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

Model	SAP Code	00011359

– Steam type: Injection
– Number of GN / EN: 10
– 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	00011359	Loading	400 V / 3N - 50 Hz
Net Width [mm]	870	Steam type	Injection
Net Depth [mm]	750	Number of GN / EN	10
Net Height [mm]	1050	GN / EN size in device	GN 1/1
Net Weight [kg]	100.00	GN device depth	65
Power electric [kW]	12.600	Control type	Mechanical

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Model	SAP Code	00011359

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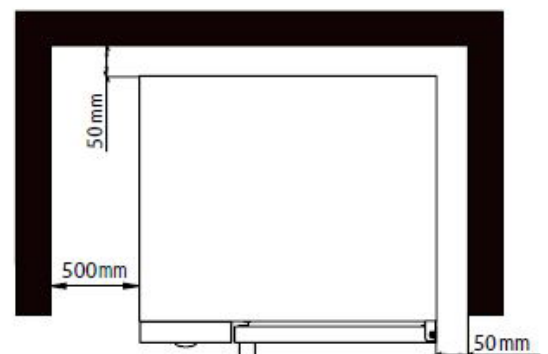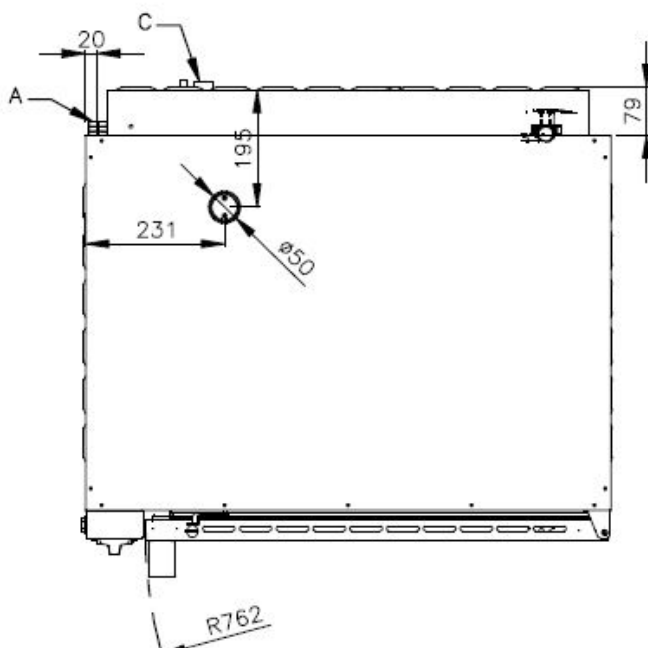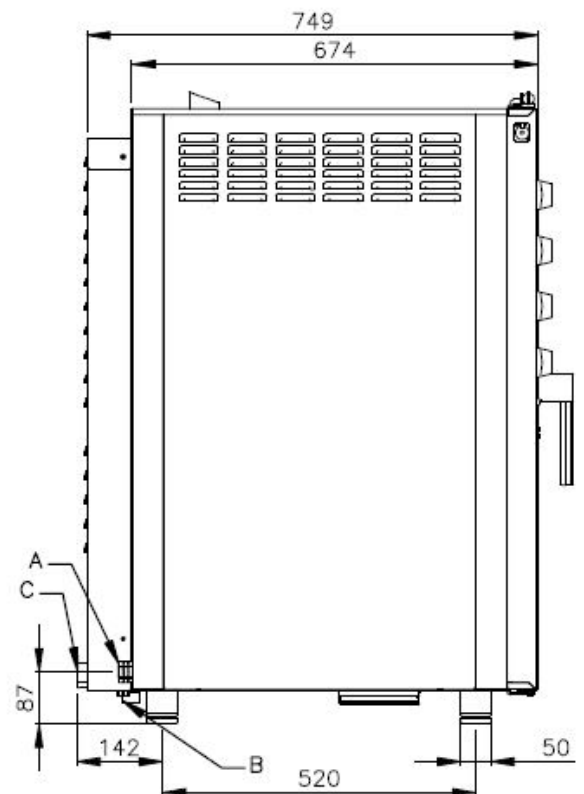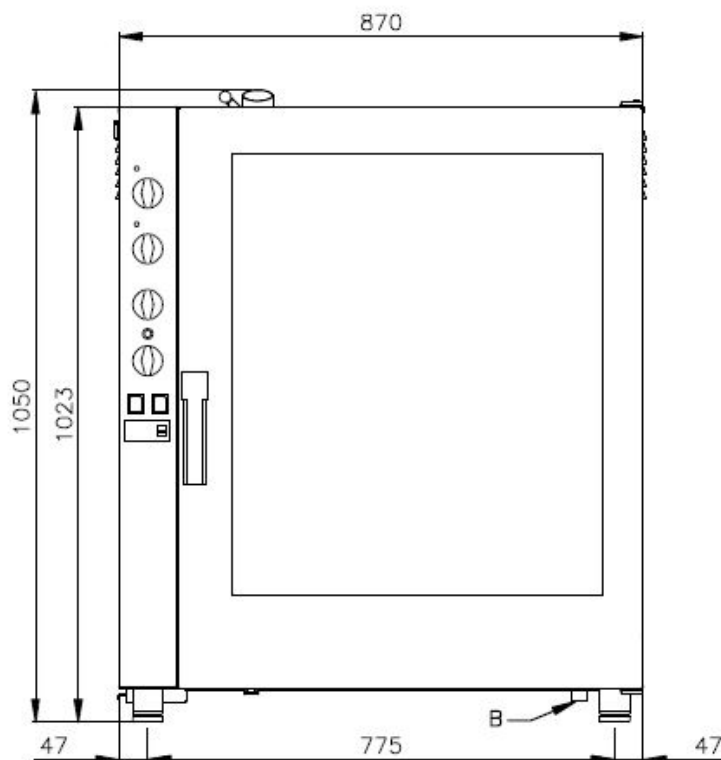
Combi convection steam oven electric 10x GN 1/1 electromechanical, direct steam 400 V		
Model	**SAP Code**	00011359

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

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

Model	SAP Code	00011359

1. SAP Code:
00011359

2. Article group:
Convection steam ovens

3. Net Width [mm]:
870

4. Net Depth [mm]:
750

5. Net Height [mm]:
1050

6. Net Weight [kg]:
100.00

7. Gross Width [mm]:
940

8. Gross depth [mm]:
900

9. Gross Height [mm]:
1160

10. Gross Weight [kg]:
130.00

11. Device type:
Electric unit

12. Power electric [kW]:
12.600

13. Loading:
400 V / 3N - 50 Hz

14. Material:
AISI 304

15. Device color:
Stainless steel

16. Adjustable feet:
Yes

17. Humidity control:
No

18. Stacking availability:
Yes

19. Control type:
Mechanical

20. Additional information:
possibility of reverse door opening - handle on the right side (must be specified when ordering)

21. Steam type:
Injection

22. Sturdier version:
No

23. Chimney for moisture extraction:
Yes

24. Delayed start:
Yes

25. Delta T heat preparation:
Yes

26. Cold smoke-dry function:
No

27. Unified finishing of meals EasyService:
No

28. Night cooking:
No

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

Model	SAP Code	00011359

29. Multi level cooking:
No

30. Advanced moisture adjustment:
No

31. Slow cooking:
Ne

32. Fan stop:
Interruption when door is opened, not braked

33. Lighting type:
LED lighting in the door, on one side

34. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

35. Reversible fan:
Yes

36. Sustaince box:
Yes

37. Heating element material:
Incoloy

38. Probe:
No

39. Remote control:
No

40. Distance between the layers [mm]:
74

41. Smoke-dry function:
No

42. Interior lighting:
Yes

43. Low temperature heat treatment:
No

44. Number of fans:
2

45. Number of fan speeds:
2

46. Number of programs:
1000

47. USB port:
No

48. Door constitution:
Vented safety double glass, removable for easy cleaning

49. Minimum device temperature [°C]:
50

50. Maximum device temperature [°C]:
280

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

55. GN device depth:
65

56. Food regeneration:
Yes

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