

Technical data sheet



Product features

Combi convection steam oven electric 10x GN 1/1, 17,4 kW, direct steam, touch screen, right door

Model	SAP Code	00014269
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- 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

SAP Code	00014269	Steam type	Injection
Net Width [mm]	907	Number of GN / EN	10
Net Depth [mm]	752	GN / EN size in device	GN 1/1
Net Height [mm]	1037	GN device depth	65
Net Weight [kg]	110.00	Control type	Touchscreen + buttons
Power electric [kW]	17.400	Display size	7"
Loading	400 V / 3N - 50 Hz		

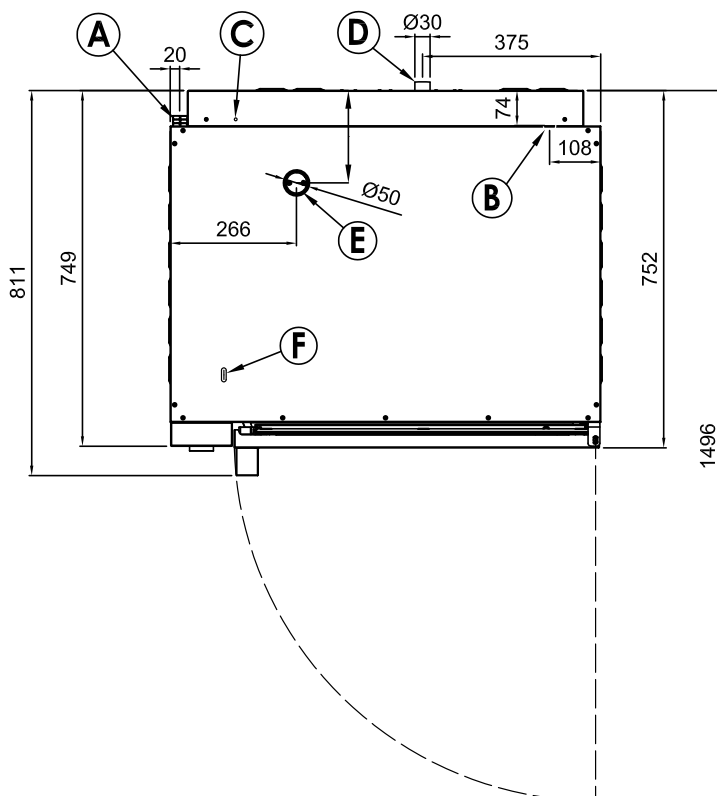
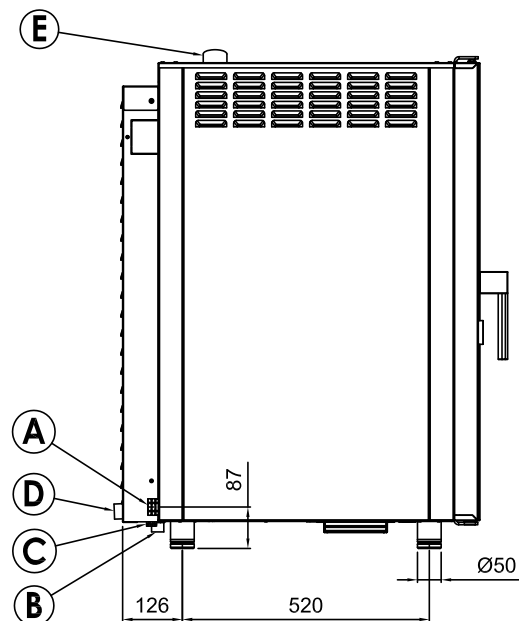
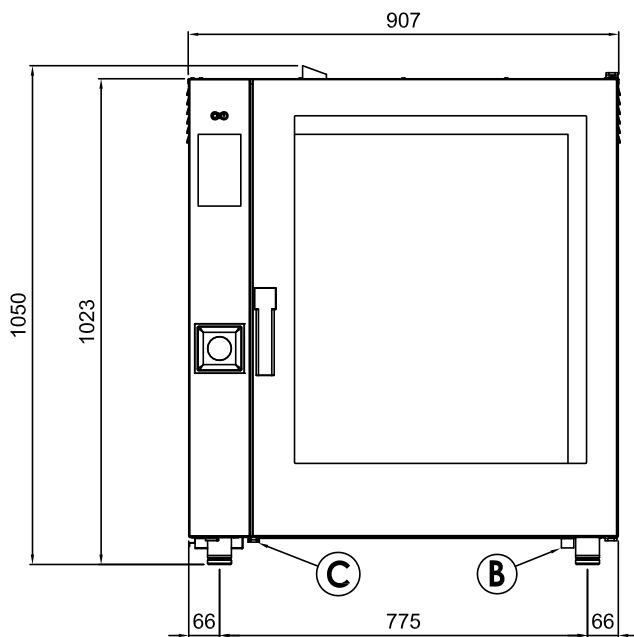
Technical data sheet



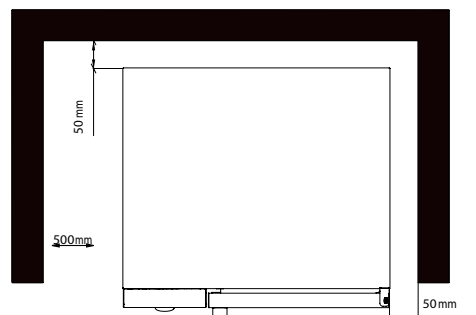
Technical drawing

Combi convection steam oven electric 10x GN 1/1, 17,4 kW, direct steam, touch screen, right door

Model	SAP Code	00014269
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- 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

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Technical parameters

Combi convection steam oven electric 10x GN 1/1, 17,4 kW, direct steam, touch screen, right door

Model

SAP Code

00014269

1. SAP Code:

00014269

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]:

17.400

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

14. Device color:

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. Sturdier version:

Yes

21. Chimney for moisture extraction:

Yes

22. Delayed start:

Yes

23. Display size:

7"

24. Delta T heat preparation:

Yes

25. Unified finishing of meals EasyService:

Yes

26. Night cooking:

Yes

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Model

SAP Code

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27. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

28. Advanced moisture adjustment:

No

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. Heating element material:

Incoloy

36. Probe:

Yes

37. Shower:

Manual (optional)

38. Distance between the layers [mm]:

74

39. Smoke-dry function:

Yes

40. Interior lighting:

Yes

41. Low temperature heat treatment:

Yes

42. Number of fans:

2

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

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55. GN device depth:

65

56. Food regeneration:

Yes