

Convection steam oven CONTACT 11x GN1/1 code: 219966

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 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).





HENDI

Tools for Chefs

219966

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730x849x(H)1130