Technical data sheet

Product features

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 10x GN 1/1 400 V / 3N

Model	SAP Code	00038593



- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1, EN 600x400
- GN device depth: 65
- Control type: Touchscreen
- Display size: 7”
- Humidity control: Yes, indirect measuring
- 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	00038593	**Steam type**	Injection
Net Width [mm]	907	**Number of GN / EN**	10
Net Depth [mm]	752	**GN / EN size in device**	GN 1/1, EN 600x400
Net Height [mm]	1023	**GN device depth**	65
Net Weight [kg]	110.00	**Control type**	Touchscreen
Power electric [kW]	17.400	**Display size**	7”
Loading	400 V / 3N - 50 Hz		

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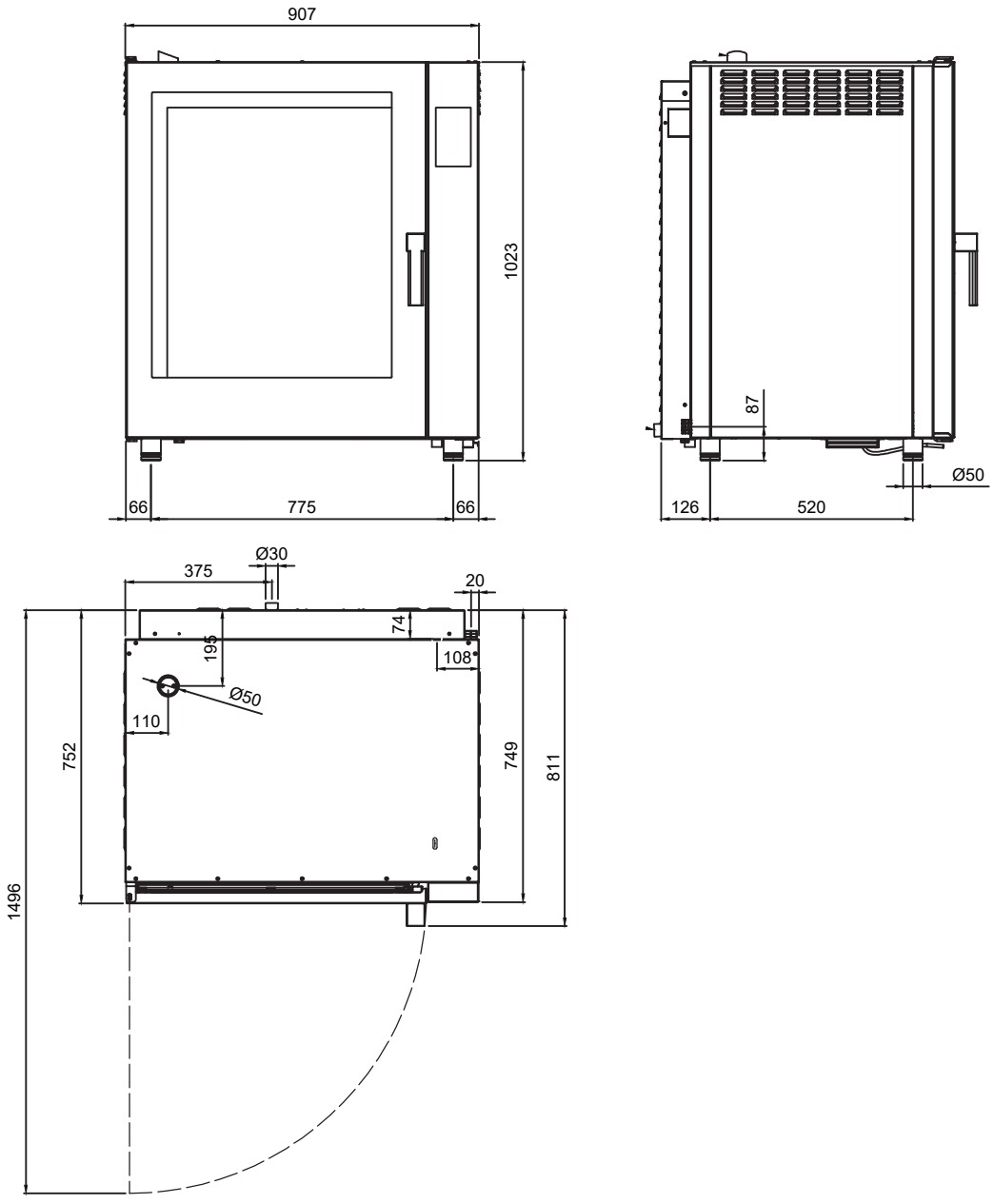
Technical drawing

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 10x GN 1/1 400 V / 3N

Model	SAP Code	00038593



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Product benefits

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Model	SAP Code	00038593

1 Rapid chamber ventilation system
fast ventilation of odors
- saving time and costs

2 Double glazed ventilation door (panels can be opened)
easy cleaning and washing
- easier human work and effort - more satisfied staff

3 LED cooking chamber lighting
overview inside the combi oven
- saving time and costs, when we do not open the convection oven, hot air does not escape

4 AISI 304 cooking chamber with curved corners
easy cleaning and washing
- easier human work and effort - more satisfied staff

5 Height adjustable feet
variability of operation
- possibility of height adjustment

6 Single knob control
simplicity
- saving time; easier human work and effort - more satisfied staff

7 Trolley
cooks and handles up to 20 GN at once
- low operating costs, saving time and costs

8 Preset cooking programs
possibility of controlling 9 cooking phases for each of them
- saving time and costs

9 One Touch cooking mode
immediate start of the cooking cycle “one touch of the program”
- saving time and costs

10 Easy service
possibility of cooking different dishes at the same time
- saving time and costs

11 Super Steam
possibility of setting 2 humidity levels
- tasty balanced meals

12 Hold function
possibility of maintaining food temperature, immediate serving
- saving time and costs

13 Regeneration function
food regeneration
- tasty and more valuable food, nice appearance of the food,

14 Rack control
possibility of serving all dishes at the same time in one place
- saving time and costs

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Technical parameters

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 10x GN 1/1 400 V / 3N

Model	SAP Code	00038593

1. **SAP Code:**
   00038593
2. **Net Width [mm]:**
   907
3. **Net Depth [mm]:**
   752
4. **Net Height [mm]:**
   1023
5. **Net Weight [kg]:**
   110.00
6. **Gross Width [mm]:**
   940
7. **Gross depth [mm]:**
   900
8. **Gross Height [mm]:**
   1078
9. **Gross Weight [kg]:**
   130.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    17.400
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
19. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
20. **Steam type:**
    Injection
21. **Chimney for moisture extraction:**
    Yes
22. **Display size:**
    7”
23. **Delta T heat preparation:**
    Yes
24. **Unified finishing of meals EasyService:**
    Yes
25. **Night cooking:**
    Yes
26. **Washing system:**
    Open
27. **Detergent type:**
    Liquid washing detergent + water rinse
42. **Low temperature heat treatment:**
    Yes

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Model	SAP Code	00038593

28. **Multi level cooking:**
Drawer program - control of heat treatment for each dish separately

29. **Slow cooking:**
from 50 °C

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. **Sustaince box:**
Yes

35. **Standard equipment for device:**
1-point probe

36. **Heating element material:**
Incoloy

37. **Probe:**
Yes

38. **Shower:**
Manual (optional)

39. **Distance between the layers [mm]:**
74

40. **Smoke-dry function:**
Yes

41. **Interior lighting:**
Yes

43. **Number of fan speeds:**
3

44. **Number of programs:**
1000

45. **USB port:**
Yes, for uploading recipes and updating firmware

46. **Door constitution:**
Vented safety double glass, removable for easy cleaning

47. **Number of preset programs:**
100

48. **Number of recipe steps:**
9

49. **Minimum device temperature [°C]:**
50

50. **Maximum device temperature [°C]:**
300

51. **Device heating type:**
Combination of steam and hot air

52. **HACCP:**
Yes

53. **Number of GN / EN:**
10

54. **GN / EN size in device:**
GN 1/1, EN 600x400

55. **GN device depth:**
65

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

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57. Diameter nominal:
DN 50

58. Water supply connection:
3/4”

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