Technical data sheet

Product features

Combi convection steam oven electric 5x GN 1/1 extra, direct steam 400 V

Model	SAP Code	00011349

- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 5"
- 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

SAP Code	00011349	**Steam type**	Injection
Net Width [mm]	870	**Number of GN / EN**	5
Net Depth [mm]	750	**GN / EN size in device**	GN 1/1
Net Height [mm]	670	**GN device depth**	65
Net Weight [kg]	65.00	**Control type**	Touchscreen + buttons
Power electric [kW]	7.700	**Display size**	5"
Loading	400 V / 3N - 50 Hz		

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Model	SAP Code	00011349

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 **Touch screen display**
simple intuitive control with unique pictograms, all in Czech
the possibility of using preset programs or manual control
- help with cooking even for less skilled cooks
- the possibility of safe cooking even in the absence of the operator
- creating your own recipes

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 **Automatic washing**
integrated chamber washing system
the possibility of using liquid and tablet detergents
option to use vinegar as a rinse aid
the system also descales the micro boiler
- the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 100% hygienic quality

5 **Six-speed reversible fan**
ensures perfect distribution of steam without losing its saturation
its operation is controlled by the program or manually
- allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

6 **External temperature probe**
temperature probe located outside the cooking area, option of choosing one point or vacuum probe
- positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook

7 **USB**
downloading service reports
upgrade software
playing recipes
- quick fault finding
- transfer of original recipes
- keeping software up to date

8 **Temperature range 3°C - 3°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.

9 **Stainless steel construction**
construction material is high quality stainless steel ensuring long life
high hygiene standard
- safe food preparation; long service life; easy cleaning

10 **Reinforced version**
reinforced heating elements in the chamber
higher power input
- Suitable for heavier workloads

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Model	SAP Code	00011349

1. SAP Code:
00011349

2. Net Width [mm]:
870

3. Net Depth [mm]:
750

4. Net Height [mm]:
670

5. Net Weight [kg]:
65.00

6. Gross Width [mm]:
940

7. Gross depth [mm]:
900

8. Gross Height [mm]:
780

9. Gross Weight [kg]:
75.00

10. Device type:
Electric unit

11. Power electric [kW]:
7.700

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:
Yes, indirect measuring

17. Stacking availability:
Yes

18. Control type:
Touchscreen + buttons

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:
Yes

22. Chimney for moisture extraction:
Yes

23. Delayed start:
Yes

24. Display size:
5"

25. Delta T heat preparation:
Yes

26. Unified finishing of meals EasyService:
Yes

27. Night cooking:
Yes

42. Low temperature heat treatment:
Yes

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28. Multi level cooking:
Drawer program - control of heat treatment for each dish separately

29. Advanced moisture adjustment:
No

30. Slow cooking:
from 50 °C

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:
Optional

38. Shower:
Manual (optional)

39. Distance between the layers [mm]:
74

40. Smoke-dry function:
Yes

41. Interior lighting:
Yes

43. Number of fans:
1

44. Number of fan speeds:
3

45. Number of programs:
1000

46. USB port:
Yes, for uploading recipes and updating firmware

47. Door constitution:
Vented safety double glass, removable for easy cleaning

48. Number of preset programs:
100

49. Number of recipe steps:
9

50. Minimum device temperature [°C]:
50

51. Maximum device temperature [°C]:
300

52. Device heating type:
Combination of steam and hot air

53. HACCP:
Yes

54. Number of GN / EN:
5

55. GN / EN size in device:
GN 1/1

56. GN device depth:
65

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57. Food regeneration:

Yes