

Convection steam oven – Touch 11 x GN 1/1, electric, with direct steam and a touch screen controlled

229842

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.

Tray support spacing: 68 mm.



HENDI B.V.
 Innovatielaan 6
 6745 XW De Klomp, The Netherlands
 T: +31 (0)317 681 040
 E: info@hendi.eu

HENDI Polska Sp. z o.o.
 ul. Firmowa 12
 62-023 Robakowo, Poland
 T: +48 61 6587000
 E: info@hendi.pl

HENDI GmbH
 Ehrling 15
 5112 Lamprechtshausen, Austria
 T: +43 (0) 6274 200 10 0
 E: office.austria@hendi.eu

HENDI S.R.L.
 Str. 13 decembrie 94A, Hala 14
 Braşov, 500164, Romania
 T: +40 268 320330
 E: office@hendi.ro

PKS HENDI South East Europe SA
 5 Metsovou Str.
 18346 Moschato, Athens, Greece
 T: +30 210 4839700
 E: info@pks-hendi.com

HENDI Italia S.R.L.
 Via Leonardo da Vinci 4
 39100 Bolzano (BZ), Italy
 T: 800 727 438
 E: office.italy@hendi.eu

Specifications

Interior material	: 18/10 Stainless steel
Usage area	: Indoor, Kitchen
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
Heating element	: Heater
Battery included	: No
Ingress protection	: IPX5
Supported standards	: WiFi, USB
Protections	: Overheat protection, Water proof
Is liquid	: No
Reversible door	: No
Water connection	: Yes
Electrician needed	: Yes
Included accessories	: Washing system
Materials	: Double pane glass, 18/0 Stainless steel
Transparent door	: Yes
Length (mm)	: 730
Width (mm)	: 785
Height (mm)	: 1130
Weight of item (kg)	: 113.8
Measurements	: 730x785x(H)1130

Transport specifications

EAN	: 8711369229842
Intrastat code	: 84198180
Gross weight (kg)	: 126
Net weight (kg)	: 107.74
Sales units per pallet	: 1
Plastic packaging (gram)	: 80

HENDI B.V.
Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.
ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH
Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.
Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA
5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.
Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu