

# Technical data sheet

## Product features



### Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V left door

<b>Model</b>	<b>SAP Code</b>	00014960
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- 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: Steamtuner - 5-step "ov" systém nastavení nasycení páry s kombinací produkce bojlerem nebo nástříkem
- 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>	00014960	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Width [mm]</b>	519	<b>Number of GN / EN</b>	10
<b>Net Depth [mm]</b>	808	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	1010	<b>GN device depth</b>	40
<b>Net Weight [kg]</b>	110.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	14.800	<b>Display size</b>	7"
<b>Loading</b>	400 V / 3N - 50 Hz		

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Technical drawing

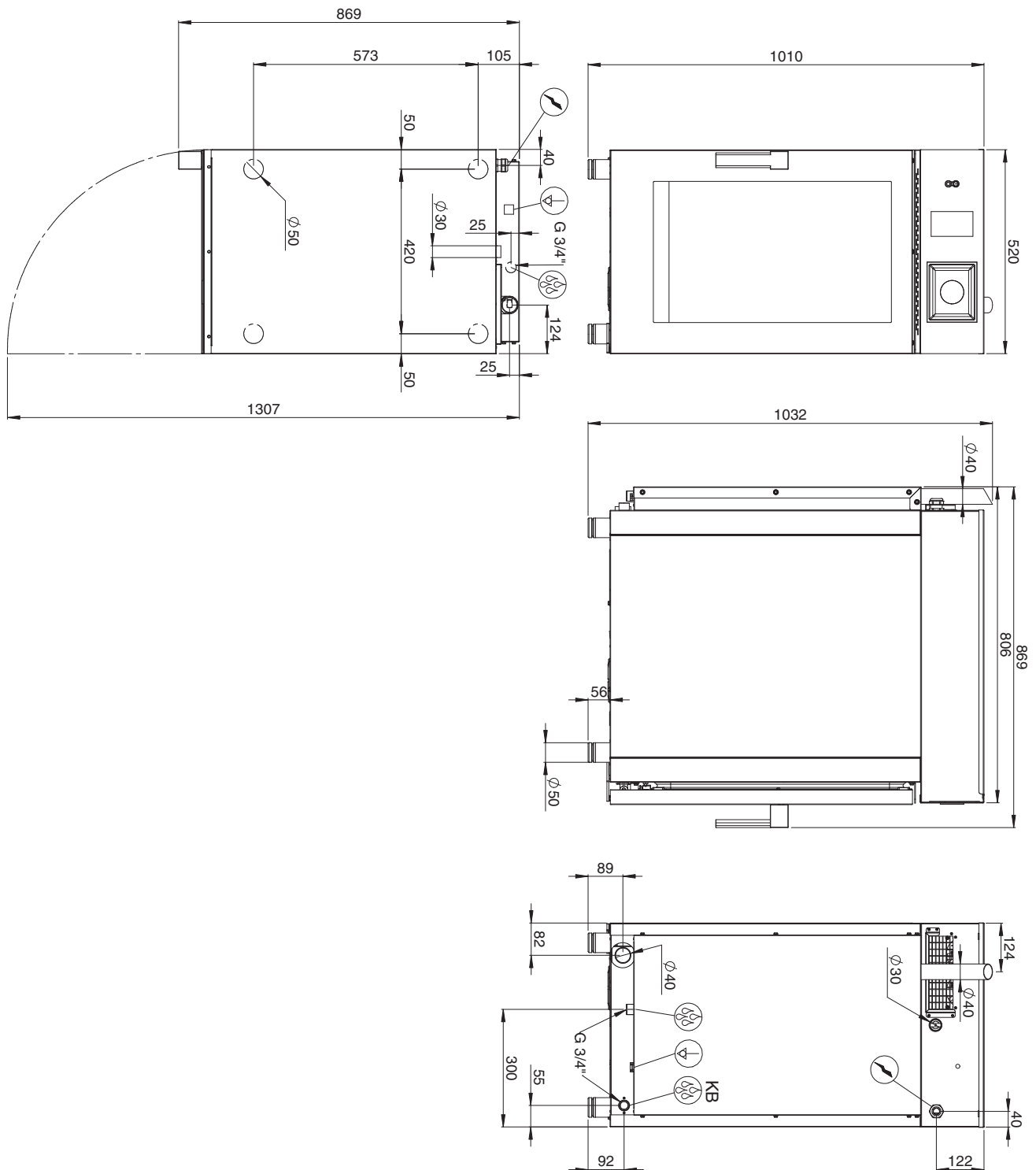


Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V left door

Model

SAP Code

00014960



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## Technical parameters



Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V left door

Model

SAP Code

00014960

**1. SAP Code:**

00014960

**2. Article group:**

Convection steam ovens

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

519

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

808

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

1010

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

110.00

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

580

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

920

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

1175

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

120.00

**11. Device type:**

Electric unit

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

14.800

**13. Loading:**

400 V / 3N - 50 Hz

**14. Material:**

AISI 304

**15. Device color:**

Stainless steel

**16. Adjustable feet:**

Yes

**17. Humidity control:**

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

**18. Stacking availability:**

Yes

**19. Control type:**

Touchscreen + buttons

**20. Additional information:**

Version with left door (hinges on the left, handle on the right)

**21. Steam type:**

Symbiotic - boiler and injection combination (patent)

**22. Sturdier version:**

No

**23. Chimney for moisture extraction:**

Yes

**24. Delayed start:**

Yes

**25. Display size:**

7"

**26. Delta T heat preparation:**

Yes

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**27. Automatic preheating:**

Yes

**28. Automatic cooling:**

Yes

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

Yes

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

Yes

**31. Night cooking:**

Yes

**32. Washing system:**

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

**33. Detergent type:**

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

**34. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**35. Advanced moisture adjustment:**

Steamtuner - 5-stupl ová " systĂ©m nastavenĂ© nasycenĂ© pĂ© ry lĂ©zenou kombinacĂ© produkce bojlerem nebo nĂ© stĂ©kem

**36. Slow cooking:**

from 30 Â°C - the possibility of rising

**37. Fan stop:**

Immediate when the door is opened

**38. Lighting type:**

LED lighting in the doors, on both sides

**39. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**40. Reversible fan:**

Yes

**41. Sustaine box:**

Yes

**42. Heating element material:**

Incoloy

**43. Probe:**

Optional

**44. Remote control:**

Yes

**45. Shower:**

Manual (optional)

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

30

**47. Smoke-dry function:**

Yes

**48. Interior lighting:**

Yes

**49. Low temperature heat treatment:**

Yes

**50. Number of fans:**

2

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Technical parameters



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**51. Number of fan speeds:**

6

**52. Number of programs:**

1000

**53. USB port:**

Yes, for uploading recipes and updating firmware

**54. Door constitution:**

Vented safety double glass, removable for easy cleaning

**55. Number of preset programs:**

100

**56. Number of recipe steps:**

9

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

30

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

300

**59. Device heating type:**

Combination of steam and hot air

**60. HACCP:**

Yes

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

10

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

GN 1/1

**63. GN device depth:**

40

**64. Food regeneration:**

Yes