

# Technical data sheet



## Product features

### Combi convection steam oven electric 7x GN 1/1 extra, direct steam 400 V

<b>Model</b>	<b>SAP Code</b>	00011353
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- Steam type: Injection
- Number of GN / EN: 7
- 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

<b>SAP Code</b>	00011353	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	870	<b>Number of GN / EN</b>	7
<b>Net Depth [mm]</b>	750	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	820	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	95.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	12.600	<b>Display size</b>	5"
<b>Loading</b>	400 V / 3N - 50 Hz		

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## Product benefits

### Combi convection steam oven electric 7x GN 1/1 extra, direct steam 400 V

Model

SAP Code

00011353

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, safe baking even in the absence of an operator; create your own recipes; easy to use

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 - 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.

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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## Technical parameters

### Combi convection steam oven electric 7x GN 1/1 extra, direct steam 400 V

**Model**

**SAP Code**

00011353

**1. SAP Code:**

00011353

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

870

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

750

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

820

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

95.00

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

940

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

900

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

970

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

105.00

**10. Device type:**

Electric unit

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

12.600

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**27. Night cooking:**

Yes

**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

**42. Low temperature heat treatment:**

Yes

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## Technical parameters

### Combi convection steam oven electric 7x GN 1/1 extra, direct steam 400 V

**Model**

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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:**

2

**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:**

7

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

GN 1/1

**56. GN device depth:**

65

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Technical parameters

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## 57. Food regeneration:

Yes

## 59. Diameter nominal:

DN 50

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

4

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

## 60. Water supply connection:

3/4"