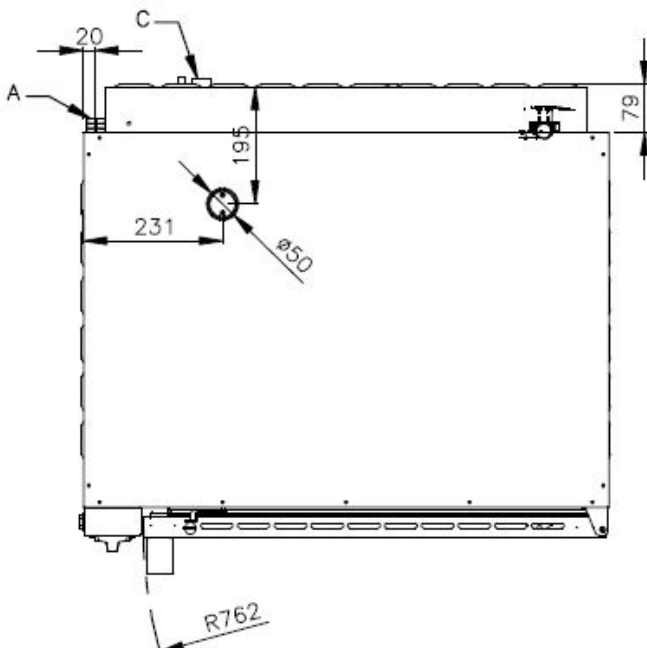
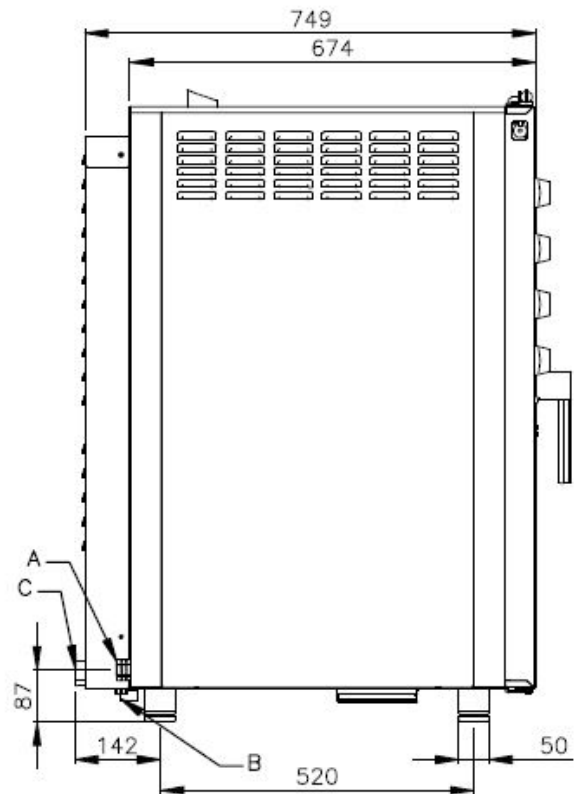
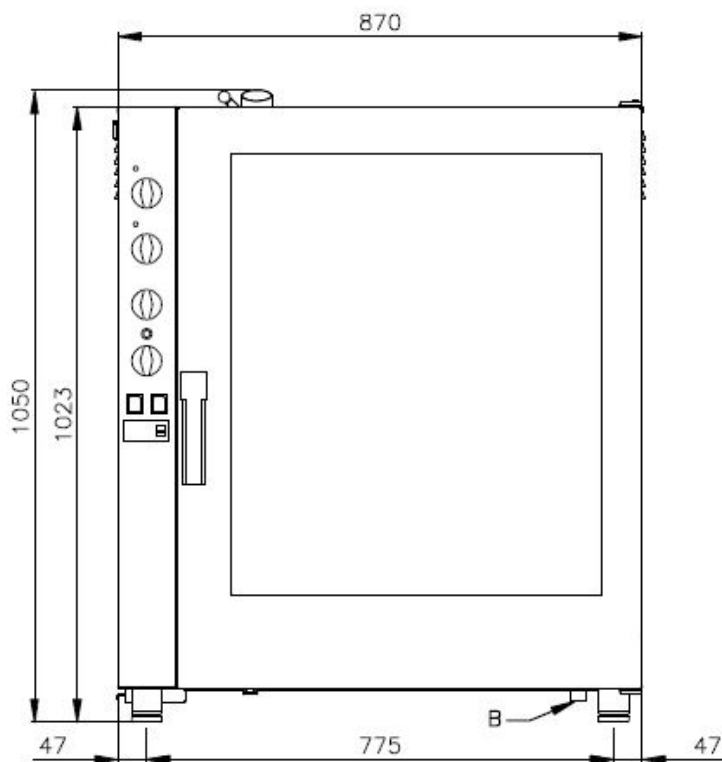
Technical drawing

Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011359



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## Product benefits

### Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

Model

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1

#### Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets

2

#### Manual controls

setting values using rotary knobs

- suitable for roasting
- easy to use even for non-technical operators

3

#### A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other  
connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

4

#### Temperature range 30°C - 300°C

heating the chamber in the temperature range of 30 to 300 °C

- Possibility to prepare a large variety of dishes, from low-temperature baking to grilling, gratinating, etc.

5

#### Stainless steel construction

construction material is high quality stainless steel ensuring long life  
high hygiene standard

- safe food preparation; long service life; easy cleaning

# Technical data sheet



## Technical parameters

Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011359

**1. SAP Code:**

00011359

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

870

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

750

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

1050

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

100.00

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

940

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

900

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

1160

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

130.00

**10. Device type:**

Electric unit

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

12.600

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

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

Stainless steel

**15. Adjustable feet:**

Yes

**16. Humidity control:**

No

**17. Stacking availability:**

Yes

**18. Control type:**

Mechanical

**19. Additional information:**

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

**20. Steam type:**

Injection

**21. Sturdier version:**

No

**22. Chimney for moisture extraction:**

Yes

**23. Delayed start:**

Yes

**24. Delta T heat preparation:**

Yes

**25. Cold smoke-dry function:**

No

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

No

**27. Night cooking:**

No

**28. Multi level cooking:**

No

# Technical data sheet



## Technical parameters

### Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

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**29. Advanced moisture adjustment:**

No

**30. Slow cooking:**

No

**31. Fan stop:**

Interruption when door is opened, not braked

**32. Lighting type:**

LED lighting in the door, on one side

**33. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**34. Reversible fan:**

Yes

**35. Sustaince box:**

Yes

**36. Heating element material:**

Incoloy

**37. Probe:**

No

**38. Remote control:**

No

**39. Shower:**

No

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

74

**41. Smoke-dry function:**

No

**42. Interior lighting:**

Yes

**43. Low temperature heat treatment:**

No

**44. Number of fans:**

2

**45. Number of fan speeds:**

2

**46. Number of programs:**

1000

**47. USB port:**

No

**48. Door constitution:**

Vented safety double glass, removable for easy cleaning

**49. Minimum device temperature [°C]:**

50

**50. Maximum device temperature [°C]:**

280

**51. Device heating type:**

Combination of steam and hot air

**52. HACCP:**

Yes

**53. Number of GN / EN:**

10

**54. GN / EN size in device:**

GN 1/1

**55. GN device depth:**

65

**56. Food regeneration:**

Yes

# Technical data sheet



Technical parameters

Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V

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

4

– Výkon (kW): 30-37 (230 V); 53-64 (400 V)

**59. Water supply connection:**

3/4"

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**58. Diameter nominal:**

DN 50