

Technical data sheet

Product features



Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Right-hinged door 10x GN 1/1

Model	SAP Code	00038594
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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
- 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	00038594	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]	17.400	Display size	7"
Loading	400 V / 3N - 50 Hz		

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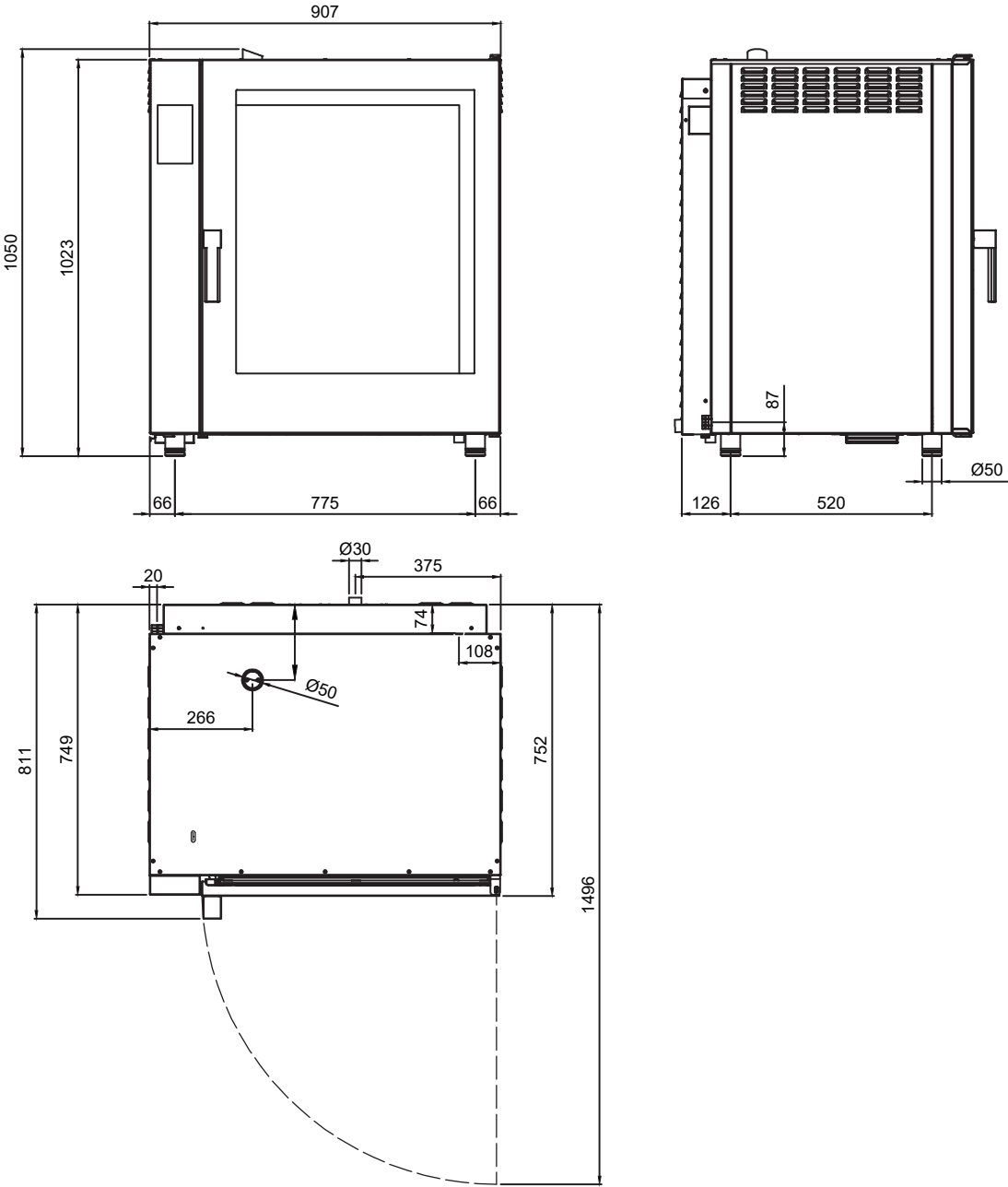
Technical drawing

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Right-hinged door 10x GN 1/1

Model

SAP Code

00038594



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Product benefits

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Right-hinged door 10x GN 1/1

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1

Rapid chamber ventilation system

fast ventilation of odors

2

Double glazed ventilation door (panels can be opened)

easy cleaning and washing

3

LED cooking chamber lighting

overview inside the combi oven

4

AISI 304 cooking chamber with curved corners

easy cleaning and washing

5

Height adjustable feet

variability of operation

6

Single knob control

simplicity

7

Trolley

cooks and handles up to 20 GN at once

8

Preset cooking programs

possibility of controlling 9 cooking phases for each of them

9

One Touch cooking mode

immediate start of the cooking cycle "one touch of the program"

10

Easy service

possibility of cooking different dishes at the same time

11

Super Steam

possibility of setting 2 humidity levels

12

Hold function

possibility of maintaining food temperature, immediate serving

13

Regeneration function

food regeneration

14

Rack control

possibility of serving all dishes at the same time in one place

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Technical parameters



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Model

SAP Code

00038594

1. SAP Code:

00038594

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]:

17.400

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

27. Detergent type:

Liquid washing detergent + water rinse

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

19. Additional information:

možnost reverzního otevírání dveří – klika na pravé straně (nutné specifikovat při objednávce)

20. Steam type:

Injection

21. Chimney for moisture extraction:

Yes

22. Display size:

7"

23. Delta T heat preparation:

Yes

24. Unified finishing of meals EasyService:

Yes

25. Night cooking:

Yes

26. Washing system:

Open

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. Slow cooking:

from 50 °C

30. Fan stop:

Interruption when door is opened, not braked

31. Lighting type:

LED lighting in the door, on one side

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

33. Reversible fan:

Yes

34. Sustaine box:

Yes

35. Standard equipment for device:

1-bodová sonda

36. Heating element material:

Incoloy

37. Probe:

Ano

38. Shower:

Manual (optional)

39. Distance between the layers [mm]:

74

40. Smoke-dry function:

Yes

41. Interior lighting:

Yes

43. Number of fan speeds:

3

44. Number of programs:

1000

45. USB port:

Yes, for uploading recipes and updating firmware

46. Door constitution:

Vented safety double glass, removable for easy cleaning

47. Number of preset programs:

100

48. Number of recipe steps:

9

49. Minimum device temperature [°C]:

50

50. Maximum device temperature [°C]:

300

51. Device heating type:

Combination of steam and hot air

52. HACCP:

Yes

53. Number of GN / EN:

10

54. GN / EN size in device:

GN 1/1, EN 600x400

55. GN device depth:

65

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

5

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57. Diameter nominal:

DN 50

58. Water supply connection:

3/4"