

# Technical data sheet



## Product features

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen left door

<b>Model</b>	<b>SAP Code</b>	00014255
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- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 7"
- 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

<b>SAP Code</b>	00014255	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	907	<b>Number of GN / EN</b>	10
<b>Net Depth [mm]</b>	752	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	1037	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	110.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	12.600	<b>Display size</b>	7"
<b>Loading</b>	400 V / 3N - 50 Hz		

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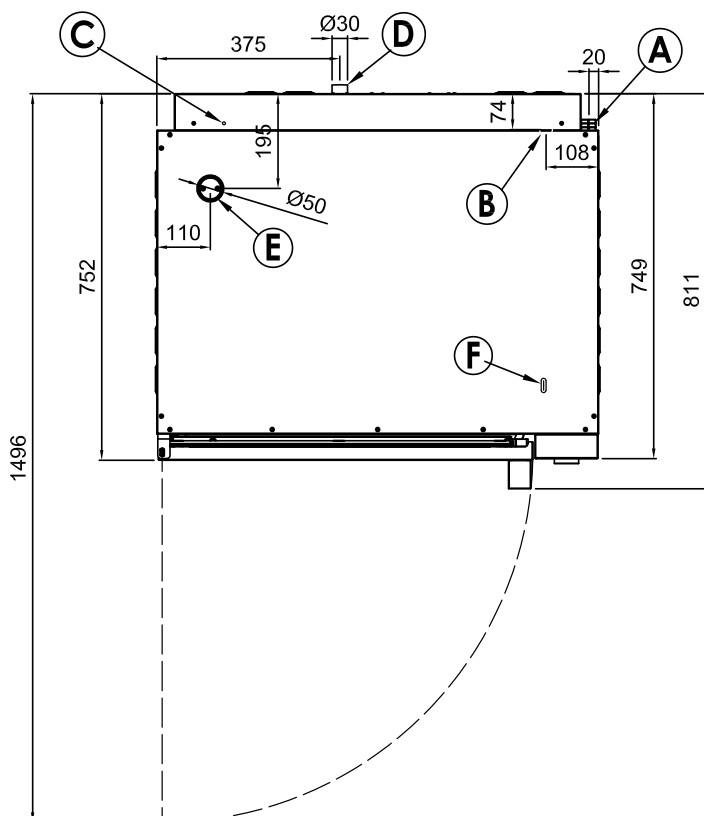
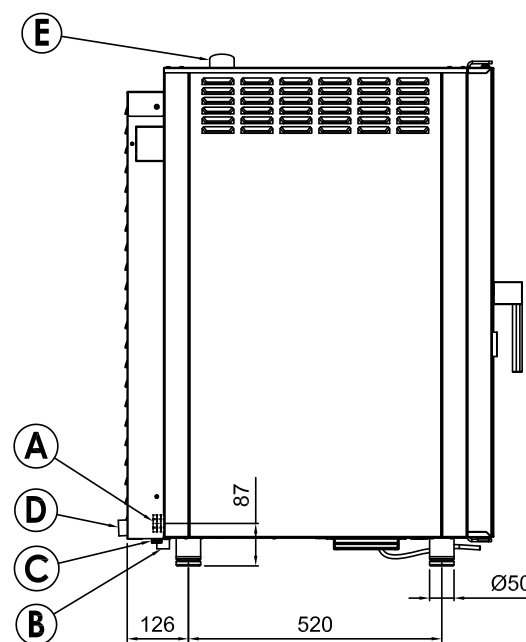
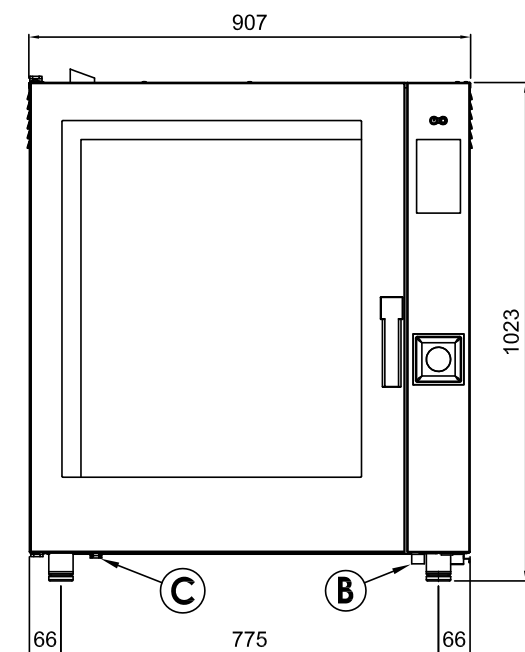
Technical drawing

Combi convection steam oven electric 10x GN 1/1 direct steam touch screen left door

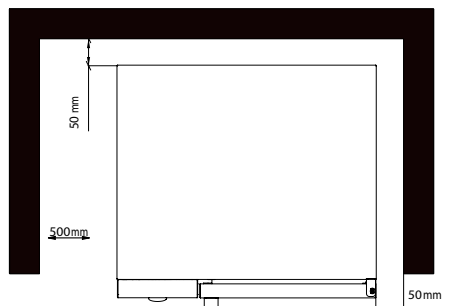
Model

SAP Code

00014255



- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø30)
- E Humidity discharge (Ø50)
- F Detergent hose inlet



\* Clearance requirements

**NOTE**

\* Drain line must be vented

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## Technical parameters

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen left door

**Model**

**SAP Code**

00014255

**1. SAP Code:**

00014255

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

907

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

752

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

1037

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

110.00

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

940

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

900

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

1160

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

130.00

**10. Device type:**

Electric unit

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

12.600

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**14. Device color:**

Stainless steel

**15. Humidity control:**

Yes, indirect measuring

**16. Stacking availability:**

Yes

**17. Control type:**

Touchscreen + buttons

**18. Additional information:**

possibility of reverse door opening - handle on the right side (must be specified when ordering)

**19. Steam type:**

Injection

**20. Chimney for moisture extraction:**

Yes

**21. Delayed start:**

Yes

**22. Display size:**

7"

**23. Delta T heat preparation:**

Yes

**24. Unified finishing of meals EasyService:**

Yes

**25. Night cooking:**

Yes

**26. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

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## Technical parameters

### Combi convection steam oven electric 10x GN 1/1 direct steam touch screen left door

Model

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**27. Advanced moisture adjustment:**

No

**28. Slow cooking:**

from 50 °C

**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:**

Yes

**36. Shower:**

Manual (optional)

**37. Distance between the layers [mm]:**

74

**38. Smoke-dry function:**

Yes

**39. Interior lighting:**

Yes

**40. Low temperature heat treatment:**

Yes

**41. Number of fans:**

2

**42. Number of fan speeds:**

3

**43. Number of programs:**

1000

**44. USB port:**

Yes, for uploading recipes and updating firmware

**45. Door constitution:**

Vented safety double glass, removable for easy cleaning

**46. Number of preset programs:**

100

**47. Number of recipe steps:**

9

**48. Minimum device temperature [°C]:**

50

**49. Maximum device temperature [°C]:**

300

**50. Device heating type:**

Combination of steam and hot air

**51. HACCP:**

Yes

**52. Number of GN / EN:**

10

**53. GN / EN size in device:**

GN 1/1

**54. GN device depth:**

65

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Technical parameters

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## 55. Food regeneration:

Yes