

Technical data sheet

Product features



Combi convection steam oven electric 10x GN 1/1 direct steam 400 V

Model	SAP Code	00011355
EPD 1011 E	A group of articles - web	Convection machines

- 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: 5"
- 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	00011355	Steam type	Injection
Net Width [mm]	870	Number of GN / EN	10
Net Depth [mm]	750	GN / EN size in device	GN 1/1
Net Height [mm]	1050	GN device depth	65
Net Weight [kg]	100.00	Control type	Touchscreen + buttons
Power electric [kW]	12.600	Display size	5"
Loading	400 V / 3N - 50 Hz		

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Product benefits

Combi convection steam oven electric 10x GN 1/1 direct steam 400 V

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1

Direct injection

steam generation by spraying water on the heating elements directly in the chamber

2

Touch screen display

simple intuitive control with unique pictograms, all in Czech
the possibility of using preset programs or manual control

3

A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other
connects the connections, inlets, wastes and ventilation of the lower combi oven

4

Automatic washing

integrated chamber washing system
the possibility of using liquid and tablet detergents
option to use vinegar as a rinse aid
the system also descales the micro boiler

5

Six-speed reversible fan

ensures perfect distribution of steam without losing its saturation
its operation is controlled by the program or manually

6

External temperature probe

temperature probe located outside the cooking area, option of choosing one point or vacuum probe

7

USB

downloading service reports
upgrade software
playing recipes

8

Temperature range 3°C - 300°C

heating the chamber in the temperature range of 30 to 300 °C

9

Stainless steel construction

construction material is high quality stainless steel ensuring long life
high hygiene standard

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Technical parameters



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Model	SAP Code	00011355
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1. SAP Code:

00011355

2. Net Width [mm]:

870

3. Net Depth [mm]:

750

4. Net Height [mm]:

1050

5. Net Weight [kg]:

100.00

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. Night cooking:

Yes

14. Exterior color of the device:

Stainless steel

15. Adjustable feet:

Yes

16. Humidity control:

Yes, indirect measuring

17. Stacking availability:

Yes

18. Control type:

Touchscreen + buttons

19. Additional information:

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

20. Steam type:

Injection

21. Sturdier version:

No

22. Chimney for moisture extraction:

Yes

23. Delayed start:

Yes

24. Display size:

5"

25. Delta T heat preparation:

Yes

26. Unified finishing of meals EasyService:

Yes

42. Low temperature heat treatment:

Yes

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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:

Optional

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

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57. Food regeneration:

Yes

59. Diameter nominal:

DN 50

58. Cross-section of conductors CU [mm²]:

4

60. Water supply connection:

3/4"