

Technical data sheet

Product features



Oven for quick preparation

Model	SAP Code	00021417
SO 4	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 1
- GN / EN size in device: GN 2/3
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Multi level cooking: No

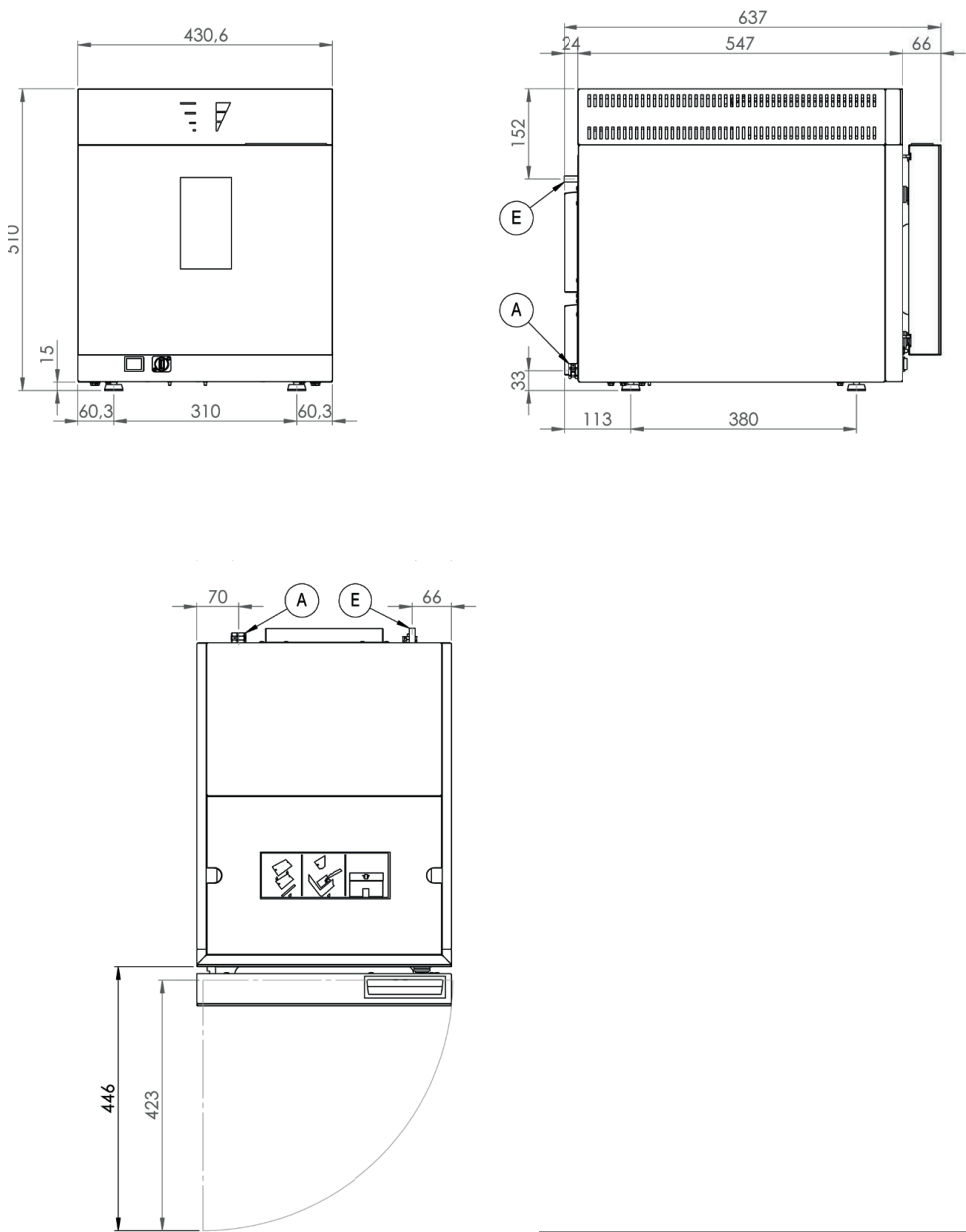
SAP Code	00021417	Steam type	Injection
Net Width [mm]	431	Number of GN / EN	1
Net Depth [mm]	637	GN / EN size in device	GN 2/3
Net Height [mm]	510	Control type	Touchscreen
Net Weight [kg]	45.00	Display size	7"
Power electric [kW]	3.300	Maximal height of GN [mm]	400
Loading	230 V / 1N - 50 Hz		

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Technical drawing

Oven for quick preparation		
Model	SAP Code	00021417
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- A Electrical connection
- E Humidity discharge

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Product benefits

Oven for quick preparation

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1

7" touch color display

clarity, simple clear control

- saving time and manpower, speed of control

2

No filter or hood

it is not necessary to clean the filter, hood, or replace them

- simple serviceability, cost savings

3

No installation required

immediate use

- time saving, cost saving

4

Food preparation in less than 2.5 minutes

speed of preparation = food heating

- time saving, cost saving

5

It allows you to cook, heat and regenerate

multiple functions in one device

- saving space to purchase more devices, saving costs

6

Combined cooking system

the food is warm inside, crispy on the surface

- tastier food - not rubbery like from the microwave

7

No water connection required

variability of device placement

- simple serviceability, cost saving, time saving, space saving

8

Up to 18 preset recipes

intuitive control, fast control

- saving time, saving human labor, less qualified personnel

9

Personalization of recipes

recipes tailored to users

- labor saving and customization

10

Removable internal parts of the device

easy to clean and service

- time saving, cost saving

11

Non-stick tray 2/3 GN

without the need to use parchment, baking or aluminum paper

- cost savings, food preparation material savings, time savings

12

PoP tuner

automatic adjustment of temperature and humidity according to the desired result of the customer

- tastier food, satisfied customer, satisfied service

13

PoP Steam + Air Impingement

steam technology to speed up the process

- time saving, crispy food, tasty food that is not rubbery

14

Flow - convection

High-speed circulation of hot air inside the chamber

- tasty crispy dish on the surface, warm inside, satisfied customer

15

High performance

up to 400 cooking cycles with one water tank (3l)

- very low operating costs, saving time for operating the device

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Technical parameters



Oven for quick preparation

Model	SAP Code	00021417
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1. SAP Code:

00021417

2. Net Width [mm]:

431

3. Net Depth [mm]:

637

4. Net Height [mm]:

510

5. Net Weight [kg]:

45.00

6. Gross Width [mm]:

470

7. Gross depth [mm]:

720

8. Gross Height [mm]:

620

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. Exterior color of the device:

Black

14. Width of internal part [mm]:

360

15. Depth of internal part [mm]:

445

16. Height of internal part [mm]:

255

17. Humidity control:

Yes, indirect measuring

18. Stacking availability:

No

19. Control type:

Touchscreen

20. Additional information:

1TRAY GN2/3; minimum distance from other device - 5 cm;
The use of bottle water prevents the formation of limestone inside the water pipes.

21. Boiler capacity [l]:

0.00

22. Steam type:

Injection

23. Sturdier version:

No

24. Display size:

7"

25. Multi level cooking:

No

26. Advanced moisture adjustment:

No

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Technical parameters



Oven for quick preparation

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27. Slow cooking:

Ne

28. Standard equipment for device:

Big oven shovel

29. Number of burners/hot plates:

1

30. USB port:

Yes, for Firmware actualisation

31. Number of preset programs:

18

32. Device heating type:

Steam

33. Number of GN / EN:

1

34. GN / EN size in device:

GN 2/3

35. Maximal height of GN [mm]:

400

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

0,75