

Technical data sheet

Product features



Combi convection steam oven electric 10x GN 1/1 direct steam touch screen right door

Model	SAP Code	00038909
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- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1, EN 600x400
- GN device depth: 65
- Control type: Touchscreen
- Display size: 7"
- 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	00038909	Steam type	Injection
Net Width [mm]	907	Number of GN / EN	10
Net Depth [mm]	752	GN / EN size in device	GN 1/1, EN 600x400
Net Height [mm]	1023	GN device depth	65
Net Weight [kg]	110.00	Control type	Touchscreen
Power electric [kW]	12.600	Display size	7"
Loading	400 V / 3N - 50 Hz		

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Technical parameters



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Model

SAP Code

00038909

1. SAP Code:

00038909

2. Net Width [mm]:

907

3. Net Depth [mm]:

752

4. Net Height [mm]:

1023

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

940

7. Gross depth [mm]:

900

8. Gross Height [mm]:

1078

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. Humidity control:

Yes, indirect measuring

16. Stacking availability:

Yes

17. Control type:

Touchscreen

18. Steam type:

Injection

19. Chimney for moisture extraction:

Yes

20. Delayed start:

Yes

21. Display size:

7"

22. Delta T heat preparation:

Yes

23. Unified finishing of meals EasyService:

Yes

24. Night cooking:

Yes

25. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

26. Advanced moisture adjustment:

No

27. Slow cooking:

from 50 °C

28. Fan stop:

Interruption when door is opened, not braked

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29. Lighting type:

LED lighting in the door, on one side

30. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

31. Reversible fan:

Yes

32. Sustainance box:

Yes

33. Heating element material:

Incoloy

34. Probe:

Yes

35. Shower:

Manual (optional)

36. Distance between the layers [mm]:

74

37. Smoke-dry function:

Yes

38. Interior lighting:

Yes

39. Low temperature heat treatment:

Yes

40. Number of fans:

2

41. Number of fan speeds:

3

42. Number of programs:

1000

43. USB port:

Yes, for uploading recipes and updating firmware

44. Door constitution:

Vented safety double glass, removable for easy cleaning

45. Number of preset programs:

100

46. Number of recipe steps:

9

47. Minimum device temperature [°C]:

50

48. Maximum device temperature [°C]:

300

49. Device heating type:

Combination of steam and hot air

50. HACCP:

Yes

51. Number of GN / EN:

10

52. GN / EN size in device:

GN 1/1, EN 600x400

53. GN device depth:

65

54. Food regeneration:

Yes

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

4

– Výkon (kW): 30-37 (230 V); 53-64 (400 V)

57. Water supply connection:

3/4"

56. Diameter nominal:

DN 50