


## ELECTRIC COMBI OVEN 10 x GN 1/1

Combination convection/steam oven. Structure made of stainless steel with cooking chamber in AISI 304 stainless steel. Multirail container rack in AISI 304 stainless steel rod. Immediate steam production within a controlled and modulated overpressure environment. Control panel with capacitive touchscreen, 7" high resolution LCD interface, with swipe function. Programmable (300 programs - up to 18 consecutive cooking stages). Manual, automatic or memorized cooking processes. Pre-set special processes: Holding, Delta T, Regeneration, Low Temperature, Pasteurisation in jars and Jar cooking (with accessory), Smoking, Vacuum packed, Drying and Smoking (with accessory). Automatic cooking chamber washing system. 5-sensor multipoint core probe supplied. Connectable as standard to the APO.LINK portal. USB port for download/upload of cooking programs, software updates, HACCP data, oven backup, images. Door opening from left to right.



 SPACESAVER 52cm



Automatic washing	through detergent high-efficient	Capacity in GN containers	10 x GN 1/1 h=40 mm
Display	7" capacitive touchscreen	Door handle	right hinged, opening from left to right
Energy Control	Pre-Setting for remote control of power peaks	Portions for cooking process	n° 85
Power supply	Electricity	Product core probe	Multipoint (5 sensors) supplied

### Functional features

- Compact multifunction combination oven.
- Control panel with capacitive touchscreen with high resolution 7" LCD interface, with swipe function. Programmable (300 programs - up to 18 consecutive cooking stages). Easy and intuitive control function navigation logic. Possibility of configuring user profiles with hierarchical access levels: total or limited access based on the type of operator. The administrator has a password that allows him to access all functions.
- A simple user has limited access to the functions assigned to him by the administrator. Customizable home page, for direct access to desired cooking or functions, for multiple operators. "Weekly diary" function integrated in the control software, to enter recurring personal or work commitments, indicated on the oven display when they expire, with direct entry to the cooking or washing processes entered in the diary. HACCP data memorized and visible on the display. Multilingual.
- 300 cooking programs available in 18 phases (stored and additional that can be created by the user). Each stored cooking process includes cooking recommendations. This function also applies to new cooking programs entered directly by the user. It is possible to associate an image to each cooking process. Favorite programs function on the homepage.
- Two cooking management modes. 1. Manual: the operator can set up to 18 different cooking stages; 2. Memorized up to 18 consecutive phases: the operator selects a memorized program and has the possibility to modify it.
- The main cooking modes are convection, steam and combined.
- CONVECTION COOKING: from 10 to 300°C, with active humidity control during cooking from 0 to 100%, with 10% intervals. STEAM COOKING: from 30 to 125°C, with three distinct levels of steam generation suited to the desired cooking result. MIXED COOKING: from 30 to 250°C, with active humidity control during cooking from 10% to 90%, with intervals of 5%.
- Pre-set special cooking processes: Holding, Delta T, Regeneration, Low Temperature, Pasteurisation in jars and Jar cooking (with accessory), Smoking, Sous-vide, Drying and Smoking (with accessory). "Continue cooking" function proposed at the end of the cooking process which maintains the settings. Execution time for cooking from 0 to 40 hours, with the possibility of controlling the cooking time to the second, infinite function. Download and upload functions (cooking programs, software updates, HACCP data, oven backup, images) via USB port. Alarm reset button. Self-diagnosis with malfunction alarms.

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- Delayed start for cooking or washing process.
- Instant steam production in a closed environment at controlled and modulated pressure.
- ECO function to reduce energy consumption during washing.
- Timed manual steam injection (from 5 to 60 seconds).
- Cooking control via core probe, external, multipoint with 5 sensors, supplied.
- 6 fan speed settings, including one semi-static; alternating fan rotation; stop with door opening.
- Ethernet port for: IOT connection to the APO.LINK portal for sending-receiving data from PC (4.0 compatible), real-time sending of malfunction alarms, even to the local assistance center; for intranet connection with devices (smart-phone, tablet, PC) for remote use of the oven interface with mirroring function.
- Provision for remote peak power cut.
- Core probe connector and USB port positioned on the front of the machine.
- Provision for smoking kit (SMOK).
- Provision for accessory for advanced control of pasteurisation process in jar (FMP), with multipoint core cooking probe.
- Door opening from left to right.

### Constructional features

- Structure made of stainless steel. Cooking chamber with rounded corners, polished finish in AISI 304 stainless steel. Insulation of the cooking chamber with a double layer of glass wool with a maximum thickness of 5 cm.
- Removable container rack Multirail in AISI 304 stainless steel rod, useful for GN 1/1 trays and sub-multiples (20 levels with 27.5 mm clearance). Maximum capacity: 10 GN 1/1 trays h = 40 mm or 6 GN 1/1 trays h = 65 mm (82,5 mm clearance).
- Chamber heating by armored electric resistance in Incoloy 800.
- Fan in the cooking chamber with high aerodynamic efficiency in AISI 304 stainless steel.
- LED cooking chamber lighting.
- Control panel with capacitive touchscreen protected by tempered glass.
- "Folding" partition between cooking chamber and heat exchanger compartment, with easily accessed fixing system.
- Door with 4 intermediate stop positions up to 130°, double tempered glass 6+4 mm for minimum heat dispersion with open cavity, internal glass that can be removed for cleaning, with low-emissivity treatment. High resistance silicone gasket with double heat sealing line. Clockwise and counterclockwise rotation handle, convenient for right and left handed.
- Trays built into the oven door and front, for collecting and draining condensate, connected to the oven drain.
- Forced cooling of the technical compartment with expanded polyurethane air filter.
- Cooking chamber drain on the bottom, siphoned and ventilated with anti-reflux system for liquids/odours.
- Automatic management of vent valve for cooking climate control and energy saving.
- Access to the upper technical compartment via the front opening of the control panel and to the rear via the rear panel opening.
- Height-adjustable feet (min 100, max 125 mm) clad in AISI304 jacket

### 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.
- Height of top container slide 160 cm or less with original supporting frame.
- 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.
- IPX4 protection rating.

### Standard equipment

- Progressive density multipoint core cooking probe with 5 detection points.
- Removable container rack.
- Height-adjustable feet (min 100, max 125 mm) clad in AISI304 jacket
- After-sales service data.

### Optionals and Accessories

- Available accessories: open support; wheels; stackable kit with or without support; external vacuum probe; detergent tank kit for washing; hoods; pasteurization kit (FMP), smoking kit (SMOK).
- Optional: model with opening from right to left (TT..R).

### Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	85 kg
<i>Gross Weight</i>	110 kg	<i>Electric Power</i>	11 kW
<i>Dimensions</i>	51,3x89,6x103,3 cm	<i>Packing</i>	58x96x126 cm