

# Technical data sheet



## Product features

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen automatic cleaning

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00014256 |
|--------------|-----------------|----------|



- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- 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

|                            |                    |                               |                       |
|----------------------------|--------------------|-------------------------------|-----------------------|
| <b>SAP Code</b>            | 00014256           | <b>Steam type</b>             | Injection             |
| <b>Net Width [mm]</b>      | 907                | <b>Number of GN / EN</b>      | 10                    |
| <b>Net Depth [mm]</b>      | 752                | <b>GN / EN size in device</b> | GN 1/1                |
| <b>Net Height [mm]</b>     | 1037               | <b>GN device depth</b>        | 65                    |
| <b>Net Weight [kg]</b>     | 110.00             | <b>Control type</b>           | Touchscreen + buttons |
| <b>Power electric [kW]</b> | 12.600             | <b>Display size</b>           | 7"                    |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |                       |

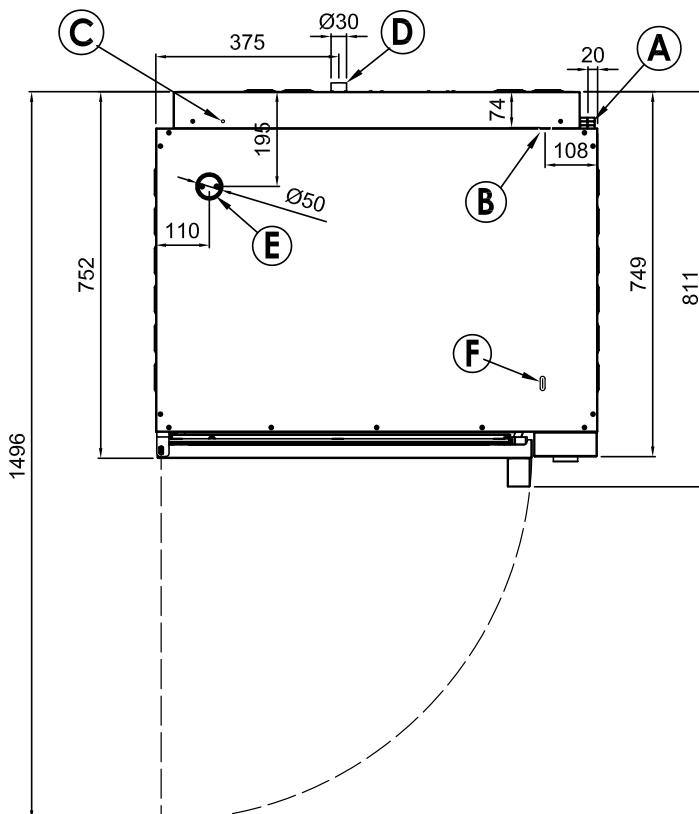
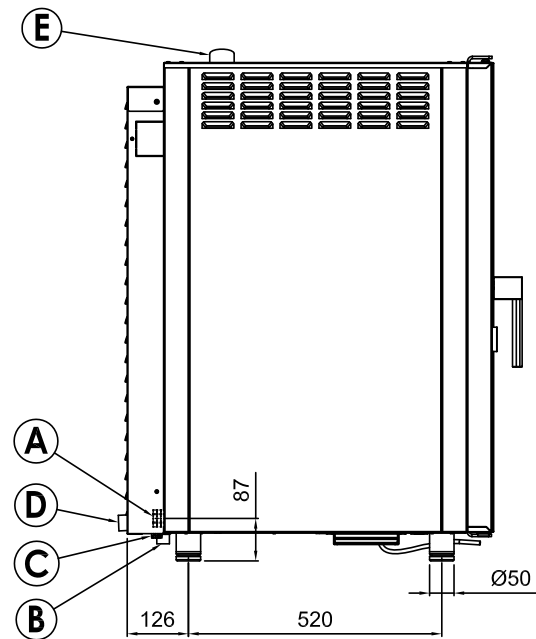
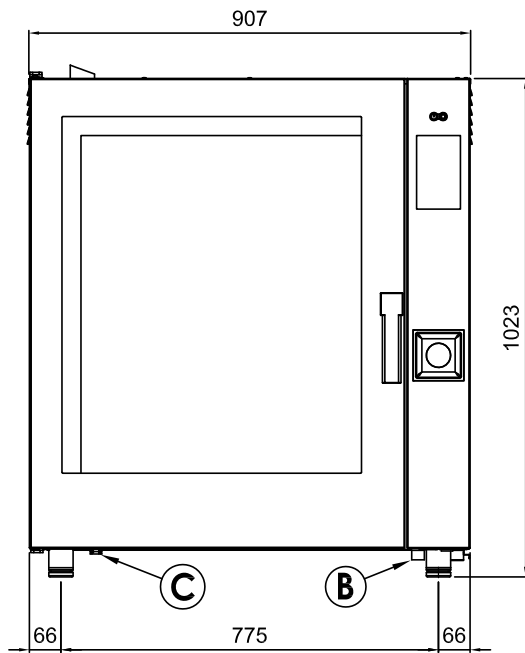
# Technical data sheet



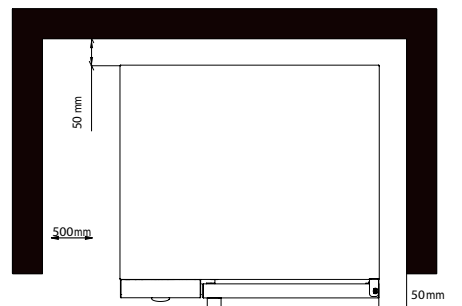
Technical drawing

Combi convection steam oven electric 10x GN 1/1 direct steam touch screen automatic cleaning

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00014256 |
|--------------|-----------------|----------|



- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø30)
- E Humidity discharge (Ø50)
- F Detergent hose inlet



\* Clearance requirements

**NOTE**

\* Drain line must be vented

# Technical data sheet



## Technical parameters

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen automatic cleaning

**Model**

**SAP Code**

00014256

**1. SAP Code:**

00014256

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

907

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

752

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

1037

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

110.00

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

940

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

900

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

1160

**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

**27. Detergent type:**

Liquid washing detergent + water rinse

**14. Exterior color of the device:**

Stainless steel

**15. Humidity control:**

Yes, indirect measuring

**16. Stacking availability:**

Yes

**17. Control type:**

Touchscreen + buttons

**18. Additional information:**

possibility of reverse door opening - handle on the right side (must be specified when ordering)

**19. Steam type:**

Injection

**20. Chimney for moisture extraction:**

Yes

**21. Delayed start:**

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

# Technical data sheet



## Technical parameters

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen automatic cleaning

**Model**

**SAP Code**

00014256

**28. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**29. Advanced moisture adjustment:**

No

**30. Slow cooking:**

from 50 °C

**31. Fan stop:**

Interruption when door is opened, not braked

**32. Lighting type:**

LED lighting in the door, on one side

**33. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**34. Reversible fan:**

Yes

**35. Sustaine box:**

Yes

**36. Heating element material:**

Incoloy

**37. Probe:**

Yes

**38. Shower:**

Manual (optional)

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

74

**40. Smoke-dry function:**

Yes

**41. Interior lighting:**

Yes

**43. Number of fans:**

2

**44. Number of fan speeds:**

3

**45. Number of programs:**

1000

**46. USB port:**

Yes, for uploading recipes and updating firmware

**47. Door constitution:**

Vented safety double glass, removable for easy cleaning

**48. Number of preset programs:**

100

**49. Number of recipe steps:**

9

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

50

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

300

**52. Device heating type:**

Combination of steam and hot air

**53. HACCP:**

Yes

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

10

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

GN 1/1

**56. GN device depth:**

65

# Technical data sheet



Technical parameters

Combi convection steam oven electric 10x GN 1/1 direct steam touch screen automatic cleaning

Model

SAP Code

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## 57. Food regeneration:

Yes