

PROMO

Electric oven "TOUCH" boiler steam and convection 6xGN1/1+ Cleaning

SBET/XC-06

TOUCH SCREEN

Descriptions

mm (W x D x H)	867 x 850 x 808
kW	11
gross Weight (Kg)	144 kg
Voltage	400/3N 50-60Hz
Volume (m ³)	1 m ³

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Product details

- Oven "LENGTHWISE" payload plates GN 1/3, 1/2, 2/3 and 1/1.
 - Load capacity 30Kg.
 - Lateral structures less than 65 mm "anti-tipping".
 - Core temperature probe.
 - Recessed nozzle with reel.
 - 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 to prevent the components from getting dirty (ventilated panel), stainless steel feet. Cooking chamber: fully welded, completely sealed, corners and angles rounded without any bumps. 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.

- Double-glazed door: ergonomic and athermal handle, automatic closing with safety device to prevent accidental opening, condensation recuperator integrated in the door, hinged interior glass 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 "TOUCH SCREEN" of 7" with, front accessibility, ease and speed for after-sales service, IPx5 protection index (against water jets from the lance).

The +

PLUS Version At :

- Steam generated by boiler (100% saturation)
- "TOUCH SCREEN" controls 7" touch screen and high definition color, allowing the user to customize all the main functions of the oven.
- Favourites management on the home screen.
- Audible and visual alert for program end.
- 3 baking modes (automatic, programmed, manual)
- Humidification regulation from 1% to 100% thanks to its LAMBDA probe (CCHY).
- Exclusive patent), a real control of humidity (exclusive patent) also allowing great savings in water consumption "WATER SAVING".
- Memory (pre-programmable) for 1000 recipes, 16 different firing phases (choice of 16 different types of successive firing), "AUTOMATIC MODE" automatic firing according to product type, weight and quantity, 11 special cycles: "LOW T° COOKING". (CCBT) low temperature cooking (T° below 100° C), "BANQUETING" regeneration function, "FRESH PASTA PASTEURIZATION" pasteurization of fresh pasta, "DEHYDRATING" dehydration, etc...
- 7 speed controls.
- Core probe (6 sensors).
- Automatic preheating and rapid cooling of the firing chamber (CCRR).
- USB port for storage and transfer of various cooking programs (HACCP data management)
- "AUTO-CLEANING" integrated automatic cleaning device (CCNA) with boiler descaling, 4 different cycles to choose from, "ECONOMIZER" function for saving water and detergents.

ADVANTAGE - TYPE of COOKING :

- Convection from 25 to 300° C
- Steam 100° C
- Mixed convection/steam from 25° to 250° C

- Low temperature cooking
- Regeneration and temperature maintenance from 25° to 250°C