

Technical data sheet



Product features

Combi convection steam oven electric 7x GN 1/1 electromechanical, direct steam 400 V

Model	SAP Code	00011341
--------------	-----------------	----------



- Steam type: Injection
- Number of GN / EN: 7
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Mechanical
- Humidity control: No
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00011341	Loading	400 V / 3N - 50 Hz
Net Width [mm]	870	Steam type	Injection
Net Depth [mm]	750	Number of GN / EN	7
Net Height [mm]	820	GN / EN size in device	GN 1/1
Net Weight [kg]	95.00	GN device depth	65
Power electric [kW]	9.600	Control type	Mechanical

Technical data sheet



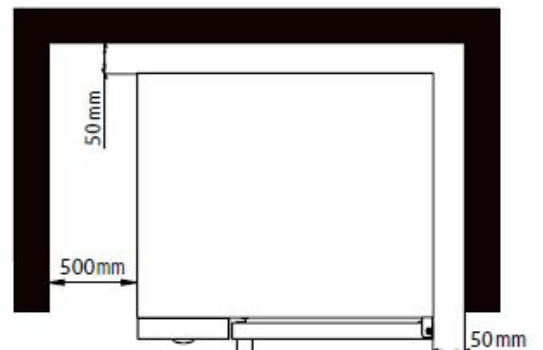
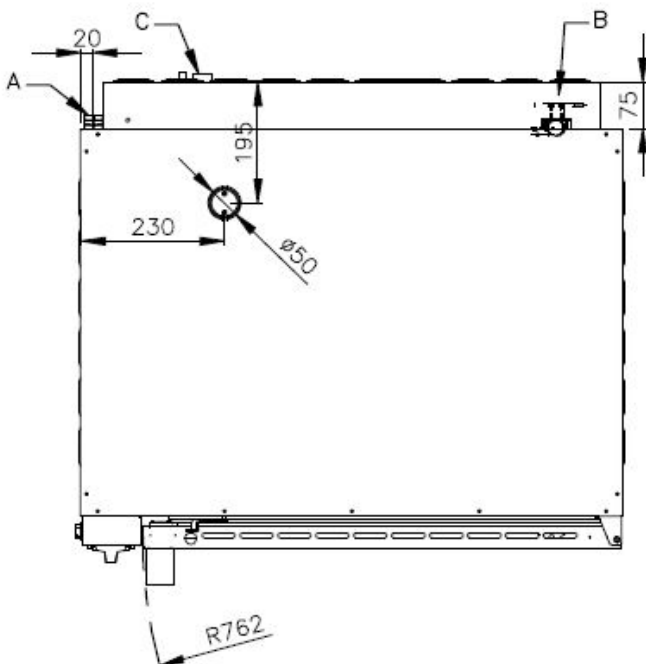
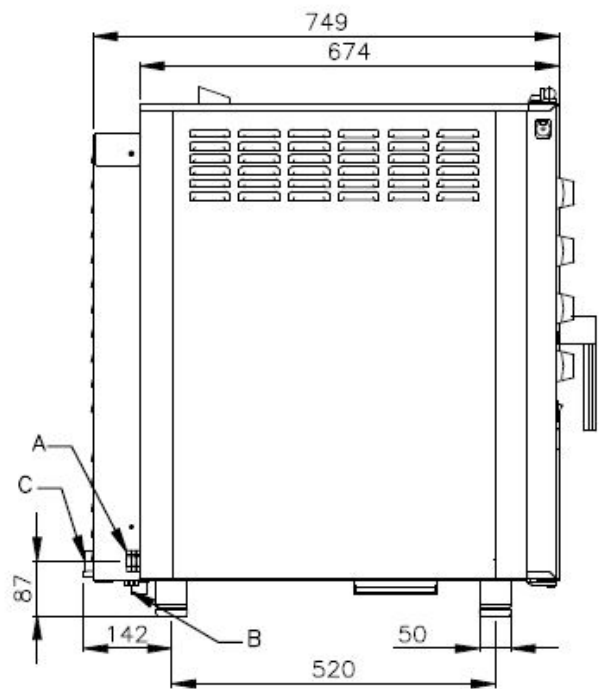
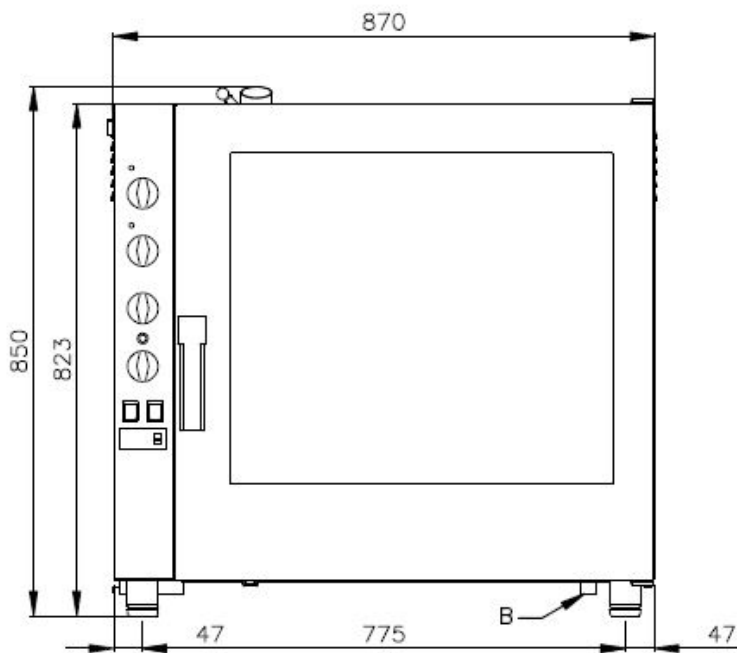
Technical drawing

Combi convection steam oven electric 7x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011341



Technical data sheet



Product benefits

Combi convection steam oven electric 7x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011341

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

Manual controls

setting values using rotary knobs

- suitable for roasting
- easy to use even for non-technical operators

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

Temperature range 30°C - 300°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.

5

Stainless steel construction

construction material is high quality stainless steel ensuring long life
high hygiene standard

- safe food preparation; long service life; easy cleaning

Technical data sheet



Technical parameters

Combi convection steam oven electric 7x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011341

1. SAP Code:

00011341

2. Net Width [mm]:

870

3. Net Depth [mm]:

750

4. Net Height [mm]:

820

5. Net Weight [kg]:

95.00

6. Gross Width [mm]:

940

7. Gross depth [mm]:

900

8. Gross Height [mm]:

970

9. Gross Weight [kg]:

105.00

10. Device type:

Electric unit

11. Power electric [kW]:

9.600

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:

No

17. Stacking availability:

Yes

18. Control type:

Mechanical

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. Delta T heat preparation:

Yes

24. Cold smoke-dry function:

No

25. Unified finishing of meals EasyService:

No

26. Night cooking:

No

27. Multi level cooking:

No

28. Advanced moisture adjustment:

No

Technical data sheet



Technical parameters

Combi convection steam oven electric 7x GN 1/1 electromechanical, direct steam 400 V

Model

SAP Code

00011341

29. Slow cooking:

No

42. Number of fans:

1

30. Fan stop:

Interruption when door is opened, not braked

43. Number of fan speeds:

2

31. Lighting type:

LED lighting in the door, on one side

44. USB port:

No

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

45. Door constitution:

Vented safety double glass, removable for easy cleaning

33. Reversible fan:

Yes

46. Minimum device temperature [°C]:

50

34. Sustance box:

Yes

47. Maximum device temperature [°C]:

280

35. Heating element material:

Incoloy

48. Device heating type:

Combination of steam and hot air

36. Probe:

No

49. HACCP:

Yes

37. Shower:

No

50. Number of GN / EN:

7

38. Distance between the layers [mm]:

74

51. GN / EN size in device:

GN 1/1

39. Smoke-dry function:

No

52. GN device depth:

65

40. Interior lighting:

Yes

53. Food regeneration:

Yes

41. Low temperature heat treatment:

No