

# Technical data sheet

## Product features



### Oven for quick preparation

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00021417            |
| SO 4         | <b>A group of articles - web</b> | Convection machines |



- Steam type: Injection
- Number of GN / EN: 1
- GN / EN size in device: GN 2/3
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Multi level cooking: No

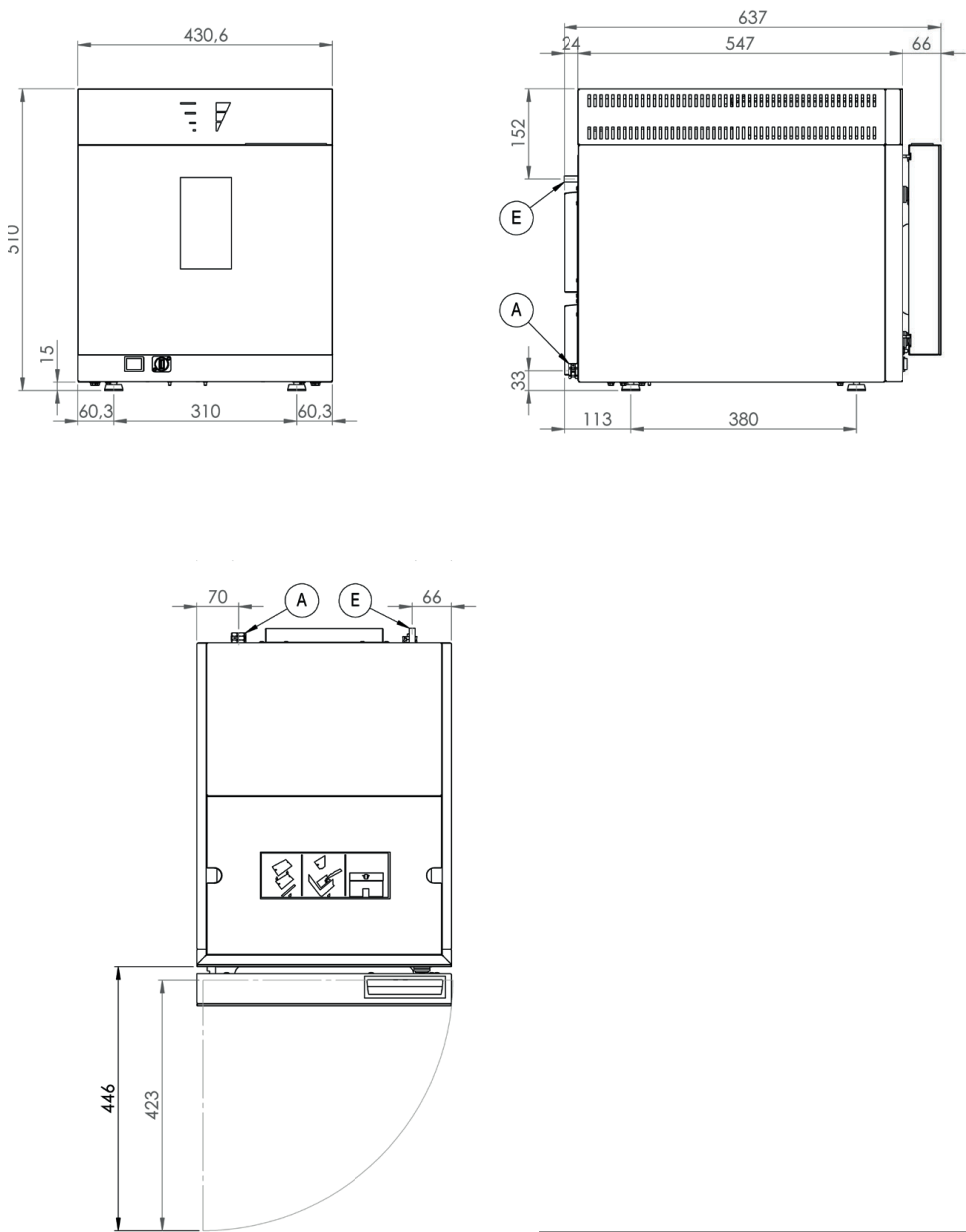
|                            |                    |                                  |             |
|----------------------------|--------------------|----------------------------------|-------------|
| <b>SAP Code</b>            | 00021417           | <b>Steam type</b>                | Injection   |
| <b>Net Width [mm]</b>      | 431                | <b>Number of GN / EN</b>         | 1           |
| <b>Net Depth [mm]</b>      | 637                | <b>GN / EN size in device</b>    | GN 2/3      |
| <b>Net Height [mm]</b>     | 510                | <b>Control type</b>              | Touchscreen |
| <b>Net Weight [kg]</b>     | 45.00              | <b>Display size</b>              | 7"          |
| <b>Power electric [kW]</b> | 3.300              | <b>Maximal height of GN [mm]</b> | 400         |
| <b>Loading</b>             | 230 V / 1N - 50 Hz |                                  |             |

# Technical data sheet



Technical drawing

| Oven for quick preparation |                           |                     |
|----------------------------|---------------------------|---------------------|
| Model                      | SAP Code                  | 00021417            |
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- A Electrical connection
- E Humidity discharge

# Technical data sheet



## Product benefits

### Oven for quick preparation

|              |                                  |                     |
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1

#### **7" touch color display**

clarity, simple clear control

- saving time and manpower, speed of control

2

#### **No filter or hood**

it is not necessary to clean the filter, hood, or replace them

- simple serviceability, cost savings

3

#### **No installation required**

immediate use

- time saving, cost saving

4

#### **Food preparation in less than 2.5 minutes**

speed of preparation = food heating

- time saving, cost saving

5

#### **It allows you to cook, heat and regenerate**

multiple functions in one device

- saving space to purchase more devices, saving costs

6

#### **Combined cooking system**

the food is warm inside, crispy on the surface

- tastier food - not rubbery like from the microwave

7

#### **No water connection required**

variability of device placement

- simple serviceability, cost saving, time saving, space saving

8

#### **Up to 18 preset recipes**

intuitive control, fast control

- saving time, saving human labor, less qualified personnel

9

#### **Personalization of recipes**

recipes tailored to users

- labor saving and customization

10

#### **Removable internal parts of the device**

easy to clean and service

- time saving, cost saving

11

#### **Non-stick tray 2/3 GN**

without the need to use parchment, baking or aluminum paper

- cost savings, food preparation material savings, time savings

12

#### **PoP tuner**

automatic adjustment of temperature and humidity according to the desired result of the customer

- tastier food, satisfied customer, satisfied service

13

#### **PoP Steam + Air Impingement**

steam technology to speed up the process

- time saving, crispy food, tasty food that is not rubbery

14

#### **Flow - convection**

High-speed circulation of hot air inside the chamber

- tasty crispy dish on the surface, warm inside, satisfied customer

15

#### **High performance**

up to 400 cooking cycles with one water tank (3l)

- very low operating costs, saving time for operating the device

# Technical data sheet

## Technical parameters



### Oven for quick preparation

|              |                                  |                     |
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| <b>Model</b> | <b>SAP Code</b>                  | 00021417            |
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**1. SAP Code:**

00021417

**2. Net Width [mm]:**

431

**3. Net Depth [mm]:**

637

**4. Net Height [mm]:**

510

**5. Net Weight [kg]:**

45.00

**6. Gross Width [mm]:**

470

**7. Gross depth [mm]:**

720

**8. Gross Height [mm]:**

620

**9. Gross Weight [kg]:**

60.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

3.300

**12. Loading:**

230 V / 1N - 50 Hz

**13. Exterior color of the device:**

Black

**14. Width of internal part [mm]:**

360

**15. Depth of internal part [mm]:**

445

**16. Height of internal part [mm]:**

255

**17. Humidity control:**

Yes, indirect measuring

**18. Stacking availability:**

No

**19. Control type:**

Touchscreen

**20. Additional information:**

1TRAY GN2/3; minimum distance from other device - 5 cm;  
The use of bottle water prevents the formation of limestone inside the water pipes.

**21. Boiler capacity [ l ]:**

0.00

**22. Steam type:**

Injection

**23. Sturdier version:**

No

**24. Display size:**

7"

**25. Multi level cooking:**

No

**26. Advanced moisture adjustment:**

No

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## Technical parameters



### Oven for quick preparation

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**27. Slow cooking:**

Ne

**28. Standard equipment for device:**

Big oven shovel

**29. Number of burners/hot plates:**

1

**30. USB port:**

Yes, for Firmware actualisation

**31. Number of preset programs:**

18

**32. Device heating type:**

Steam

**33. Number of GN / EN:**

1

**34. GN / EN size in device:**

GN 2/3

**35. Maximal height of GN [mm]:**

400

**36. Cross-section of conductors CU [mm²]:**

0,75