

TOP GAS COMBI OVEN 15x 60x40 cm

Combi oven (steam, hot air, combi) for bakery and pastry. With automatic cooking for pasteurization, sous vide, drying, steaming. Possibility of conversion for gastronomy. Fan with auto-reverse function for reversal of rotation direction and 6 fan speeds (1 intermittent), patented control system. Patented direct humidity control while cooking. Dual level steam generation. Library programs with 150 automatic and stored cooking programs. Complete recipes with ingredients, preparation, cooking methods and tips for the presentation of the plate, with photography. 100% automatic Cook & Chill programs with integrated BE-1. Simultaneous Multi-cooking with: simultaneously compatible cooking processes, multi-timer (20 times) and use up to 2 core probes. ECO function for the consumption reduction in cooking and washing. Automatic washing system with triple-action sanitization effect, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product. Seven washing programs. Structure made in AISI 304 stainless steel, AISI 316L in cooking chamber.



Automatic Cook&Chill



100% Automatic washing



system TAS 60x40 cm container clearance	85 mm	Automatic cooking	Yes
Automatic washing	with triple-action sanitizing effect	Capacity in 60x40cm containers	15
Display	Colour interactive digital	Door knob	left-hand opening even with full hands
Energy Control	Pre-Setting for remote control of power peaks	Functions Multi	Yes
Product core probe	Multipoint, standard		

Functional features

- Multi-Function Combi Oven with digital controls, EVC colour graphic display and interactive interface.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Different cooking modes with automatic programs cooking library C3, stored and programmable cooking processes library CF3, CMP functions, FAVOURITES and PERSONALIZED from manual selection. It is possible to save personalized cooking programs in the cooking pre-loaded library or with function SaveCooking.
- Cooking assisted functions: Holding, Delta T, Reheating, Banqueting, Low Temperature, Pasteurization, Smoke, Vacuum, Drying.
- Multi-point temperature core probe with progressive density PDP.
- Pre-Setting for vacuum core probe accessory (KSFMS) - only with cooking probe.
- Pre-Setting for smoke with accessory Smokerstar (FMSX).
- Pre-Setting for pasteurization with advanced control (accessory FMP).
- Data selection control knob, backlit touch sensitive keys.
- Automatic washing system with triple action sanitizing effect in the cooking chamber TAS, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product. Washing drain function (patented) ADC, long

- rinsing TMC and short rinsing SPLASH. Decalcification program.
- Multicooking function for cooking through multi-timer with 20 containers, Multieasy for a simultaneous use of compatible programs of cooking, Multicore for the simultaneous use of two core probes, BE-1 to simultaneously manage FX and Blitz with Cook & Chill integrated automatic programs, help on line(UMB) with the user manual on display.
- ECO function for the consumption reduction in cooking and washing.
- RDC (patented) + EVOS steam generator with low management cost and dual level steam generation system DSG.
- Manual steam injection.
- Functions for the active control of: APM power, DCR humidity, AOC management of the cooking chamber with overpressure, automatic fan reverse AWC, 6 fan speeds MFC (with static function), PTM temperature state, PLUS extra power, steam generation dual level (DSG), control of the cooking time in seconds (SBS).
- Alarm reset keys. Self-diagnosis with malfunction alarms.
- Automatic Cooling and Preheating.
- Download- Upload information (HACCP, cooking, ...) through USB Key.
- Pre-setting for remote control of power peaks.
- Start-up time selection.

Constructional features

- Construction in stainless steel, polished cooking chamber made in AISI 304 stainless steel, top and bottom made in AISI 316L stainless steel (1.2 mm) and rounded edges without joints.
- AISI304 stainless steel roll-in rack trolley. Grid clearance 85 mm, capacity 15 x 60x40 cm containers. Equipped with 4 swivelling wheels, 2 with brakes.
- Indirect heat gas exchanger made of AISI 310S and AISI 316L stainless steel. Blown-air burners with modulable degree induction and flame control with electronic processor for self-diagnosis and automatic re-ignition.
- Cooking fan and steam generator in AISI 316L stainless steel.
- Cooking chamber lit by halogen lamp.
- Control panel protected by 5 mm of tempered glass.
- Deflector panel between cooking chamber and exchanger/fan opening on hinges for services and cleaning.
- Door with intermediate stop positions at 90° and 130° and with double tempered glazing (6 mm) with open-cavity and internal low emissive glazing, internal removable glazing - rock wool.
- Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier.
- Handle with double handgrip, easier opening also with hands full.
- High-strength door gasket with double sealing line, in silicone.
- Condensation collection and drain built-in tray.
- All operating elements are located near the technical compartment on the left-hand side of the oven.
- Cooking chamber siphon drain to prevent back flow of liquids and smells with T pipe for ventilated downstream installation.

Safety equipment and approvals

- Overload protection and safety thermostats, linked to respective alarms, for fan motor, cooking chamber and control board.
- Automatic cooling function of the cooking chamber with closed door.
- Magnetic door micro-switch.
- Self-diagnosis with motor and burner cut out alarms; water and gas failure alarms.
- Interruption of the rotation of the fan when the door is open.

Standard equipment

- Roll-in rack trolley capacity 15 x 60x40 cm containers.
- Height-adjustable feet with external stainless steel AISI 304 jacket and brackets for fixing oven feet on floor.
- Water service pipes.
- Handbook with cooking advice.
- Technical assistance information.
- Detergent products.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	360 kg
Gross Weight	360 kg	Electric Power	1,5 kW
Gas Power	40 kW	Dimensions	92,9x91,6x185,5 cm
Packing	104,8x102x217,3 cm		