

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components



GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 18 kW (15480 kcal)
- Hot air power: 18 kW (15480 kcal)
- Steam power: 18 kW (15480 kcal)
- Total electric power: 1 kW

DIMENSIONS

- (mm) 950 x 825 x 1090 h (1290 h with wind protection device)

CAPACITY

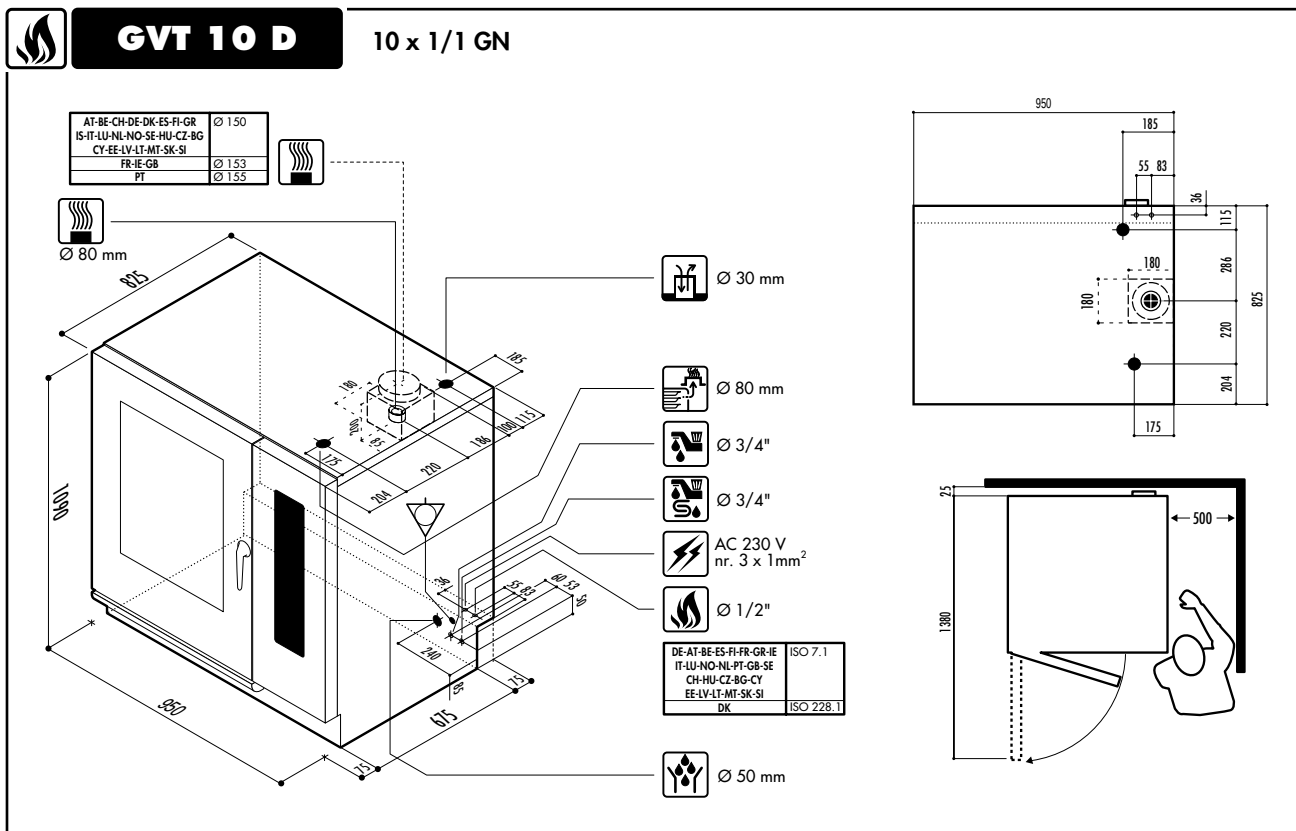
- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SGT10: 10 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PRT10: 30 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Wind protection device CA001
- Side runners for 600 x 400 trays mod. PAT10 (8 trays)
- Removable rack SGT10
- Plated meals rack PRT10
- Thermal cover CPT10
- Trolleys CRT10
- Fat filter FXT10
- Extraction hood with steam condenser KAT10
- Stand SRT10 - SPT10
- Holding cabinets ACT10 - MAT10
- Cabinet ANT10
- Hand shower LD25
- Connection for external printer (type RS 232)

APPROVALS

CE IPX 5



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

The specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.

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