

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 | | |

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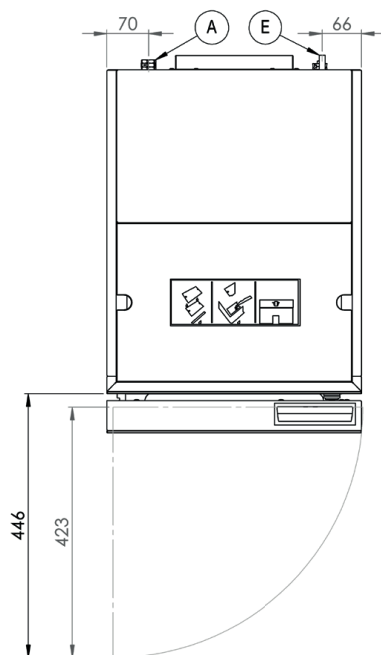
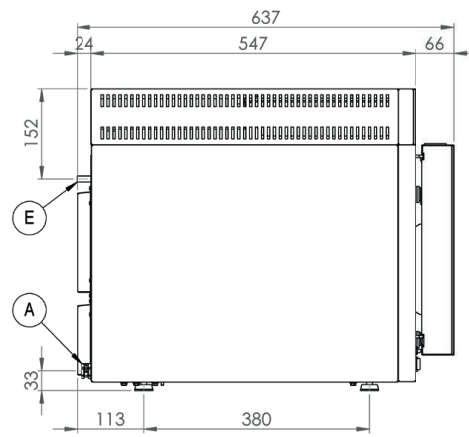
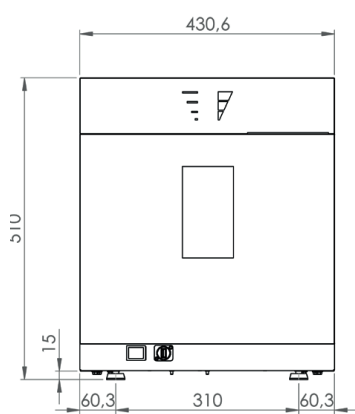
Technical drawing

Oven for quick preparation

Model

SAP Code

00021417



- A Electrical connection
- E Humidity discharge

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Product benefits

Oven for quick preparation

Model

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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

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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; minimum distance from other device - 5 cm

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

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Technical parameters

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29. USB port:

Yes, for Firmware actualisation

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

0,75

– Výkon (kW): 3,3-3,7 (230 V)

30. Number of preset programs:

18

34. Diameter nominal:

DN 50

31. Device heating type:

Steam

35. Water supply connection:

3/4"

32. Maximal height of GN [mm]:

400