

## Convection steam oven CONTACT 11x GN1/1

219966

Chamber made of AISI 304 stainless steel. Oven chamber is pressed, with rounded corners for easy cleaning. Glass door cool to the touch thanks to 2-layers of glass with gravity ventilation in between. Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position. Door hinged on the right side. Inside glass pane can be removed for easy cleaning. Door seal from thick silicone, mounted in the housing for easy servicing. Chamber fitted with LED light. Oven chamber insulated to keep the heat inside, safe and energy efficient. Drip tray for condensation with a drain in the door. Feet adjustable to ensure a level placement of the oven. Features 2 systems:

- AirFlow+, the redesigned deflector (fan cowl) improves air circulation ensuring the best results no matter where the food is placed in the oven.
- Humid+, the water system feeds water directly behind the fan providing high humidity levels while reducing water consumption. Water protection rating: IPX4. Connection to electricity, treated water, sewerage system required. Water connection: 3/4", drain outlet: ø30 mm, with drain in the chamber. Operation and programs Large control panel with 7-inch screen. Temperature can be set from 30°C up to 270°C. Timer can be set up to 11 h, 59 min, continuous operation possible. Cooking/baking in 3 modes: convection, steam, convection-steam (combi). Fan power: normal, semi-static, ½ power. Steam generated by spraying it directly on the fan, set in 10 steps (0-100%), electronically controlled. Save up to 100 recipes, each with up to 10 steps. Offers multilevel cooking, possibility to prepare various dishes in the same conditions, with different program times. Preheating function – pre-heats to 30°C higher than the set temperature. Holding function – automatically keeps food at serving conditions after the cooking program is finished. Holding cabinet function – maintain the correct temperature and proper moisture level of dishes until they are served. Cooldown function – rapid cooling of the chamber to be ready to start a new process with which requires a lower temperature. Proofer function – use the oven to proof dough at a perfect temperature and humidity. USB port – upload and download recipes and HACCP data with ease. Delayed start – program a delayed start up to 24 hours. With probe for delta-t cooking, prepare every dish to perfection by monitoring the temperature inside the dishes.

Holds 11 GN 1/1 trays, not included in the set. Tray support spacing: 68 mm. 2 fans with auto-reversing. Automatic washing system with 4 programs: Eco, Normal, Intense, Rinsing. Up to 30% water savings with the new washing head. Production capacity: 165 - 220 meals per day (this figure is indicative and may vary).



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## Specifications

Interior material	: 18/10 Stainless steel
Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 400
Temp range from (°C)	: 30°C
Temp range to (°C)	: 270°C
Unit temperature	: Celsius
Timer	: 12
Timer unit	: Hours
Heating element	: Heater
Ingress protection	: IPX4
Supported standards	: USB
Protections	: Overheat protection, Thermal fuse, Water proof
Nestable	: No
Reversible door	: No
Water connection	: Yes
Plumber needed	: Yes
Electrician needed	: Yes
Included accessories	: Washing system
Materials	: Double pane glass, 18/0 Stainless steel
Transparent door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 730
Width (mm)	: 849
Height (mm)	: 1130
Weight of item (kg)	: 113.8
Internal length (mm)	: 590
Internal width (mm)	: 372
Internal height (mm)	: 855
Sizes that fit	: GN 1/1
Capacity value	: 11
Capacity unit	: Trays
Max load	: 4
Max load unit	: kg/tray
Tray support spacing (mm)	: 68
Power (input) (W)	: 15400
Control panel	: Digital
Programmable	: Yes
Probe	: Yes
Number of fans	: 2
Measurements	: 730x849x(H)1130

## Transport specifications

EAN	: 8711369219966
Intrastat code	: 84198180
Gross weight (kg)	: 131
Net weight (kg)	: 113.02
Sales units per pallet	: 1
Plastic packaging (gram)	: 100

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