

Technical data sheet



Product features

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

Model	SAP Code	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

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

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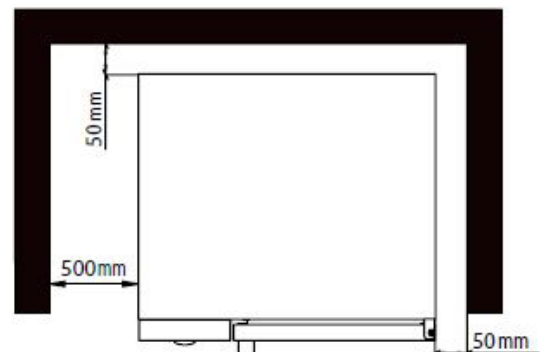
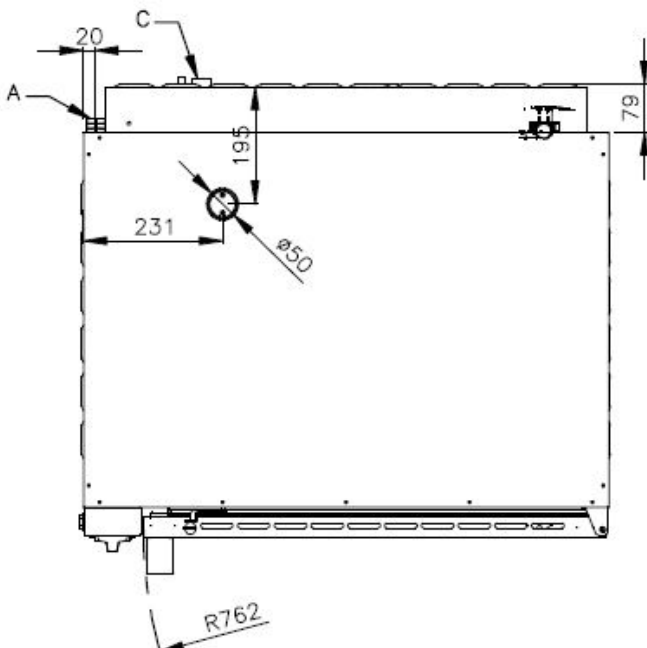
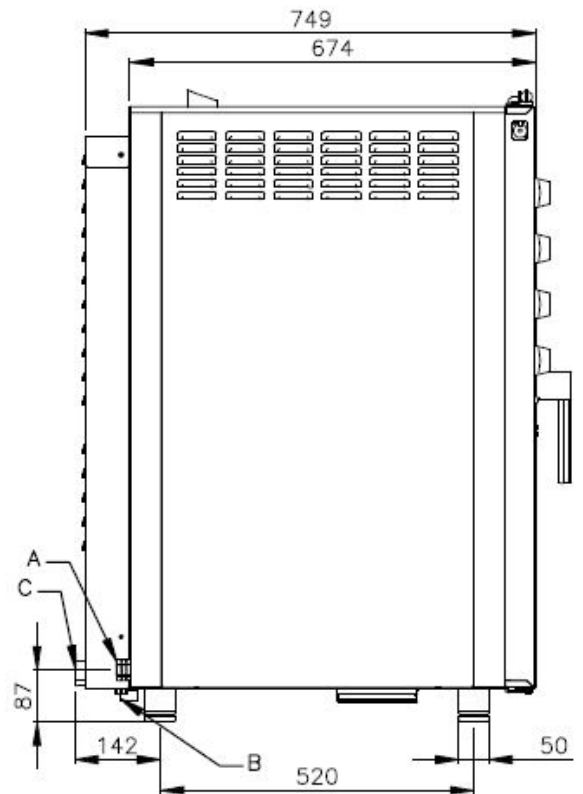
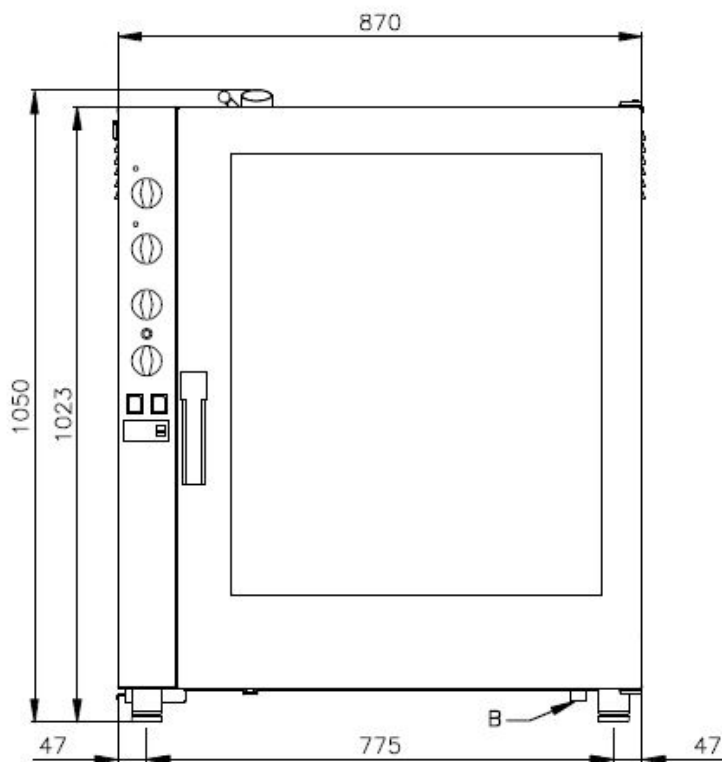
Technical drawing

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

SAP Code

00011359

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

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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

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Technical parameters

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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