

## Convection steam oven CONTACT 7x GN 1/1

219959

Made of 18/8 stainless steel. Pressed chamber with rounded corners for easy cleaning. Equipped with LED lighting and thermal insulation – energy-efficient and safe. Condensation drip tray with drain integrated into the door. Adjustable feet ensure stable and level placement. Door features: Double-glass door, cool to the touch – features gravity ventilation between layers. Door can be locked in 4 positions: 60°, 90°, 120°, and 180°. Hinged on the right side. Removable inner glass pane. Silicone gasket mounted in the housing. AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement. Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption. Water protection rating: IPX4. Required connections: electricity, treated water, and sewage system. Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain). Large 7-inch touchscreen control panel. Temperature range: 30°C to 270°C. Timer: up to 11 hours and 59 minutes, or continuous operation. Cooking modes: convection, steam, and combi (convection + steam). Fan speed: 3 speeds, normal mode, semi-static mode. Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%). Store up to 100 recipes, each with up to 10 steps. Multi-level cooking – prepare different dishes under the same conditions with independent timing. Additional features: Preheating – heats up to 30°C above the set temperature. Holding – automatically maintains serving temperature after the program ends. Holding cabinet – keeps food warm and moist until served. Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures. Proofer – ideal temperature and humidity conditions for proofing dough. Delayed start – schedule startup up to 24 hours in advance. Delta-T probe – precision cooking by monitoring internal food temperature. USB port – easy upload/download of recipes and HACCP data.



Holds 7 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: 104 - 140 meals per day (this figure is indicative and may vary)

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Tools for Chefs

## Specifications

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
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
Transparent door	: Yes
Marketing Packed per	: 1
Marketing Packaging Type	: Box
Length (mm)	: 730
Width (mm)	: 849
Height (mm)	: 850
Weight of item (kg)	: 96
Internal length (mm)	: 590
Internal width (mm)	: 370
Internal height (mm)	: 575
Sizes that fit	: GN 1/1
Capacity value	: 7
Capacity unit	: Trays
Max load	: 4
Max load unit	: kg/tray
Tray support spacing (mm)	: 68
Power (input) (W)	: 10400
Control panel	: Digital
Programmable	: Yes
Probe	: Yes
Number of doors	: 1
Number of fans	: 2
Measurements	: 730x849x(H)850
Main materials	: Metals, Glass
Materials	: Double pane glass, 18/0 Stainless steel
Interior material	: 18/10 Stainless steel

## Transport specifications

EAN	: 8711369219959
Intrastat code	: 84198180
Gross weight (kg)	: 99
Net weight (kg)	: 82.485
Sales units per pallet	: 1
Plastic packaging (gram)	: 85

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