

Technical data sheet



Product features

Oven for quick preparation

Model	SAP Code	00021417
--------------	-----------------	----------



- Steam type: Injection
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Multi level cooking: No

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

Technical data sheet



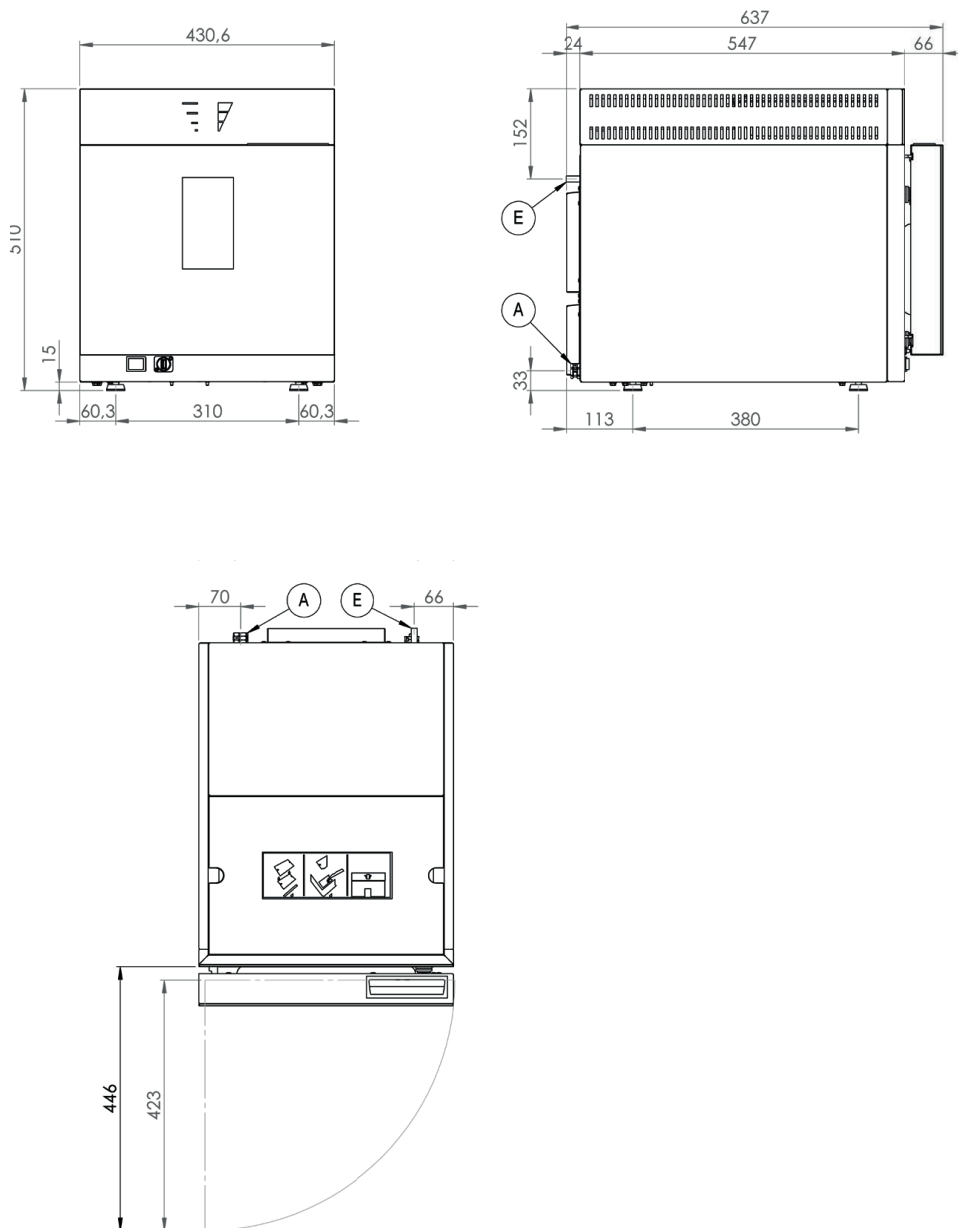
Technical drawing

Oven for quick preparation

Model

SAP Code

00021417



- A Electrical connection
- E Humidity discharge

Technical data sheet



Product benefits

Oven for quick preparation

Model

SAP Code

00021417

1

7" touch color display

clarity, simple clear control

- saving time and manpower, speed of control

2

No filter or hood

it is not necessary to clean the filter, hood, or replace them

- simple serviceability, cost savings

3

No installation required

immediate use

- time saving, cost saving

4

Food preparation in less than 2.5 minutes

speed of preparation = food heating

- time saving, cost saving

5

It allows you to cook, heat and regenerate

multiple functions in one device

- saving space to purchase more devices, saving costs

6

Combined cooking system

the food is warm inside, crispy on the surface

- tastier food - not rubbery like from the microwave

7

No water connection required

variability of device placement

- simple serviceability, cost saving, time saving, space saving

8

Up to 18 preset recipes

intuitive control, fast control

- saving time, saving human labor, less qualified personnel

9

Personalization of recipes

recipes tailored to users

- labor saving and customization

10

Removable internal parts of the device

easy to clean and service

- time saving, cost saving

11

Non-stick tray 2/3 GN

without the need to use parchment, baking or aluminum paper

- cost savings, food preparation material savings, time savings

12

PoP tuner

automatic adjustment of temperature and humidity according to the desired result of the customer

- tastier food, satisfied customer, satisfied service

13

PoP Steam + Air Impingement

steam technology to speed up the process

- time saving, crispy food, tasty food that is not rubbery

14

Flow - convection

High-speed circulation of hot air inside the chamber

- tasty crispy dish on the surface, warm inside, satisfied customer

15

High performance

up to 400 cooking cycles with one water tank (3l)

- very low operating costs, saving time for operating the device

Technical data sheet



Technical parameters

Oven for quick preparation

Model

SAP Code

00021417

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. Control type:

Touchscreen

19. Additional information:

1TRAY GN2/3

20. Boiler capacity [l]:

0.00

21. Steam type:

Injection

22. Sturdier version:

No

23. Display size:

7"

24. Multi level cooking:

No

25. Advanced moisture adjustment:

No

26. Slow cooking:

Ne

27. Standard equipment for device:

Big oven shovel

28. Number of burners/hot plates:

1

Technical data sheet



Technical parameters

Oven for quick preparation

Model	SAP Code	00021417
--------------	-----------------	----------

29. USB port:

Yes, for Firmware actualisation

31. Device heating type:

Steam

30. Number of preset programs:

18

32. Maximal height of GN [mm]:

400