

Technical data sheet

Product features



Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011959
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- Delta T heat preparation: Yes
- Automatic preheating: 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	00011959	Steam type	Symbiotic - boiler and injection combination (patent)
Net Width [mm]	519	Number of GN / EN	10
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	1010	GN device depth	40
Net Weight [kg]	110.00	Control type	Touchscreen + buttons
Power electric [kW]	14.800	Display size	7"
Loading	400 V / 3N - 50 Hz		

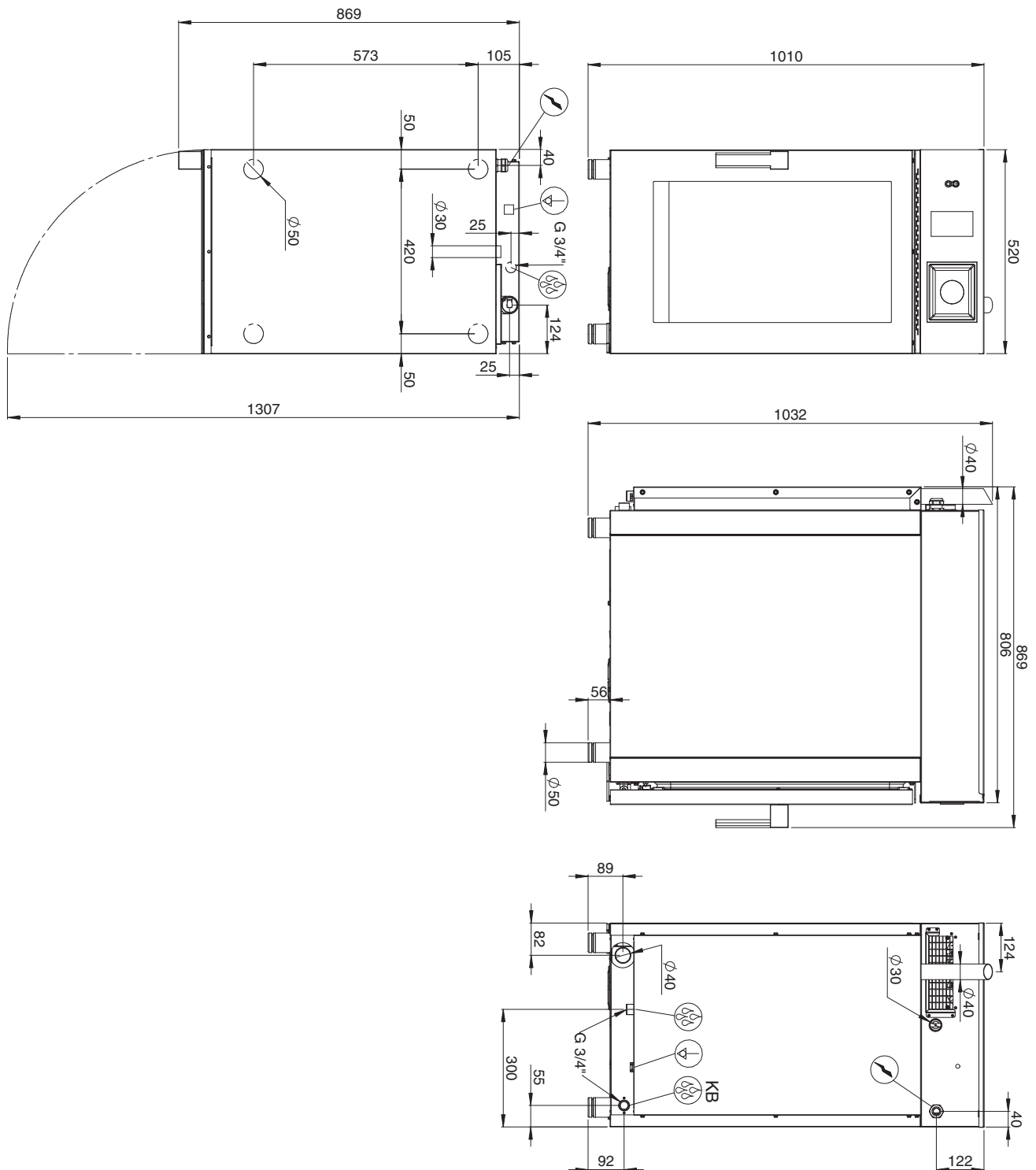
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Technical drawing



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Product benefits



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- 1 Double loading insert, longitudinal**

inserts formed from rigid stainless steel wire allowing insertion of GN, double insertion, and the possibility of inserting divided GN

 - the possibility of inserting more GNs in the case of shallow GNs and the possibility of cooking larger quantities of food, or more types of food
- 2 Narrow body**

economical construction with a panel placed on top of full-size GN 1/1 inserts

 - full-featured kettle for small spaces
- 3 A symbiotic steam generation system**

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

 - preparation of different dishes and cooking styles in an environment precisely set for the food or dish
- 4 Touch screen display.**

simple intuitive control with unique pictograms everything in Czech
the possibility of using preset programs or manual control

 - help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use
- 5 Weather system**

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

 - precise information for the operator about the steam saturation in the cooking area
- 6 Steam tuner**

a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process

 - possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine
- 7 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
- 8 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
- 9 Six-speed fan, reversible with automatic calculation of direction change**

in cooperation with the symbiotic system, it 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
- 10 External temperature probe**

temperature probe located outside the cooking area
choice of single or multipoint probe 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
- 11 Longitudinal insertion to GN**

penetration placed on the depth of the machine
exchangeable for 600x400 sheet metal inserts

 - possibility of inserting the whole range of GNs, not just the 1/1 size, possibility of using 6x3 baking trays

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Technical parameters



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00011959

1. SAP Code:

00011959

2. Net Width [mm]:

519

3. Net Depth [mm]:

808

4. Net Height [mm]:

1010

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1175

9. Gross Weight [kg]:

120.00

10. Device type:

Electric unit

11. Power electric [kW]:

14.800

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:

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

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:

Symbiotic - boiler and injection combination (patent)

21. Sturdier version:

No

22. Chimney for moisture extraction:

Yes

23. Delayed start:

Yes

24. Display size:

7"

25. Delta T heat preparation:

Yes

26. Automatic preheating:

Yes

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27. Automatic cooling:

Yes

28. Cold smoke-dry function:

Yes

29. Unified finishing of meals EasyService:

Yes

30. Night cooking:

Yes

31. Washing system:

Closed - efficient use of water and washing chemicals by repeated pumping

32. Detergent type:

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

33. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

34. Advanced moisture adjustment:

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

35. Slow cooking:

from 30 °C - the possibility of rising

36. Fan stop:

Immediate when the door is opened

37. Lighting type:

LED lighting in the doors, on both sides

38. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

39. Reversible fan:

Yes

40. Sustaince box:

Yes

41. Heating element material:

Incoloy

42. Probe:

Optional

43. Remote control:

Yes

44. Shower:

Manual (optional)

45. Distance between the layers [mm]:

30

46. Smoke-dry function:

Yes

47. Interior lighting:

Yes

48. Low temperature heat treatment:

Yes

49. Number of fans:

2

50. Number of fan speeds:

6

51. Number of programs:

1000

52. USB port:

Yes, for uploading recipes and updating firmware

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53. Door constitution:

Vented safety double glass, removable for easy cleaning

60. Number of GN / EN:

10

54. Number of preset programs:

100

61. GN / EN size in device:

GN 1/1

55. Number of recipe steps:

9

62. GN device depth:

40

56. Minimum device temperature [°C]:

30

63. Food regeneration:

Yes

57. Maximum device temperature [°C]:

300

64. Cross-section of conductors CU [mm²]:

4

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

58. Device heating type:

Combination of steam and hot air

65. Diameter nominal:

DN 50

59. HACCP:

Yes

66. Water supply connection:

3/4"