Technical data sheet

Product features

Convection oven electric Injection system manual 10x GN 1/1 400 V / 3N		
Model	**SAP Code**	00038560
EPMN 1011 E	**A group of articles - web**	Convection machines



- Steam type: Injection
- Number of GN / EN: 10
- 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

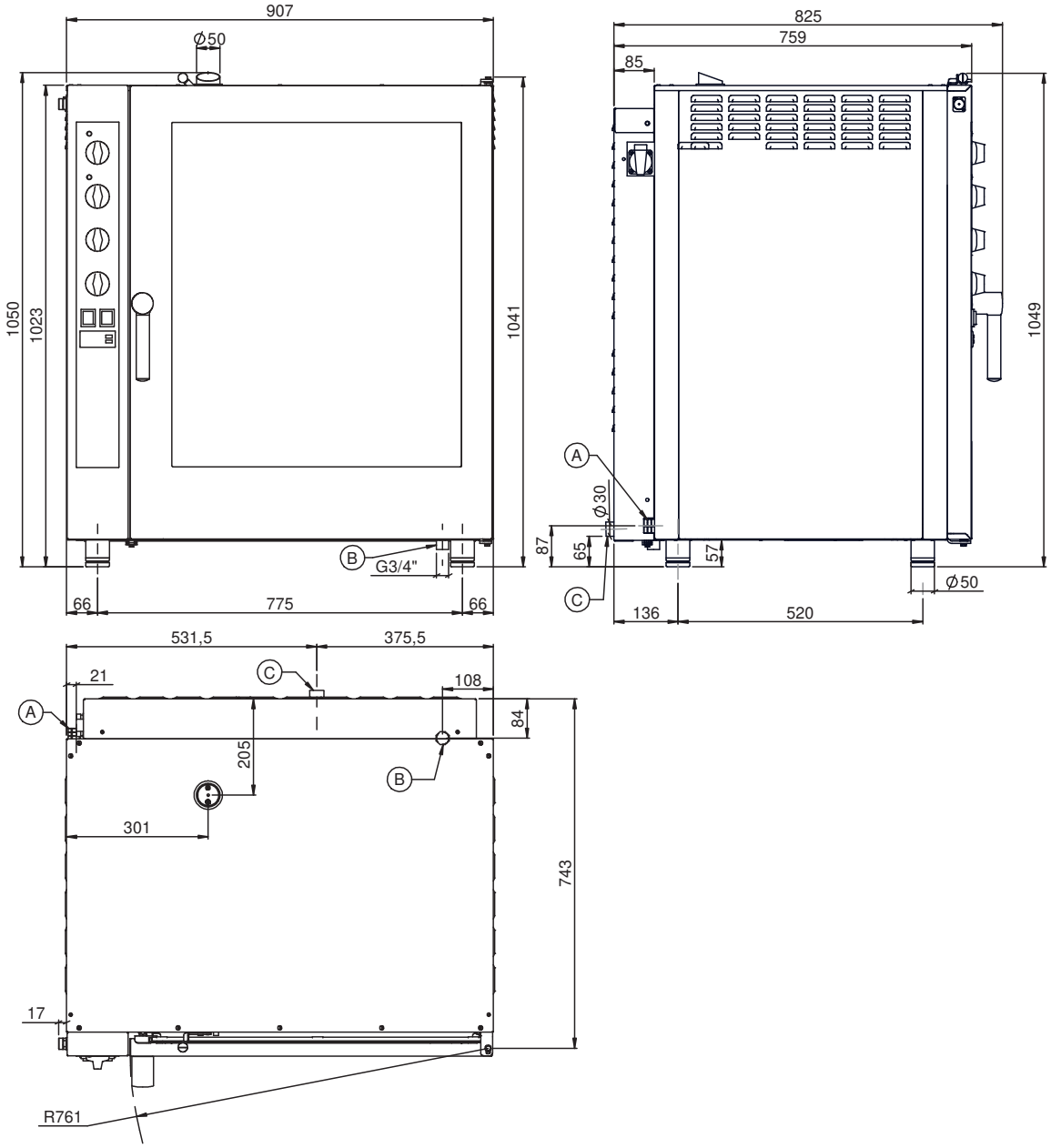
SAP Code	00038560	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	907	**Steam type**	Injection
Net Depth [mm]	760	**Number of GN / EN**	10
Net Height [mm]	1023	**GN / EN size in device**	GN 1/1
Net Weight [kg]	100.00	**GN device depth**	65
Power electric [kW]	12.600	**Control type**	Mechanical

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Technical drawing

Convection oven electric Injection system manual 10x GN 1/1 400 V / 3N		
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Product benefits

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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

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Technical parameters

Convection oven electric Injection system manual 10x GN 1/1 400 V / 3N		
Model	**SAP Code**	00038560
EPMN 1011 E	**A group of articles - web**	Convection machines

1. **SAP Code:**
   00038560
2. **Net Width [mm]:**
   907
3. **Net Depth [mm]:**
   760
4. **Net Height [mm]:**
   1023
5. **Net Weight [kg]:**
   100.00
6. **Gross Width [mm]:**
   940
7. **Gross depth [mm]:**
   900
8. **Gross Height [mm]:**
   1160
9. **Gross Weight [kg]:**
   130.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    12.600
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:
Ne

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. Sustaince 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:
2

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:
10

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]:
4

56. Diameter nominal:
DN 50

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57. Water supply connection:

3/4”

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