



DESCRIPTION



Capacity: 10 x 1/1 GN



Trays insertion: Lengthwise



Dimensions: 890 x 854 x H 1231 mm



Control panel: 10" Touch screen



Indicative quantity of meals: 120



Cooking chamber heating: Electric



Steam generation: Boiler

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 20 °C and 300 °C
	Combi mode	Temperature range between 20 °C and 260 °C with humidity control
	Steam mode	Temperature range between 20 °C and 130 °C
	Core probe 4 detection point with Delta T function	Temperature range between 20 °C and 100 °C Delta T range between 1 °C and 150 °C
	Automatic programs	200 stored programs with possibility for the user to add 1000 more
	Ventilation speed	8 ventilation speed selectable + 8 in semi-static mode with autoreverse with magnetic break for fast stop
	Multi Level control	Multiple timer control tray by tray
	Multi Cooking function	Simultaneous cooking of different foods for banqueting management
	Automatic washing	Automatic washing system with tablets detergent
	Wifi connection (available in 2020's update)	Integrated wifi module for internet connection and software update

MANUFACTURING FEATURES

- Control panel equipped with 10" backlighted capacitive screen
- Heating system located on the right side of the cooking chamber;
- Height adjustable feet made of plastic material;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels and base chassis made of satin stainless steel;
- Stainless steel door AISI 304 with 2 tempered glasses; air circulation between them;
- Handle for door opening with one hand and push shutting;
- Door hinges in AISI 304 with adjustable fixing system to guarantee steam proof;
- Heating element made of stainless steel Incoloy 800;
- Steam production with electric boiler
- Cooking chamber fan made of stainless steel AISI 304;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type;
- Thermal insulation of the cooking chamber in ceramics fibre;

DIMENSIONS

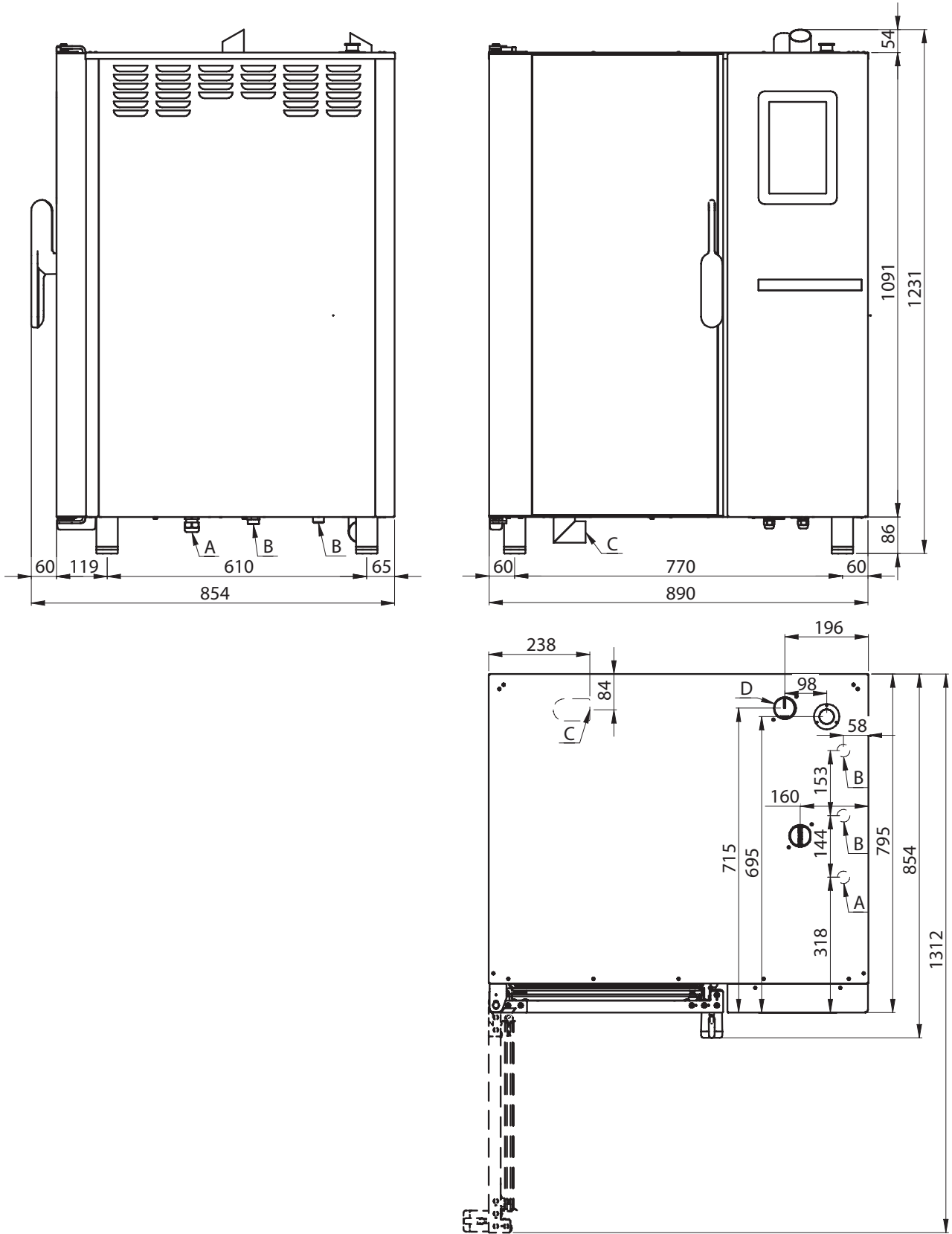
	OVEN	PACKAGE
Width mm	890	1000
Depth (with handle) mm	854	900
Height mm	1231	1400
Weight/Volume		165 Kg/ 1.20 m ³

POWER SUPPLY

Power loading	18.5 kW
Chamber power	18.0 kW
Boiler power	16.0 kW
Power of the motors	n° 1 x 450 W
Max. power loading	18.5 kW
Voltage	3N 380-415/50 Hz
Absorbed current	30 A
Feed cable section	n° 5 x 6.0 mm ²
Capacity	10 x 1/1 GN
Pitch between trays	80 mm

WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl ₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 50 mm



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Øe 50 mm
- D Cooking chamber release valve