

Technical data sheet

Product features



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

Model	SAP Code	00011359
EPM 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: Mechanical
- Humidity control: No
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00011359	Loading	400 V / 3N - 50 Hz
Net Width [mm]	870	Steam type	Injection
Net Depth [mm]	750	Number of GN / EN	10
Net Height [mm]	1050	GN / EN size in device	GN 1/1
Net Weight [kg]	100.00	GN device depth	65
Power electric [kW]	12.600	Control type	Mechanical

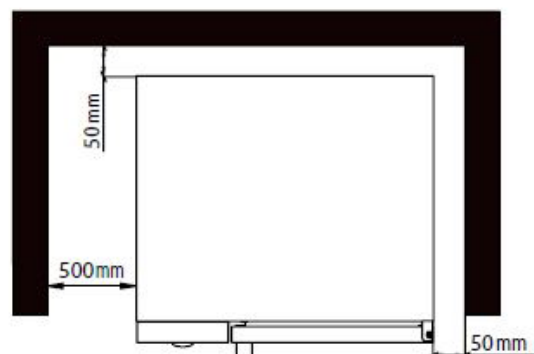
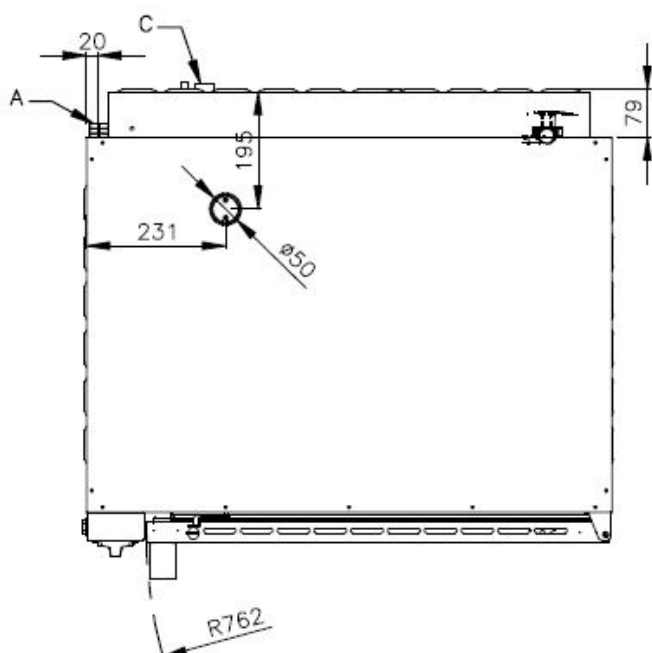
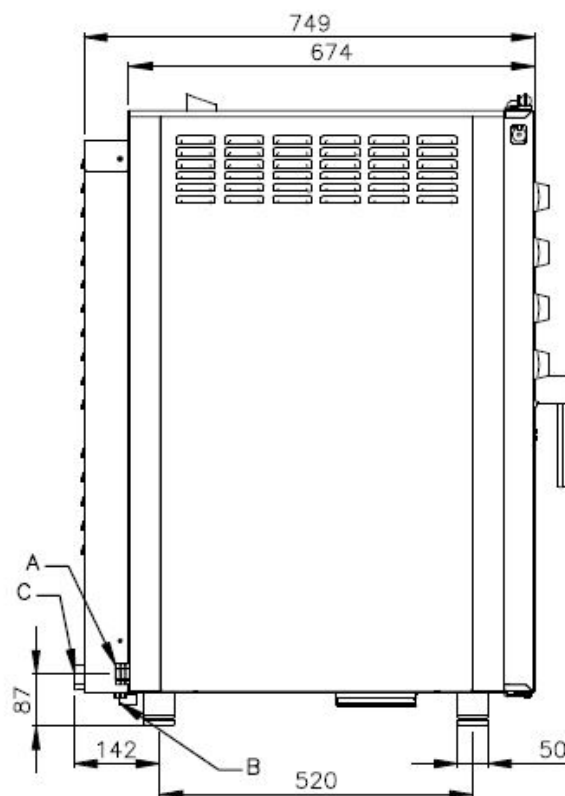
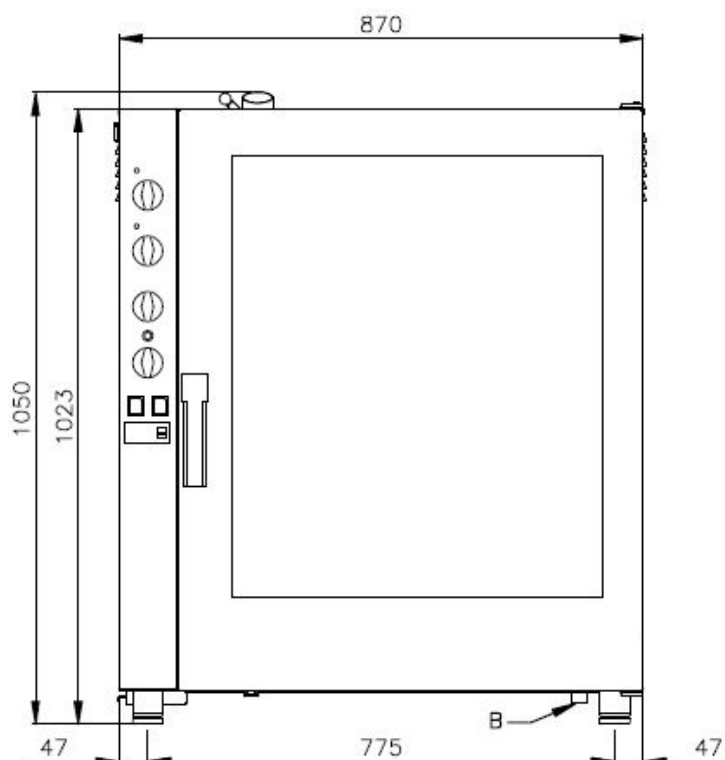
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Technical drawing



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Product benefits

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1

Direct injection

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

- simple and efficient solution
- moist steam with water droplets

2

Manual controls

setting values using rotary knobs

- suitable for roasting
- easy to use even for non-technical operators

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

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

4

Temperature range 30°C - 300°C

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

- Possibility to prepare a large variety of dishes, from low-temperature baking to grilling, gratinating, etc.

5

Stainless steel construction

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

- safe food preparation; long service life; easy cleaning

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Technical parameters



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Model	SAP Code	00011359
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1. SAP Code:

00011359

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

14. Exterior color of the device:

Stainless steel

15. Adjustable feet:

Yes

16. Humidity control:

No

17. Stacking availability:

Yes

18. Control type:

Mechanical

19. Steam type:

Injection

20. Sturdier version:

No

21. Chimney for moisture extraction:

Yes

22. Delayed start:

Yes

23. Delta T heat preparation:

Yes

24. Cold smoke-dry function:

No

25. Unified finishing of meals EasyService:

No

26. Night cooking:

No

27. Multi level cooking:

No

28. Advanced moisture adjustment:

No

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29. Slow cooking:

No

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. Sustainance box:

Yes

35. Heating element material:

Incoloy

36. Probe:

No

37. Remote control:

No

38. Shower:

No

39. Distance between the layers [mm]:

74

40. Smoke-dry function:

No

41. Interior lighting:

Yes

42. Low temperature heat treatment:

No

43. Number of fans:

2

44. Number of fan speeds:

2

45. Number of programs:

1000

46. USB port:

No

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Minimum device temperature [°C]:

50

49. Maximum device temperature [°C]:

280

50. Device heating type:

Combination of steam and hot air

51. HACCP:

Yes

52. Number of GN / EN:

10

53. GN / EN size in device:

GN 1/1

54. GN device depth:

65

55. Food regeneration:

Yes

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

4

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57. Diameter nominal:

DN 50

58. Water supply connection:

3/4"