Technical data sheet

Product features

REDFOX®

Combi convection steam oven electric 10x GN 1/1 extra, direct steam 400 V		
Model	**SAP Code**	00011357
EPD X 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	00011357	**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]	17.300	**Display size**	5"
Loading	400 V / 3N - 50 Hz		

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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 - 3°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

10 Reinforced version
reinforced heating elements in the chamber
higher power input

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Model	SAP Code	00011357
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1. SAP Code:
00011357

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]:
17.300

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:
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:
Yes

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

27. Night cooking:
Yes

42. Low temperature heat treatment:
Yes

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Technical data sheet

Technical parameters

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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. Sustaince 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

58. Cross-section of conductors CU [mm²]:
5

59. Diameter nominal:
DN 50

60. Water supply connection:
3/4"