

Technical data sheet

Product features



Combi convection steam oven electric 10x GN 1/1 extra, direct steam 400 V

Model	SAP Code	00011357
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- 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	00011357	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]	17.300	Display size	5"
Loading	400 V / 3N - 50 Hz		

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Product benefits

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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
- the possibility of safe cooking even in the absence of the operator
- creating your own recipes

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 conveyor 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

10

Reinforced version

reinforced heating elements in the chamber
higher power input

- Suitable for heavier workloads

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Technical parameters



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SAP Code

00011357

1. SAP Code:

00011357

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]:

17.300

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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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. Sustance 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:

10

55. GN / EN size in device:

GN 1/1

56. GN device depth:

65

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57. Food regeneration:

Yes

59. Diameter nominal:

DN 50

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

5

60. Water supply connection:

3/4"