Combi convection steam oven electric 10x GN 1/1 automatic cleaning direct steam 400 V		
Model	**SAP Code**	00011356

- Steam type: Injection
- Number of GN / EN: 10
- 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	00011356	**Steam type**	Injection
Net Width [mm]	870	**Number of GN / EN**	10
Net Depth [mm]	750	**GN / EN size in device**	GN 1/1
Net Height [mm]	1050	**GN device depth**	65
Net Weight [kg]	100.00	**Control type**	Touchscreen + buttons
Power electric [kW]	12.600	**Display size**	5"
Loading	400 V / 3N - 50 Hz		

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Combi convection steam oven electric 10x GN 1/1 automatic cleaning direct steam 400 V

Model	SAP Code	00011356

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 - 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

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Technical data sheet

Technical parameters

REDFOX®

Combi convection steam oven electric 10x GN 1/1 automatic cleaning direct steam 400 V		
Model	**SAP Code**	00011356

1. SAP Code:
00011356

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:
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:
No

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

28. Washing system:
Open

REDFOX®

Combi convection steam oven electric 10x GN 1/1 automatic cleaning direct steam 400 V		
Model	**SAP Code**	00011356

29. Detergent type:
Liquid washing detergent + water rinse

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

31. Advanced moisture adjustment:
No

32. Slow cooking:
from 50 °C

33. Fan stop:
Interruption when door is opened, not braked

34. Lighting type:
LED lighting in the door, on one side

35. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

36. Reversible fan:
Yes

37. Sustaince box:
Yes

38. Heating element material:
Incoloy

39. Probe:
Optional

40. Shower:
Manual (optional)

41. Distance between the layers [mm]:
74

42. Smoke-dry function:
Yes

43. Interior lighting:
Yes

44. Low temperature heat treatment:
Yes

45. Number of fans:
2

46. Number of fan speeds:
3

47. Number of programs:
1000

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

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

50. Number of preset programs:
100

51. Number of recipe steps:
9

52. Minimum device temperature [°C]:
50

53. Maximum device temperature [°C]:
300

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

55. HACCP:
Yes

56. Number of GN / EN:
10

Technical data sheet

Technical parameters

REDFOX®

Combi convection steam oven electric 10x GN 1/1 automatic cleaning direct steam 400 V		
Model	**SAP Code**	00011356

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

60. Cross-section of conductors CU [mm²]:
4
– Výkon (kW): 30-37 (230 V); 53-64 (400 V)

58. GN device depth:
65

61. Diameter nominal:
DN 50

59. Food regeneration:
Yes

62. Water supply connection:
3/4"