

# Technical data sheet

## Product features



**Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 5x GN 2/3**

**Model**

**SAP Code**

00038583



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 2/3
- 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

|                            |                    |                               |             |
|----------------------------|--------------------|-------------------------------|-------------|
| <b>SAP Code</b>            | 00038583           | <b>Steam type</b>             | Injection   |
| <b>Net Width [mm]</b>      | 635                | <b>Number of GN / EN</b>      | 5           |
| <b>Net Depth [mm]</b>      | 689                | <b>GN / EN size in device</b> | GN 2/3      |
| <b>Net Height [mm]</b>     | 643                | <b>GN device depth</b>        | 65          |
| <b>Net Weight [kg]</b>     | 53.00              | <b>Control type</b>           | Touchscreen |
| <b>Power electric [kW]</b> | 4.800              | <b>Display size</b>           | 7"          |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |             |

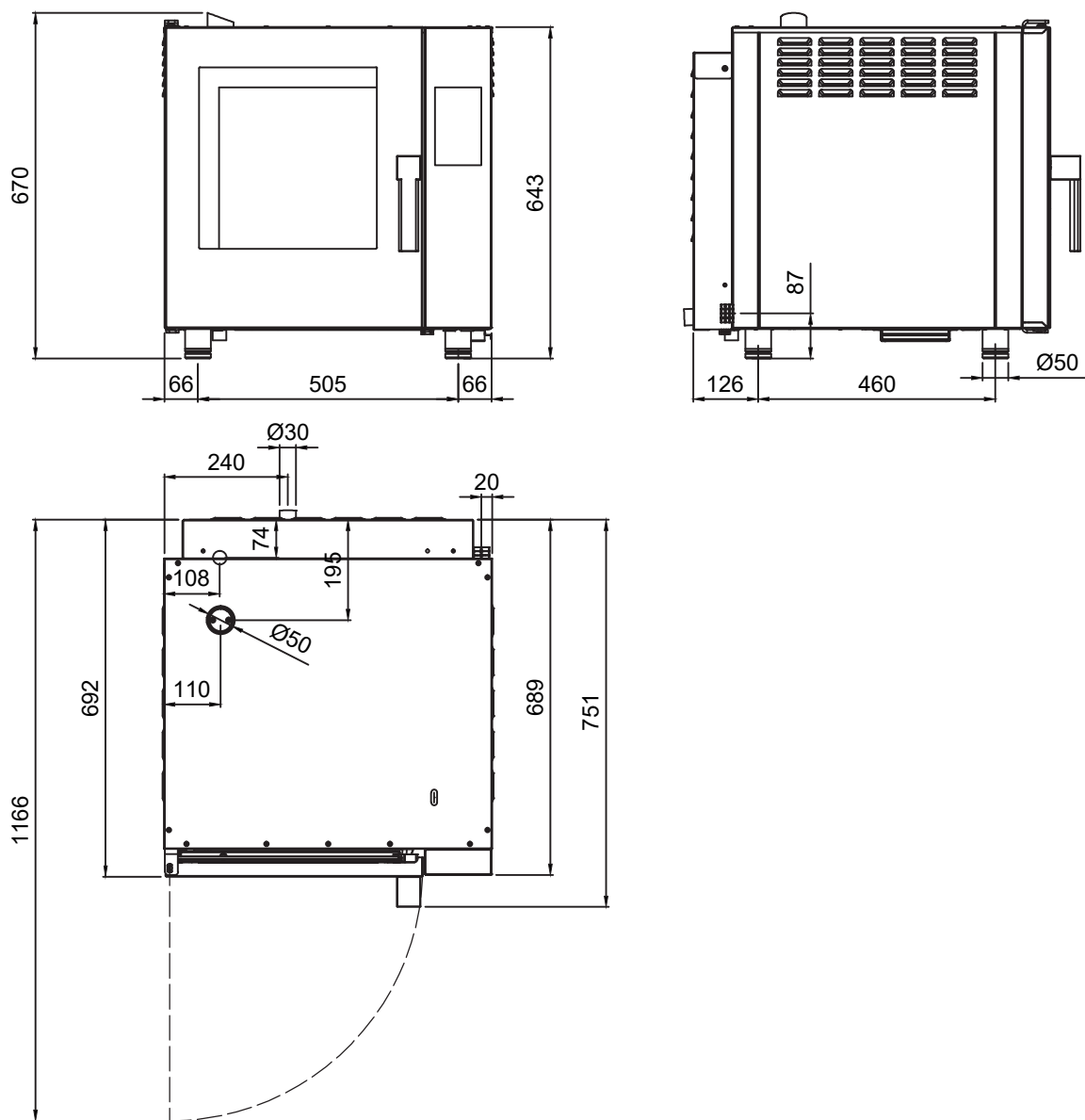
# Technical data sheet



Technical drawing

Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 5x GN 2/3

|       |          |          |
|-------|----------|----------|
| Model | SAP Code | 00038583 |
|-------|----------|----------|



# Technical data sheet



## Product benefits

**Electric convection oven reinforced version Direct steaming Color touch screen Automatic cleaning Left-hinged door 5x GN 2/3**

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00038583 |
|--------------|-----------------|----------|

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 5x GN 2/3

**Model**

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00038583

**1. SAP Code:**

00038583

**2. Net Width [mm]:**

635

**3. Net Depth [mm]:**

689

**4. Net Height [mm]:**

643

**5. Net Weight [kg]:**

53.00

**6. Gross Width [mm]:**

810

**7. Gross depth [mm]:**

700

**8. Gross Height [mm]:**

698

**9. Gross Weight [kg]:**

63.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

4.800

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**27. Detergent type:**

Liquid washing detergent + water rinse

**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

**42. Low temperature heat treatment:**

Yes

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## Technical parameters

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Model

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### 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:

5

### 54. GN / EN size in device:

GN 2/3

### 55. GN device depth:

65

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

1

# Technical data sheet

Technical parameters



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**57. Diameter nominal:**

DN 50

**58. Water supply connection:**

3/4"