

# Technical data sheet

## Product features



### Convection oven electric Injection system manual 5x GN 1/1

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00038558            |
| EPMN 0511 E  | <b>A group of articles - web</b> | Convection machines |



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Mechanical
- Humidity control: No
- Advanced moisture adjustment: No
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

|                            |          |                               |                    |
|----------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>            | 00038558 | <b>Loading</b>                | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 907      | <b>Steam type</b>             | Injection          |
| <b>Net Depth [mm]</b>      | 760      | <b>Number of GN / EN</b>      | 5                  |
| <b>Net Height [mm]</b>     | 643      | <b>GN / EN size in device</b> | GN 1/1             |
| <b>Net Weight [kg]</b>     | 65.00    | <b>GN device depth</b>        | 65                 |
| <b>Power electric [kW]</b> | 6.300    | <b>Control type</b>           | Mechanical         |

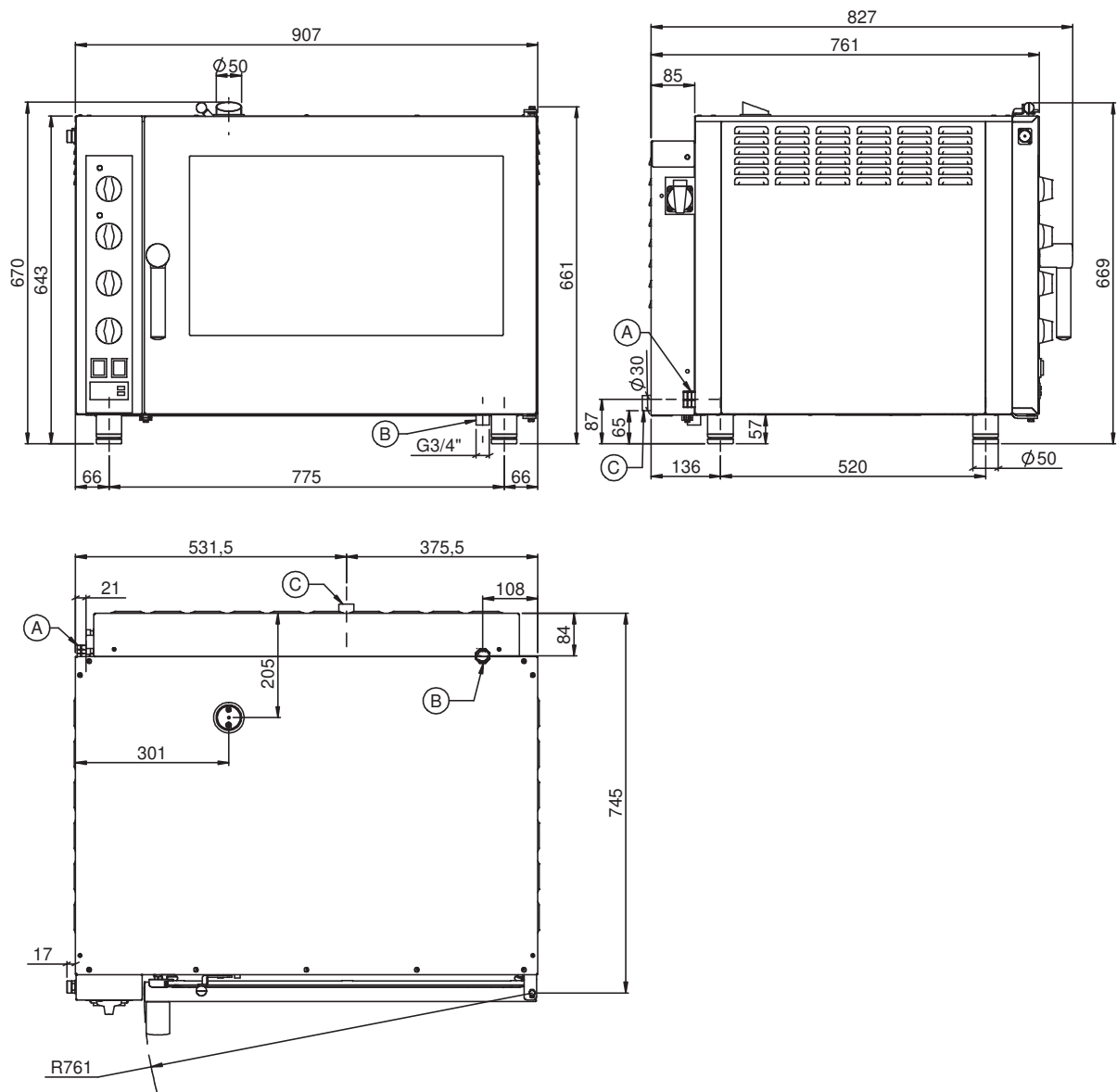
# Technical data sheet



Technical drawing

Convection oven electric Injection system manual 5x GN 1/1

|             |                           |                     |
|-------------|---------------------------|---------------------|
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## Product benefits

### Convection oven electric Injection system manual 5x GN 1/1

|             |                           |                     |
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1

#### Direct injection

steam generation by spraying water onto the heating elements directly in the chamber

- simple and effective solution
- moist steam with water droplets

2

#### Manual controls

value setting using rotary knobs

- suitable for baking
- easy to operate even for non-technical operators

3

#### Kit of two machines on top of each other

connection set allowing two machines to be stacked connects connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces and thus increase production
- the chef can prepare two different dishes at the same time

4

#### Temperature range 30°C - 300°C

heating of the chamber in the temperature range of 30 to 300 °C

- possibility of preparing a wide range of dishes, from low-temperature baking to grilling, gratinating and the like

5

#### Stainless steel construction

construction material is made of high-quality stainless steel  
ensuring long service life  
high hygiene standard

- safe food preparation
- long lifespan
- easy cleaning

# Technical data sheet

## Technical parameters



### Convection oven electric Injection system manual 5x GN 1/1

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**1. SAP Code:**

00038558

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

907

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

760

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

643

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

65.00

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

940

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

900

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

780

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

75.00

**10. Device type:**

Electric unit

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

6.300

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

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

Stainless steel

**15. Adjustable feet:**

Yes

**16. Humidity control:**

No

**17. Stacking availability:**

Yes

**18. Control type:**

Mechanical

**19. Steam type:**

Injection

**20. Sturdier version:**

No

**21. Chimney for moisture extraction:**

Yes

**22. Delayed start:**

Yes

**23. Delta T heat preparation:**

Yes

**24. Cold smoke-dry function:**

No

**25. Unified finishing of meals EasyService:**

No

**26. Night cooking:**

No

**27. Multi level cooking:**

No

**28. Advanced moisture adjustment:**

No

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## Technical parameters



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**29. Slow cooking:**

No

**30. Fan stop:**

Interruption when door is opened, not braked

**31. Lighting type:**

LED lighting in the door, on one side

**32. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**33. Reversible fan:**

Yes

**34. Sustaine box:**

Yes

**35. Heating element material:**

Incoloy

**36. Probe:**

No

**37. Remote control:**

No

**38. Shower:**

No

**39. Distance between the layers [mm]:**

74

**40. Smoke-dry function:**

No

**41. Interior lighting:**

Yes

**42. Low temperature heat treatment:**

No

**43. Number of fans:**

1

**44. Number of fan speeds:**

2

**45. USB port:**

No

**46. Door constitution:**

Vented safety double glass, removable for easy cleaning

**47. Minimum device temperature [°C]:**

50

**48. Maximum device temperature [°C]:**

300

**49. Device heating type:**

Combination of steam and hot air

**50. HACCP:**

Yes

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

5

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

GN 1/1

**53. GN device depth:**

65

**54. Food regeneration:**

Yes

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

1

**56. Diameter nominal:**

DN 50

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Technical parameters



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### 57. Water supply connection:

3/4"