

# Technical data sheet

## Product features



### Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V

<b>Model</b>	<b>SAP Code</b>	00011960
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- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- Delta T heat preparation: Yes
- Automatic preheating: 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>	00011960	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	519	<b>Number of GN / EN</b>	6
<b>Net Depth [mm]</b>	808	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	770	<b>GN device depth</b>	40
<b>Net Weight [kg]</b>	92.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	6.900	<b>Display size</b>	7"
<b>Loading</b>	400 V / 3N - 50 Hz		

# Technical data sheet

Technical drawing

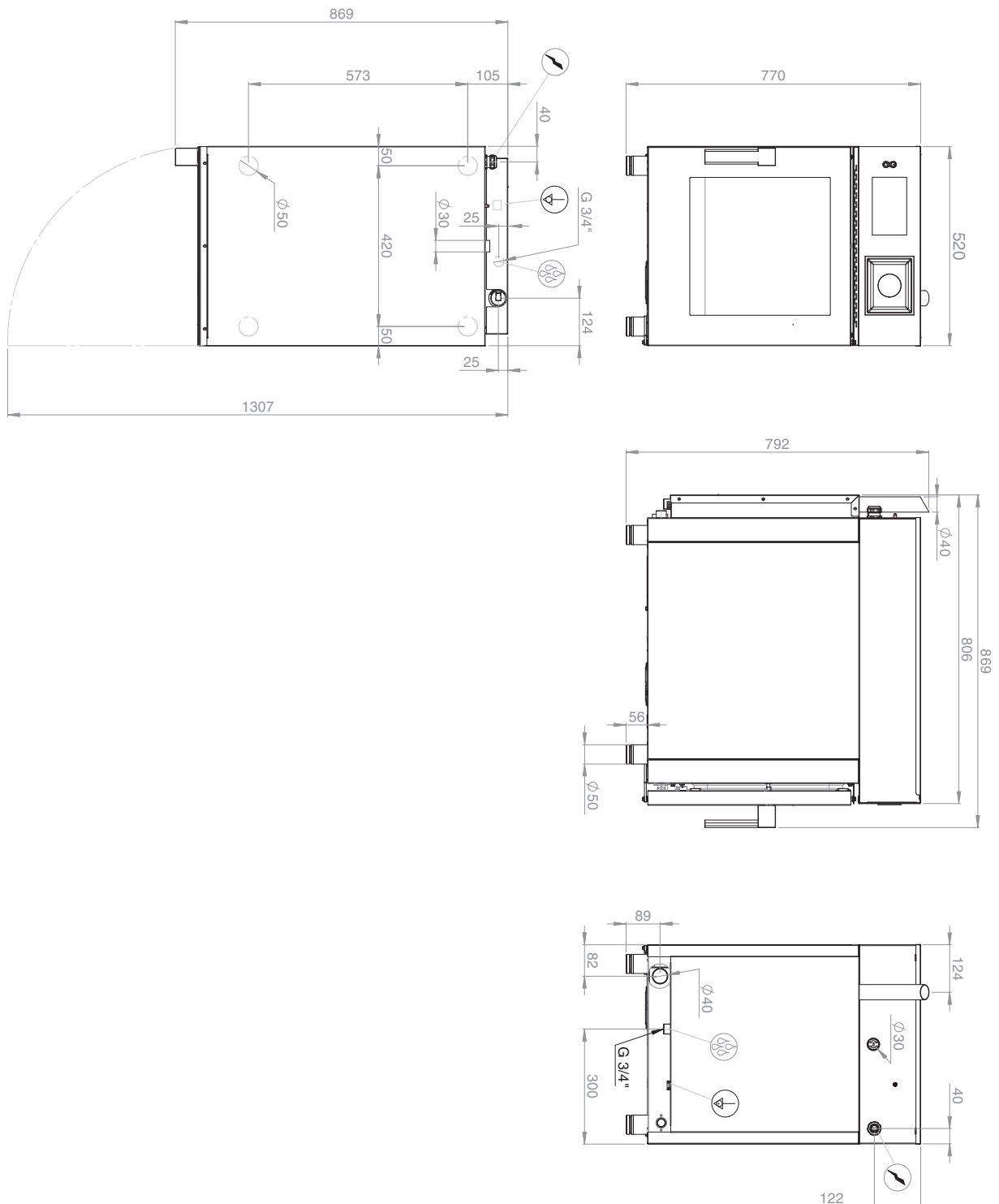


Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V

Model

SAP Code

00011960



# Technical data sheet

## Product benefits



### Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V

Model	SAP Code	00011960
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- 1 Double loading insert, longitudinal**  
inserts formed from rigid stainless steel wire allowing insertion of GN, double insertion, and the possibility of inserting divided GN
  - the possibility of inserting more GNs in the case of shallow GNs and the possibility of cooking larger quantities of food, or more types of food
- 2 Narrow body**  
economical construction with a panel placed on top of full-size GN 1/1 inserts
  - full-featured kettle for small spaces
- 3 Direct injection**  
steam generation by spraying water on the heating elements directly in the chamber
  - simple and efficient solution
  - moist steam with water droplets
- 4 Touch screen display.**  
simple intuitive control with unique pictograms everything 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
- 5 Weather system**  
patented device for measuring steam saturation in real time and in steam mode, the only one on the market
  - precise information for the operator about the steam saturation in the cooking area
- 6 Steam tuner**  
a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process
  - possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

- 7 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
- 8 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
- 9 Six-speed fan, reversible with automatic calculation of direction change**  
in cooperation with the symbiotic system, it 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
- 10 External temperature probe**  
temperature probe located outside the cooking area  
choice of single or multipoint probe 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
- 11 Longitudinal insertion to GN**  
penetration placed on the depth of the machine  
exchangeable for 600x400 sheet metal inserts
  - possibility of inserting the whole range of GNs, not just the 1/1 size, possibility of using 6x3 baking trays

# Technical data sheet

Technical parameters



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V

Model

SAP Code

00011960

**1. SAP Code:**

00011960

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

519

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

808

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

770

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

92.00

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

580

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

920

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

980

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

102.00

**10. Device type:**

Electric unit

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

6.900

**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:**

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

**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:**

7"

**25. Delta T heat preparation:**

Yes

**26. Automatic preheating:**

Yes

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## Technical parameters



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**27. Automatic cooling:**

Yes

**28. Cold smoke-dry function:**

Yes

**29. Unified finishing of meals EasyService:**

Yes

**30. Night cooking:**

Yes

**31. Washing system:**

Closed - efficient use of water and washing chemicals by repeated pumping

**32. Detergent type:**

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

**33. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**34. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**35. Slow cooking:**

from 50 °C

**36. Fan stop:**

Immediate when the door is opened

**37. Lighting type:**

LED lighting in the doors, on both sides

**38. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**39. Reversible fan:**

Yes

**40. Sustaince box:**

Yes

**41. Heating element material:**

Incoloy

**42. Probe:**

Optional

**43. Remote control:**

Yes

**44. Shower:**

Manual (optional)

**45. Distance between the layers [mm]:**

30

**46. Smoke-dry function:**

Yes

**47. Interior lighting:**

Yes

**48. Low temperature heat treatment:**

Yes

**49. Number of fans:**

1

**50. Number of fan speeds:**

6

**51. Number of programs:**

1000

**52. USB port:**

Yes, for uploading recipes and updating firmware

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Technical parameters



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**53. Door constitution:**

Vented safety double glass, removable for easy cleaning

**60. Number of GN / EN:**

6

**54. Number of preset programs:**

100

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

GN 1/1

**55. Number of recipe steps:**

9

**62. GN device depth:**

40

**56. Minimum device temperature [°C]:**

50

**63. Food regeneration:**

Yes

**57. Maximum device temperature [°C]:**

300

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

1,5

- Výkon (kW): 5-5,7 (230 V); 8,7-9,8 (400 V)

**58. Device heating type:**

Combination of steam and hot air

**65. Diameter nominal:**

DN 50

**59. HACCP:**

Yes

**66. Water supply connection:**

3/4"