

Technical data sheet



Product features

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

Model	SAP Code	00011345
EPD X 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: 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	00011345	Steam type	Injection
Net Width [mm]	600	Number of GN / EN	5
Net Depth [mm]	690	GN / EN size in device	GN 2/3
Net Height [mm]	670	GN device depth	65
Net Weight [kg]	52.00	Control type	Touchscreen + buttons
Power electric [kW]	4.800	Display size	5"
Loading	400 V / 3N - 50 Hz		

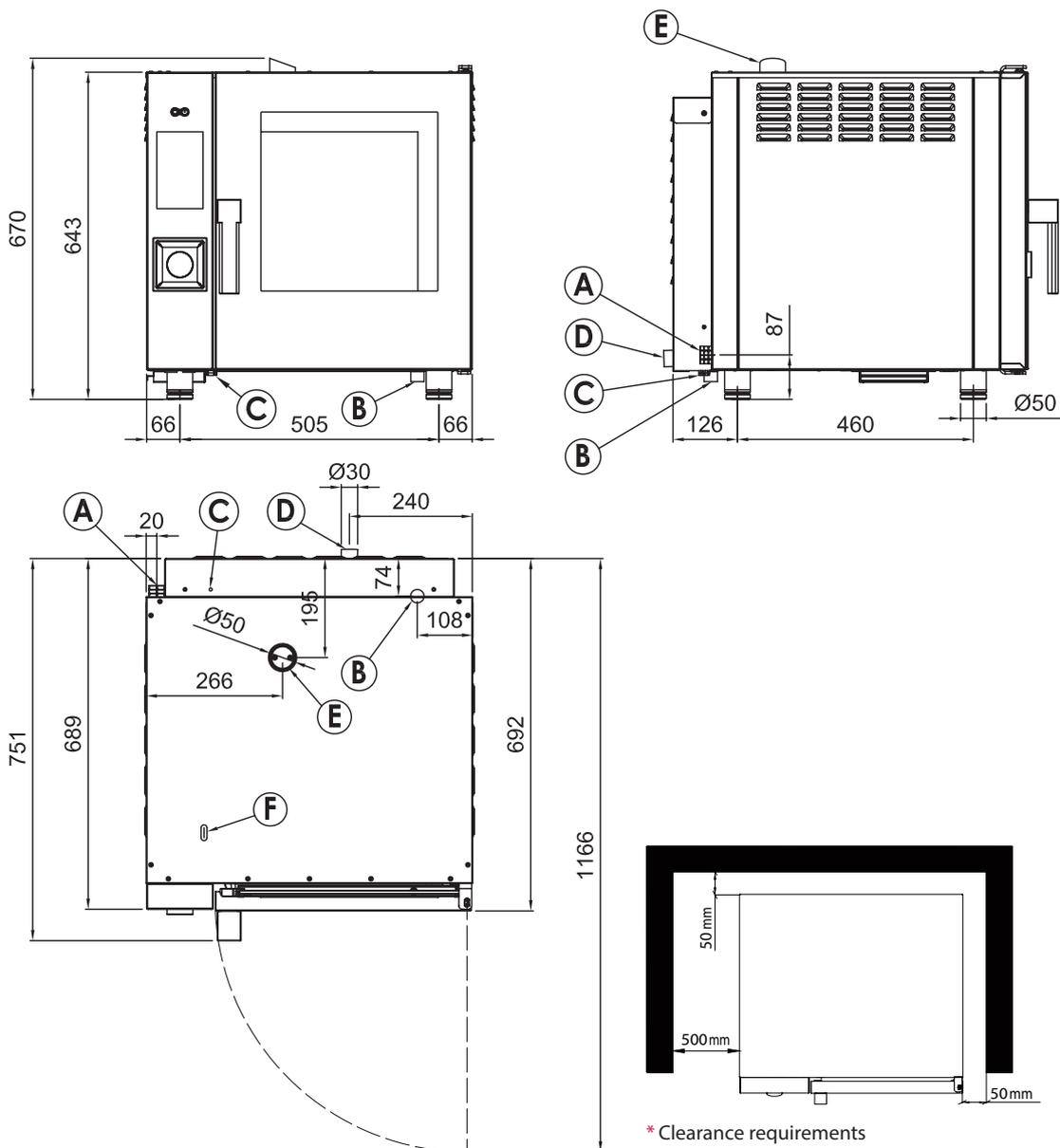
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Technical drawing

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* Clearance requirements

NOTE

* Drain line must be vented

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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 Touch screen display**

simple intuitive control with unique pictograms, all in Czech
the possibility of using preset programs or manual control

 - help with cooking even for less skilled cooks
 - the possibility of safe cooking even in the absence of the operator
 - creating your own recipes
- 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 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

 - the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 100% hygienic quality
- 5 Six-speed reversible fan**

ensures perfect distribution of steam without losing its saturation
its operation is controlled by the program or manually

 - allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

- 6 External temperature probe**

temperature probe located outside the cooking area, option of choosing one point or vacuum probe

 - positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook
- 7 USB**

downloading service reports
upgrade software
playing recipes

 - quick fault finding
 - transfer of original recipes
 - keeping software up to date
- 8 Temperature range 3°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.
- 9 Stainless steel construction**

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

 - safe food preparation; long service life; easy cleaning
- 10 Reinforced version**

reinforced heating elements in the chamber
higher power input

 - Suitable for heavier workloads

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Technical parameters

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1. SAP Code:

00011345

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]:

130.00

10. Device type:

Electric unit

11. Power electric [kW]:

4.800

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

27. Night cooking:

Yes

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

42. Low temperature heat treatment:

Yes

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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. Sustance 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:

1

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:

5

55. GN / EN size in device:

GN 2/3

56. GN device depth:

65

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57. Food regeneration:

Yes

59. Diameter nominal:

DN 50

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

0,75

60. Water supply connection:

3/4"