

Technical data sheet

Product features



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

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00014958 |
|--------------|-----------------|----------|



- Steam type: Injection
- 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: Supersteam - two steam saturation modes
- 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

| | | | |
|----------------------------|--------------------|-------------------------------|-----------------------|
| SAP Code | 00014958 | Steam type | Injection |
| Net Width [mm] | 519 | Number of GN / EN | 10 |
| Net Depth [mm] | 808 | GN / EN size in device | GN 1/1 |
| Net Height [mm] | 1010 | GN device depth | 40 |
| Net Weight [kg] | 110.00 | Control type | Touchscreen + buttons |
| Power electric [kW] | 13.800 | Display size | 7" |
| Loading | 400 V / 3N - 50 Hz | | |

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Technical parameters



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

Model

SAP Code

00014958

1. SAP Code:

00014958

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]:

13.800

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:

Injection

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. Unified finishing of meals EasyService:

Yes

30. Night cooking:

Yes

31. Washing system:

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

32. Detergent type:

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

33. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

34. Advanced moisture adjustment:

Supersteam - two steam saturation modes

35. Slow cooking:

from 50 °C

36. Fan stop:

Immediate when the door is opened

37. Lighting type:

LED lighting in the doors, on both sides

38. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

39. Reversible fan:

Yes

40. Sustaince box:

Yes

41. Heating element material:

Incoloy

42. Probe:

Optional

43. Remote control:

Yes

44. Shower:

Manual (optional)

45. Distance between the layers [mm]:

30

46. Smoke-dry function:

Yes

47. Interior lighting:

Yes

48. Low temperature heat treatment:

Yes

49. Number of fans:

2

50. Number of fan speeds:

6

51. Number of programs:

1000

52. USB port:

Yes, for uploading recipes and updating firmware

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53. Door constitution:

Vented safety double glass, removable for easy cleaning

59. HACCP:

Yes

54. Number of preset programs:

100

60. Number of GN / EN:

10

55. Number of recipe steps:

9

61. GN / EN size in device:

GN 1/1

56. Minimum device temperature [$^{\circ}$ C]:

50

62. GN device depth:

40

57. Maximum device temperature [$^{\circ}$ C]:

300

63. Food regeneration:

Yes

58. Device heating type:

Combination of steam and hot air