

ACT.O ELECTRIC COMBI OVEN 20 X GN 2/1 WITH AUTOMATIC WASHING

Multifunction mixed oven with advanced technology. Control panel 10", 100% touchscreen, high resolution. Customizable control panel. Extensive program library. Multipoint core cooking probe 5 monitoring points. Immediate steam production in a controlled and modulated overpressure environment. Manual, automatic or memorized cooking programs. Special Cooking: Low Temperature, Delta T, Regeneration, Banqueting, Maintenance, In-Jar Pasteurisation, Vacuum and Drying. Compatible with SMOK smoker accessory. Double fan rotation direction with 6 speeds. Double washing and automatic descaling system of the cooking chamber through the detergent dispenser of the liquid product or adding of Power Pearls micro-granules. AISI304 and AISI316L stainless steel construction for the upper and lower parts of the cooking chamber, fan and container rack.



Double washing system (liquid product or microgranules)



<i>Automatic cooking</i>	Yes	<i>Automatic washing</i>	high-efficiency water and detergent recirculation pump
<i>Capacity in GN containers</i>	20 x 2/1GN - 40 x 1/1GN	<i>Chemical products to be used</i>	Detergent and descaling liquid or detergent in Power Pearls microgranules and descaling
<i>Display</i>	10" capacitive touchscreen with scroller selector	<i>Door knob</i>	right-hand opening even with full hands
<i>Door opening</i>	from left to right	<i>Energy Control</i>	Pre-Setting for remote control of power peaks
<i>Portions for cooking process</i>	n° 560	<i>Power supply</i>	Electricity
<i>Product core probe</i>	Multipoint, standard	<i>Simultaneous cooking</i>	Automatic and Multi-timer

Functional features

- Multi-Function Combi Oven with high definition 10" touchscreen control panel.
- Two modes of access to function and data selection: either via the touchscreen or using the convenient knob, with press to confirm.
- Easy, intuitive control function navigation.
- User profiles can be configured with hierarchical access levels or restricted access depending on operator category. The administrator has a password granting access to all functions. Ordinary users have limited access to the functions assigned to them by the administrator.
- Personalisation of home pages for different users
- "Weekly scheduler" function integrated in the control software, for entering recurrent, personal or working commitments, with alerts on the oven display as they come due, with direct entry to the cooking or washing processes put in the scheduler; automatic start of cooking and washing processes can be programmed.
- Three cooking control modes. 1. Manual: the user can set up to 5 different cooking phases; 2. Memorisation of up to 18 consecutive phases: the user selects a stored program and can edit it; 3. Automatic: the oven offers cooking cycles by category of food and the user can personalise the result required.
- The main cooking modes are convection, steam and combined.

- ACT.O combi ovens

- Constructed in stainless steel, with cooking chamber polished to mirror finish, top and bottom in AISI 316L (1.2 mm), side surface in AISI 304 and joint-free rounded edges.
- Removable container rack structure in electropolished AISI 304 stainless steel, useful to GN 2/1 and GN 1/1 containers and grids without connecting shelf.
- Roll-in rack trolley, easy removable, with twin wheels.
- Armoured direct heat exchanger, in incoloy 800, in cooking chamber.
- High aerodynamic efficiency cooking chamber fan, and AISI 316 "RDC" steam generator.
- Lighting in the cooking chamber with LED lights.
- Control panel with capacitive touchscreen protected by 4 mm tempered glass.
- "Folding" partition between cooking chamber and heat exchanger compartment, with easily accessed fixing system.
- Door with intermediate stop positions at 90° and 130°, open cavity 6+6 mm tempered glass double glazing and low emissivity removable inner glass.
- Cooking chamber completely insulated with a 3 cm layer of glass wool with radiant heat barrier.
- Component section shielded from heat by two insulating panels, in glass wool (2+3 cm).
- Nickel plated metal knob.
- Handle with nickel plated trims and thermally insulated inserts.
- High-strength silicone door seal with two heat barrier lines.
- Condensate collection container integrated to the roll-in rack structure.
- Technical compartment with all functional components, accessible from left-hand side of oven. Forced cooling with expanded polyurethane air filter.
- Cooking chamber drain in bottom with trap, ventilated and with system to prevent liquid/odour flowback.

- Provision for installation of connector for second core cooking probe, to take either multipoint or vacuum probe.
- Provision for smoking kit (SMOK).
- Provision for accessory for advanced control of pasteurisation process in jar (FMP), with multipoint core cooking probe.
- Automatic washing system with water and detergent recycling. Bottom collection tank in AISI 304 stainless steel with high efficiency recycling pump.
- Automatic dispenser for feeding of liquid chemicals (single washing detergent and separate descaler product).
- Prefitted to take Wi-Fi connection kit accessory (KIOT).
- LCS (Lap Closing System) automatic closing system on the oven door when the trolley structure is not inserted: no waste of energy, and unnecessary loss of heat and steam are avoided.

Safety equipment and approvals

- Thermal protection and safety thermostats, connected to relative alarms, for fan motor, cooking chamber, control circuit board and inverter.
- Automatic cooling of the cooking chamber with door closed.
- Magnetic door microswitch.
- Self-diagnosis with alarms for motor cut-out due to water supply failure or other reasons. Alarm decoding on control panel.
- Fan rotation cutout when door is opened.
- IPX5 protection rating.

Standard equipment

- Removable container rack, capacity 20 x GN 2/1 or 40 x GN 1/1 containers, level interspace 66 mm.
- Feet h 225 mm finished with AISI 304, with adjustable height.
- User manual with cooking advice.
- After-sales service data.
- Sachets of Power Pearls detergent.

Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷ 60 Hz	<i>Net Weight</i>	420 kg
<i>Gross Weight</i>	450 kg	<i>Electric Power</i>	55,5 kW
<i>Dimensions</i>	120x117x189 cm	<i>Packing</i>	131x124x212 cm