Technical data sheet

Product features

Combi convection steam oven electric 5x GN 2/3, 4,8 kW, direct steam, touch screen, automatic cleaning, left door 400 V / 3N		
Model	**SAP Code**	00014273



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 2/3
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 7”
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

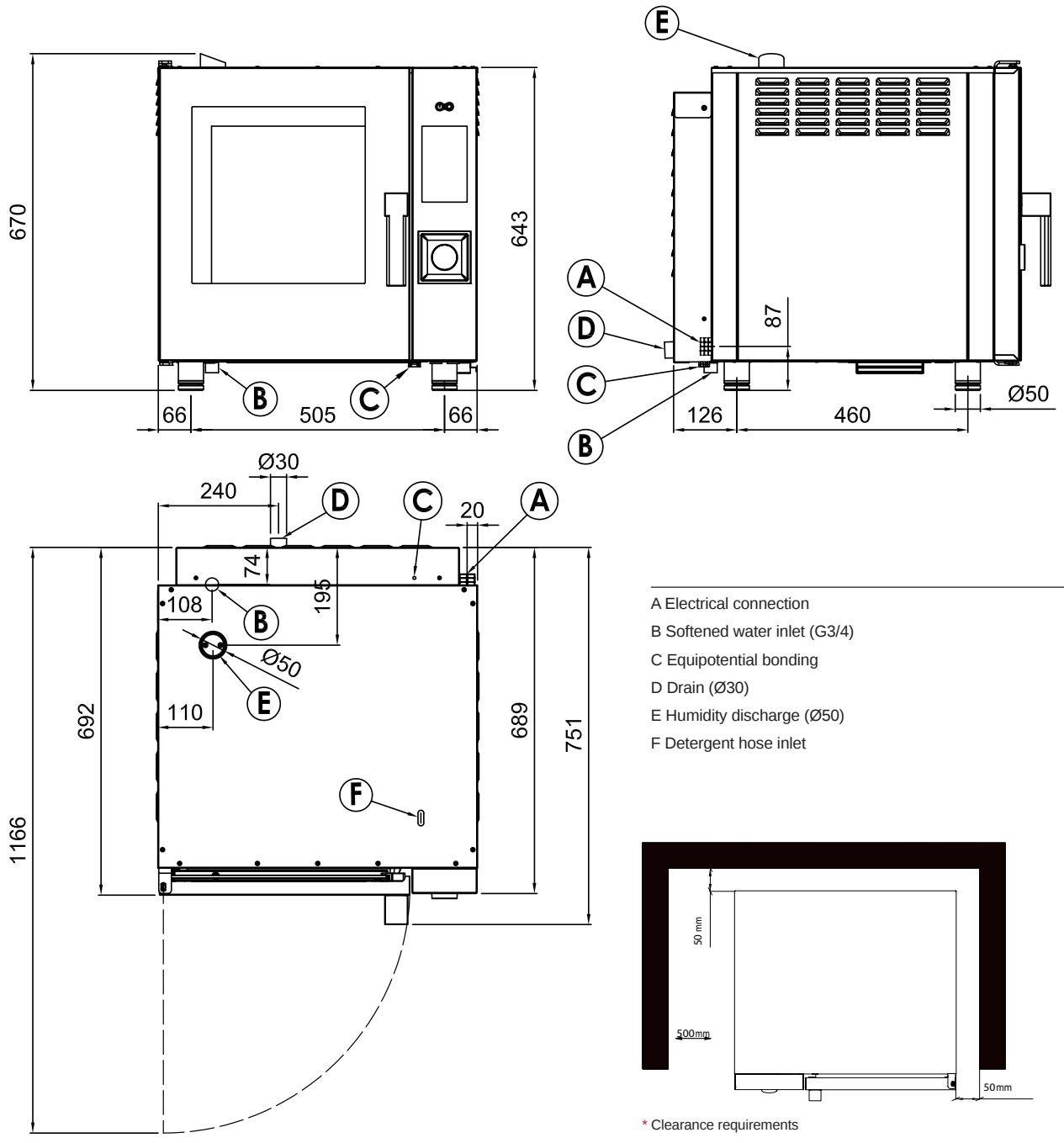
SAP Code	00014273	**Steam type**	Injection
Net Width [mm]	637	**Number of GN / EN**	5
Net Depth [mm]	692	**GN / EN size in device**	GN 2/3
Net Height [mm]	657	**GN device depth**	65
Net Weight [kg]	53.00	**Control type**	Touchscreen + buttons
Power electric [kW]	4.800	**Display size**	7”
Loading	400 V / 3N - 50 Hz		

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391 81 Veselí nad Lužnicí 1, ID:49825062

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Technical drawing

Combi convection steam oven electric 5x GN 2/3, 4,8 kW, direct steam, touch screen, automatic cleaning, left door 400 V / 3N		
Model	**SAP Code**	00014273



A Electrical connection
B Softened water inlet (G3/4)
C Equipotential bonding
D Drain (Ø30)
E Humidity discharge (Ø50)
F Detergent hose inlet

* Clearance requirements

NOTE

* Drain line must be vented

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Technical parameters

Combi convection steam oven electric 5x GN 2/3, 4,8 kW, direct steam, touch screen, automatic cleaning, left door 400 V / 3N

Model	SAP Code	00014273

1. **SAP Code:**
   00014273
2. **Net Width [mm]:**
   637
3. **Net Depth [mm]:**
   692
4. **Net Height [mm]:**
   657
5. **Net Weight [kg]:**
   53.00
6. **Gross Width [mm]:**
   810
7. **Gross depth [mm]:**
   700
8. **Gross Height [mm]:**
   780
9. **Gross Weight [kg]:**
   63.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    4.800
12. **Loading:**
    400 V / 3N - 50 Hz
13. **Material:**
    AISI 304
14. **Exterior color of the device:**
    Stainless steel
15. **Humidity control:**
    Yes, indirect measuring
16. **Stacking availability:**
    Yes
17. **Control type:**
    Touchscreen + buttons
18. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
19. **Steam type:**
    Injection
20. **Sturdier version:**
    Yes
21. **Chimney for moisture extraction:**
    Yes
22. **Delayed start:**
    Yes
23. **Display size:**
    7"
24. **Delta T heat preparation:**
    Yes
25. **Unified finishing of meals EasyService:**
    Yes
26. **Night cooking:**
    Yes
27. **Washing system:**
    Open
28. **Detergent type:**
    Liquid washing detergent + water rinse

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Technical parameters

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Model	**SAP Code**	00014273

29. Multi level cooking:
Drawer program - control of heat treatment for each dish separately

30. Advanced moisture adjustment:
No

31. Slow cooking:
from 50 °C

32. Fan stop:
Interruption when door is opened, not braked

33. Lighting type:
LED lighting in the door, on one side

34. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

35. Reversible fan:
Yes

36. Sustaince box:
Yes

37. Heating element material:
Incoloy

38. Probe:
Yes

39. Shower:
Manual (optional)

40. Distance between the layers [mm]:
74

41. Smoke-dry function:
Yes

42. Interior lighting:
Yes

43. Low temperature heat treatment:
Yes

44. Number of fans:
1

45. Number of fan speeds:
3

46. Number of programs:
1000

47. USB port:
Yes, for uploading recipes and updating firmware

48. Door constitution:
Vented safety double glass, removable for easy cleaning

49. Number of preset programs:
100

50. Number of recipe steps:
9

51. Minimum device temperature [°C]:
50

52. Maximum device temperature [°C]:
300

53. Device heating type:
Combination of steam and hot air

54. HACCP:
Yes

55. Number of GN / EN:
5

56. GN / EN size in device:
GN 2/3

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Model	**SAP Code**	00014273

57. GN device depth:
65

58. Food regeneration:
Yes

59. Cross-section of conductors CU [mm²]:
1

60. Diameter nominal:
DN 50

61. Water supply connection:
3/4”

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