

Technical data sheet

Product features



Combi convection steam oven electric 5x GN 2/3 electromechanical, direct steam 230 V

Model	SAP Code	00011340
EPM 0523 E	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 2/3
- 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	00011340	Loading	230 V / 1N - 50 Hz
Net Width [mm]	600	Steam type	Injection
Net Depth [mm]	690	Number of GN / EN	5
Net Height [mm]	670	GN / EN size in device	GN 2/3
Net Weight [kg]	52.00	GN device depth	65
Power electric [kW]	3.300	Control type	Mechanical

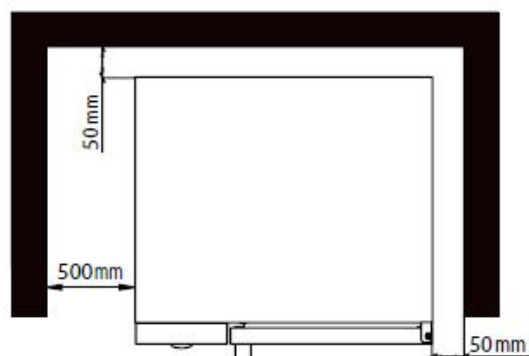
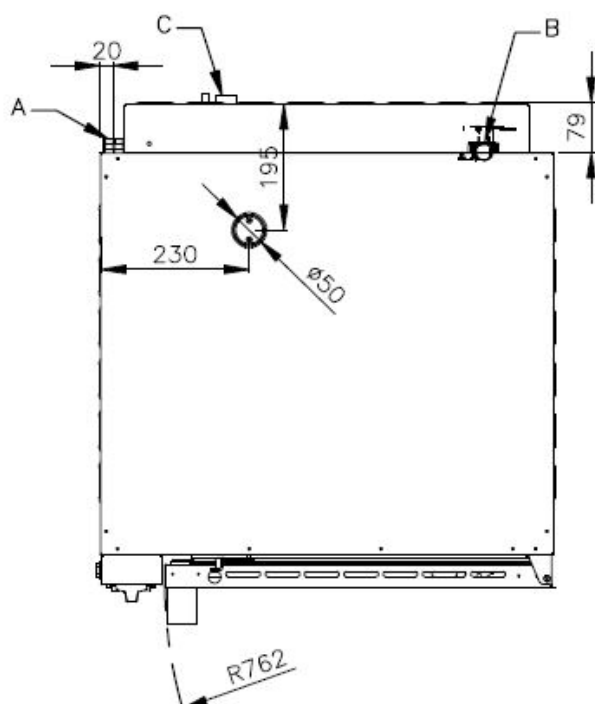
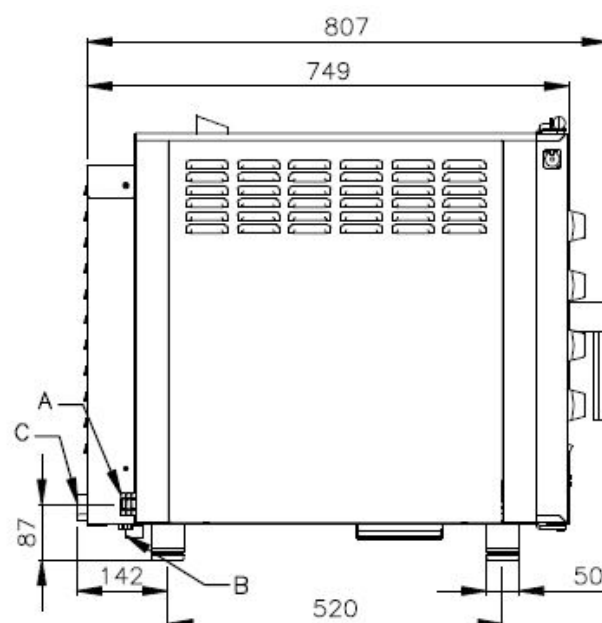
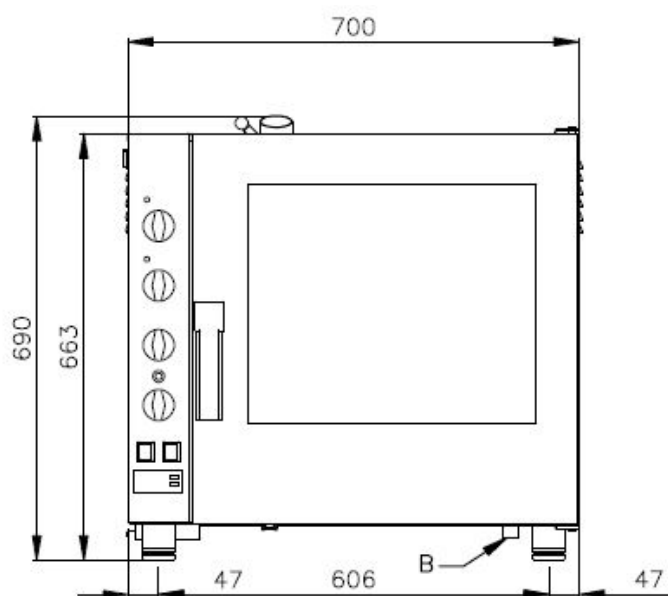
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Technical drawing



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Product benefits

Combi convection steam oven electric 5x GN 2/3 electromechanical, direct steam 230 V

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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	00011340
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1. SAP Code:

00011340

2. Net Width [mm]:

600

3. Net Depth [mm]:

690

4. Net Height [mm]:

670

5. Net Weight [kg]:

52.00

6. Gross Width [mm]:

810

7. Gross depth [mm]:

700

8. Gross Height [mm]:

780

9. Gross Weight [kg]:

60.00

10. Device type:

Electric unit

11. Power electric [kW]:

3.300

12. Loading:

230 V / 1N - 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. Delta T heat preparation:

Yes

23. Cold smoke-dry function:

No

24. Unified finishing of meals EasyService:

No

25. Night cooking:

No

26. Multi level cooking:

No

27. Advanced moisture adjustment:

No

28. Slow cooking:

Ne

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Technical parameters



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29. Fan stop:

Interruption when door is opened, not braked

30. Lighting type:

LED lighting in the door, on one side

31. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

32. Reversible fan:

Yes

33. Sustaince box:

Yes

34. Heating element material:

Incoloy

35. Probe:

No

36. Distance between the layers [mm]:

74

37. Smoke-dry function:

No

38. Interior lighting:

Yes

39. Low temperature heat treatment:

No

40. Number of fans:

1

41. Number of fan speeds:

2

42. USB port:

No

43. Door constitution:

Vented safety double glass, removable for easy cleaning

44. Minimum device temperature [°C]:

50

45. Maximum device temperature [°C]:

280

46. Device heating type:

Combination of steam and hot air

47. HACCP:

Yes

48. Number of GN / EN:

5

49. GN / EN size in device:

GN 2/3

50. GN device depth:

65

51. Food regeneration:

Yes

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

0,75

53. Diameter nominal:

DN 50

54. Water supply connection:

3/4"