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Electric oven boiler steam and convection 10x GN 1/1+ Cleaning

SBES/XC-10

DIGIT

Descriptions

mm (W x D x H)	867 x 850 x 1058
kW	19
gross Weight (Kg)	164 kg
Voltage	400/3N 50-60Hz
Volume (m ³)	1.2 m ³

Product details

- Oven "LENGTHWISE" payload plates GN 1/3, 1/2, 2/3 and 1/1.
 - Load capacity 50 Kg.
 - Lateral structures less than 65 mm "anti-tipping".
 - Core temperature probe.
 - Structure (Dx & Gx) 600x400 EURONORM (on request ref. AC/SE...)
 - NB: delivered without grids and without GN plates.
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- Inner and outer construction in stainless steel AISI 304, thermal insulation in ceramic fibre, control panel with stainless steel filter, preventing soiling of the components (ventilated panel), stainless steel feet. Cooking chamber: fully welded, completely watertight, rounded corners and angles without any roughness. Sealing gasket fixed on the front of the cooking chamber. Double-drawn bottom that separates condensation from the grease towards the drain. Standard steam condenser reducing the temperature of the condensate at the drain and limiting the steam outlet when the door is opened. Easily removable platinum door structure. Easily removable heat diffusers. Large motorized door allowing all types of cooking. Unique design of the enclosure coupled with a side fan in AISI 304 stainless steel (CCRR), guarantee uniform heat management and distribution.

- Double-glazed door: ergonomic and athermal handle, automatic closing with safety device to prevent accidental opening, condensate recovery unit integrated in the door, interior window mounted on hinges for easy cleaning and perfect hygiene. Air circulation between the panes of glass guarantees better thermal insulation. Micro-switch to stop the fan when opening. Side LED lighting for a global view of the enclosure. Electric heating: by circular stainless steel shielded resistors placed behind the fan deflectors, steam: by stainless steel shielded resistors in an external casing. Control panel (Thermostat from 25° to 300°C. Timer from 1 min to 8 h, ...) with digital display: clear and logical design, front access, easy and quick after-sales service, IPx5 protection index (against water jets from the lance).

The +

PLUS Version As :

- Steam generated by boiler (100% saturation)
- Touch button controls "digital display".
- By-pass technology (probe that manages the humidity level), 2-stage cooking (choice of 2 different types of cooking in succession)
- Memory (pre-programmable) for 100 recipes, cooking in 4 different phases (choice of 4 different types of cooking in succession), "BANQUETING" regeneration function, "LOW T° COOKING". (CCBT) low temperature firing (T° below 100°C)
- 5 speed controls.
- Core probe (1 "sensor")
- Automatic preheating and rapid cooling of the cooking chamber (CCRR)
- "AUTO-CLEANING" integrated automatic cleaning device (CCNA) with boiler descaling, 4 different cycles to choose from.

ADVANTAGE - TYPE of COOKING :

- Convection from 25 to 300°C
- Steam 100° C
- Mixed convection/steam from 25° to 250°C
- Low temperature cooking from 25° to 99°C
- Regeneration and temperature maintenance from 25° to 250°C.