

Convection steam oven, Touch, electric

229620

Made of 18/8 stainless steel. Rounded edges for easy cleaning. Safety door with opening locks at 60°, 90°, 120°, and 180°. Double-glazed door with LED lighting and gravity cooling. Right-hinged door. Durable silicone gasket – easy to replace without service support. IPX5 rating (electric). Adjustable feet for stable and level installation. Temperature resistance: 30°C–270°C. 7-inch full-colour TFT touch panel. Menu available in 42 languages, including English and Polish. USB port and Wi-Fi for recipe transfer and software updates (including HACCP data). Additional features: Preheating, holding, cooldown. Proofing and holding cabinet chamber. Delayed start (up to 24 hours). 500 built-in recipes, 5 fan speeds, 10 steam levels. DELTA T cooking mode. Multilevel Cooking – Prepare different dishes simultaneously under the same conditions; the oven notifies when to remove each tray. Multi-point Probe – Measures internal food temperature at three points for precision cooking. Automatic Washing System – 4 cleaning programs (ECO, NORMAL, INTENSE, RINSING) with up to 30% water savings. Patented technologies: Flow+ – Redesigned fan deflector ensures perfect air circulation and even cooking across all tray levels. Humid+ – Efficient humidification system draws water directly from the fan for optimal moisture and reduced water consumption. Dry+ – Computer-controlled valve manages chamber humidity for ideal cooking conditions by removing excess moisture.

With direct steam and touch screen controls. Fits up to 5 x GN 1/1 trays. Performance: 70-100 dishes/day. Tray support spacing: 68 mm. 1x auto-reverse fan.



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Specifications

Interior material	: 18/10 Stainless steel
Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 400
Rated Frequency (Hz)	: 50 Hz, 60 Hz
Temp range from (°C)	: 30°C
Temp range to (°C)	: 270°C
Unit temperature	: Celsius
Timer	: 12
Timer unit	: Hours
Gradation	: 10
Heating element	: Heater
Ingress protection	: IPX5
Supported standards	: WiFi, USB
Protections	: Overheat protection, Water proof
Reversible door	: No
Water connection	: Yes
Electrician needed	: Yes
Included accessories	: Washing system
Serie	: Millennial Touch Screen
Materials	: Double pane glass, 18/0 Stainless steel
Transparent door	: Yes
Length (mm)	: 730
Width (mm)	: 784
Height (mm)	: 700
Weight of item (kg)	: 78.4
Measurements	: 730x784x(H)700

Transport specifications

EAN	: 8711369229620
Intrastat code	: 84198180
Gross weight (kg)	: 89
Net weight (kg)	: 72.36
Sales units per pallet	: 2
Plastic packaging (gram)	: 40

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