

KME 081 X

 8 x 1/1 GN

COOKING AND OPERATING MODES

- Convection with AUTOCLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with AUTOCLIMA 30 - 300°C
- **ICS - Interactive Cooking System** with more than 76 cooking automatic procedures for: First courses / Meats / Poultry / Fish / Vegetables / Pastry / Multigrill
- **EXTRA** - Automatic settings with 80 automatic procedures for: Timed Holding or controlled by the core probe / Regeneration of plated meals or on GN containers / Slow or fast Defrosting / Vacuum Cookings / Multilevel Cooking / Multilevel Cooking "Just in Time" / Leavening
- **PROGRAMS** - Programmable with 400 free programs in automatic sequence (up to 15 cycles)
- **MANUAL** - Manual cooking with up to 15 cycles in automatic sequence and PLUS functions for: Holding / Finishing (Soft, Medium, Hard) / Fan management (intermittent fan rotation) / Vent management / Delta T Cooking / Second Timer available
- **FAVOURITES** - Where chef's favourite menus can be memorized. It is possible to let available only favourites recipes while locking all cooking programs by the means of a password

CONTROL FUNCTIONS

- LED back-lighting Liquid Crystal Display (LCD) with "Touch Screen" technology
- Scroller with Push function to confirm chosen parameters
- Automatic or manual cavity Pre-heat
- Self-diagnosis at the start of the oven with fault description and acoustic alarm
- AUTOCLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with FAST DRY function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking
- DELTA T cooking for parallel control of temperatures in the cavity and at the food core
- Automatically adjusted steam quencing
- Easily accessible software parameters for personalized oven pre-setting
- Delayed start
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Choice of 6 fan speeds and intermittent fan mode; three lower speeds enabling reduced power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with Multipoint meat or needle probe
- USB port for HACCP data download, update of the software and uploading/downloading cooking programs
- Manual controls for: Humidifier - Cavity fast cool down with auto-stop at 50°C - Timed oven lights with halogen lamps positioned between the door and inner glass - Manual cavity vent control
- IPX5 water protection
- Connection for energy saving system SN (optional)



1/1 GN  530 325

- **SERVICE** program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions
- **ECOSPEED** - Depending on the amount and type of food items, Heart Green optimizes and controls the energy supply, always maintaining the right cooking temperature and avoiding oscillations
- **ECOVAPOR** - With the ECOVAPOR system it is possible to get a remarkable reduction in water and energy consumption, thanks to the automatic control of saturated steam into the cooking cavity

STANDARD EQUIPMENT

- Multipoint core probe - Ø 3 mm.
- 6 speed fan
- Built-in and retractable hand shower with tap
- **CALOUT** system
- 2 stainless steel grids 1/1 GN, mod. X1100 (530 x 325 mm)

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **KLM 081** - Automatic washing system AWS, with 4 levels of intensity: SOFT Wash / HARD Wash / HARD PLUS Wash / RINSING (Equipped with 1 cleanser tank DL 010 - 10 l.)
- **ETH** - Extra charge for Ethernet connection
- **SN** - Extra charge for energy saving system connection
- **KPS 081** - Right hinged door

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CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment, with "trapezium" shape, long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

STEAM GENERATOR

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type
- Automatic boiler pre-heating
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing
- Alarm in case of boiler de-scaling required
- Boiler semi-automatic de-scaling program
- CAL-OUT system to prevent scale build-up within the boiler, as standard

SAFETY FEATURES

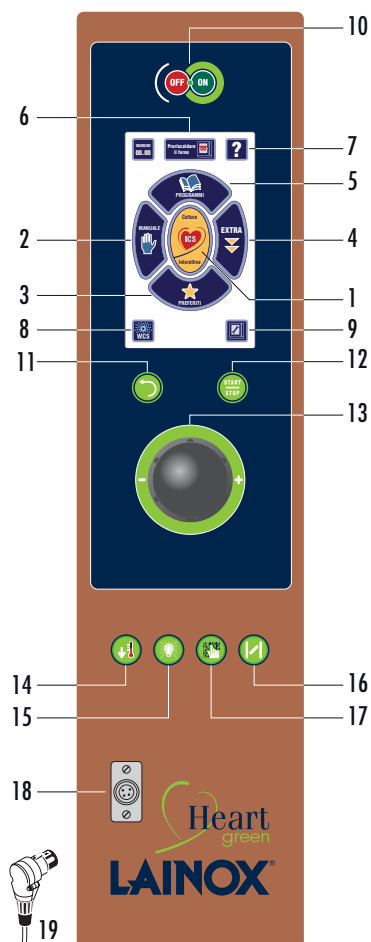
- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Boiler safety thermostat
- Boiler water level probes
- Boiler probe to check boiler completely empty

ACCESSORIES

- **KSA 001** - Needle core probe - Ø 1 mm.
- **KSM 002** - Multiprobes system - 2 multipoint core probes - Ø 3 mm.
- **KSA 002** - Multiprobes system - 2 needle core probes - Ø 1 mm.
- **KFX 081** - Fat filter
- **USB** - USB pen with software update
- **KP 004** - Set of feet (h - 150 mm)
- **RP 004** - Castor kit
- **KSR 081** - Stainless steel floor stand (930 x 600 x 870 h)
- **KSR 081S** - Special floor stands for insertion of the blast chiller (930 x 600 x 910 h)
- **KPT 081** - Side runners (10 x 1/1 GN)
- **KPD 081** - Shelf for cleanser tank
- **KAL 081** - Neutral cabinet with doors
- **KAN 081** - Neutral cabinets with doors, side runners and shelf for cleaner tank (10 x 1/1 GN)
- **KMC 031 E** - Temperature holding and slow cooking cabinet, with core probe and digital controls (450 x 630 x 410 h - 3 x 1/1 GN - AC 230 V / 0,7 kW)
- **KMC 051 E** - Temperature holding and slow cooking cabinet, with core probe and digital controls (450 x 630 x 560 h - 5 x 1/1 GN - AC 230 V / 1 kW)
- **KSS 081** - Removable rack complete with fitting frame (575 x 330 x 510 h)
- **KPP 081** - Plate racks complete with fitting frame (575 x 330 x 510 h - n. plates 16 - Ø 310 mm)
- **KCR 081** - Trolley for removable oven racks with drip tray (550 x 615 x 1100 h)
- **KCR 082** - Trolley for removable oven racks with drip tray, for oven installation with hood (550 x 615 x 1200 h)
- **KCP 081** - Rack thermal cover
- **KKC 081** - Extraction hood with air-cooled condenser (930 x 1040 x 300 h - AC 230 V / 0,25 kW)
- **KKA 081** - Extraction hood without air-cooled condenser - Duct to the outside is required (930 x 1040 x 300 h - AC 230 V / 0,25 kW)
- **KNR 081** - Installation frame for hood (930 x 600 x 100 h)
- **KPA 081** - Stainless steel heat shield for the unit right side panel. Essential when the oven is positioned next to heat sources
- **KGR 081** - Kit Pollogrill
- **CD 002** - Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 lt.
- Special and marine voltages

- *DL010 - Combiclean - Alkaline cleanser (tank 10 l.)*
- *CF010 - Calfree - Non-toxic scale preventer for the prevention of lime scale build-up in the steam generator (tank 10 l.) - Exclusive for CALOUT system*

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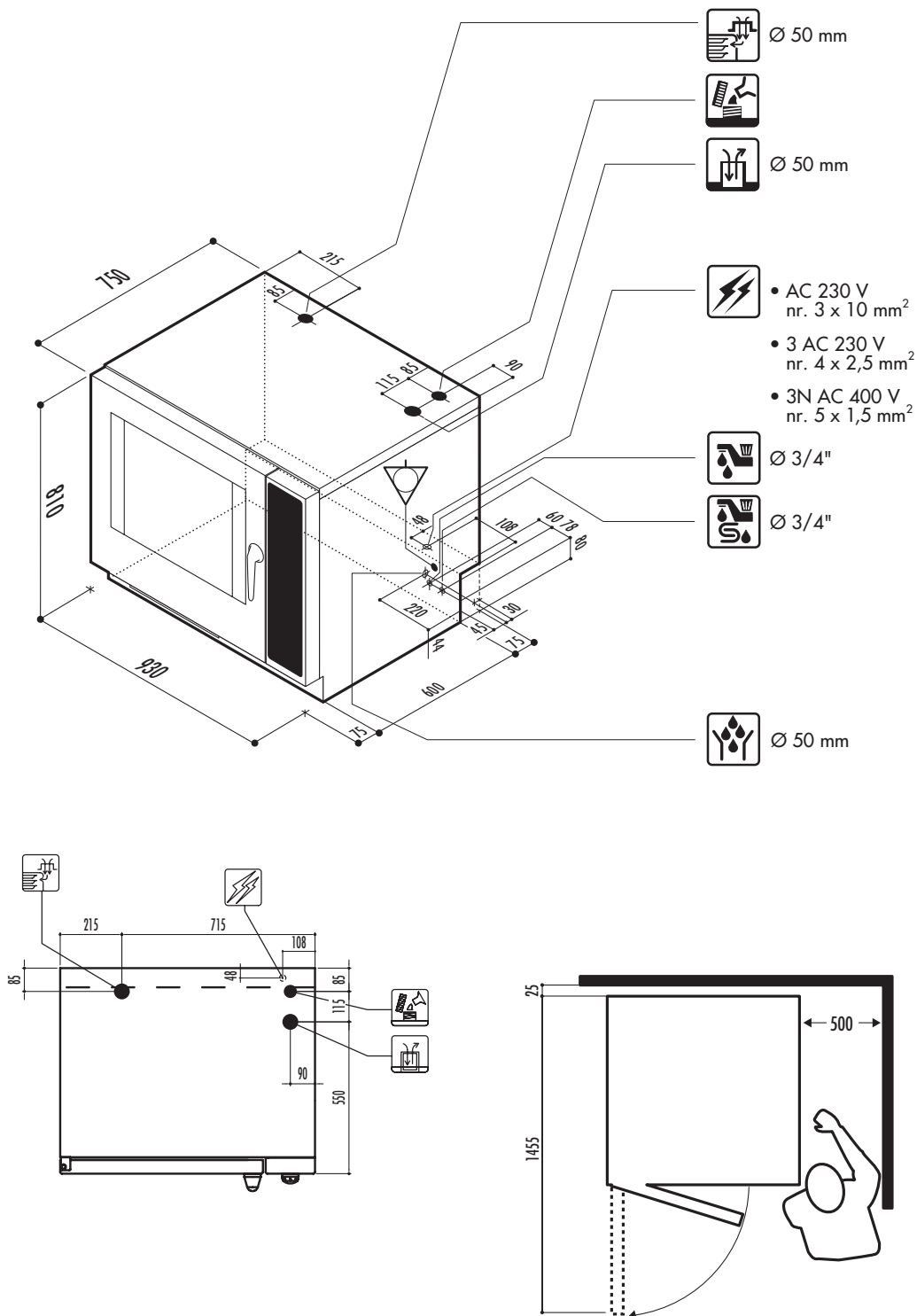
- 1 - ICS (Interactive Cooking System). Press the ICS key then select the food to be cooked
- 2 - MANUAL function for direct setting of cooking mode, time, temperature and/or other cooking parameters
- 3 - FAVOURITES function to access the most frequently used personal and automatic programs
- 4 - EXTRA Function: Hold, Regeneration, Defrosting, Multi-level cooking, Vacuum cooking, Leavening
- 5 - PROGRAMS function to create, start and manage personal cooking programs (400 programs, 15 automatic sequence cycles)
- 6 - Preheating function
- 7 - HELP function
- 8 - Automatic washing system
- 9 - SERVICE function to access maintenance and servicing functions
- 10 - ON/OFF button
- 11 - Back/Return to previous menu key
- 12 - START/STOP key
- 13 - Scroller+. Setting/selection knob
- 14 - Rapid cooling with door open key
- 15 - Cavity light key
- 16 - Oven steam evacuation vent key
- 17 - Manual humidifier key
- 18 - Core probe connection
- 19 - Core probe

TECHNICAL DATA		KME 081 X
External dimensions	mm	930 x 750 x 810 h
Dimensions with packing	mm	980 x 870 x 1030 h
Weight - Gross / Net	Kg	141 / 124
Total electric power	kW	10,5
Chamber heating output	kW	10
Steam heating output	kW	7,5
Fan power	kW	0,37
Power supply voltage	V	3N AC 400 V - 50 Hz

CAPACITY (GN)
8 x 1/1 GN
Distance between layers (mm)
60 mm

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