

Technical data sheet

Product features



Oven for quick preparation

Model	SAP Code	00021417
SO 4	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 1
- GN / EN size in device: GN 2/3
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Multi level cooking: No

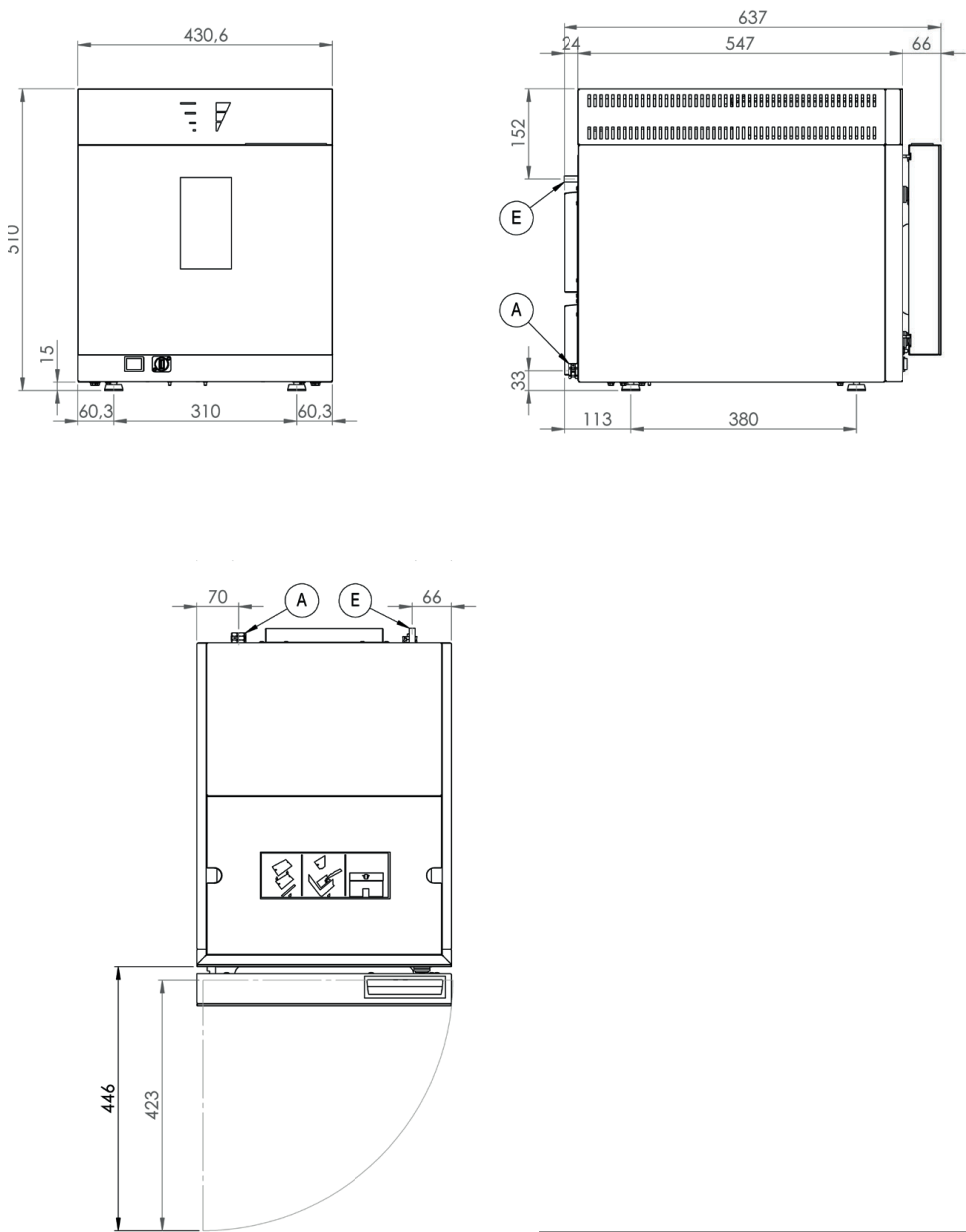
SAP Code	00021417	Steam type	Injection
Net Width [mm]	431	Number of GN / EN	1
Net Depth [mm]	637	GN / EN size in device	GN 2/3
Net Height [mm]	510	Control type	Touchscreen
Net Weight [kg]	45.00	Display size	7"
Power electric [kW]	3.300	Maximal height of GN [mm]	400
Loading	230 V / 1N - 50 Hz		

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Technical drawing

Oven for quick preparation		
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- A Electrical connection
- E Humidity discharge

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Product benefits

Oven for quick preparation		
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- 1 7" touch color display**
clarity, simple clear control
- 2 No filter or hood**
it is not necessary to clean the filter, hood, or replace them
- 3 No installation required**
immediate use
- 4 Food preparation in less than 2.5 minutes**
speed of preparation = food heating
- 5 It allows you to cook, heat and regenerate**
multiple functions in one device
- 6 Combined cooking system**
the food is warm inside, crispy on the surface
- 7 No water connection required**
variability of device placement
- 8 Up to 18 preset recipes**
intuitive control, fast control
- 9 Personalization of recipes**
recipes tailored to users
- 10 Removable internal parts of the device**
easy to clean and service
- 11 Non-stick tray 2/3 GN**
without the need to use parchment, baking or aluminum paper
- 12 PoP tuner**
automatic adjustment of temperature and humidity according to the desired result of the customer
- 13 PoP Steam + Air Impingement**
steam technology to speed up the process
- 14 Flow - convection**
High-speed circulation of hot air inside the chamber
- 15 High performance**
up to 400 cooking cycles with one water tank (3l)

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Technical parameters



Oven for quick preparation

Model	SAP Code	00021417
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1. SAP Code:

00021417

2. Net Width [mm]:

431

3. Net Depth [mm]:

637

4. Net Height [mm]:

510

5. Net Weight [kg]:

45.00

6. Gross Width [mm]:

470

7. Gross depth [mm]:

720

8. Gross Height [mm]:

620

9. Gross Weight [kg]:

60.00

10. Device type:

Electric unit

11. Power electric [kW]:

3.300

12. Loading:

230 V / 1N - 50 Hz

13. Exterior color of the device:

Black

14. Width of internal part [mm]:

360

15. Depth of internal part [mm]:

445

16. Height of internal part [mm]:

255

17. Humidity control:

Yes, indirect measuring

18. Stacking availability:

No

19. Control type:

Touchscreen

20. Additional information:

1TRAY GN2/3; minimum distance from other device - 5 cm;
The use of bottle water prevents the formation of limestone inside the water pipes.

21. Boiler capacity [l]:

0.00

22. Steam type:

Injection

23. Sturdier version:

No

24. Display size:

7"

25. Multi level cooking:

No

26. Advanced moisture adjustment:

No

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Technical parameters



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27. Slow cooking:

Ne

28. Standard equipment for device:

Big oven shovel

29. Number of burners/hot plates:

1

30. USB port:

Yes, for Firmware actualisation

31. Number of preset programs:

18

32. Device heating type:

Steam

33. Number of GN / EN:

1

34. GN / EN size in device:

GN 2/3

35. Maximal height of GN [mm]:

400

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

0,75