

Convection steam oven CONTACT 5x GN1/1 code: 229606

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.

-  Housing made of stainless steel.
-  Steaming function with 5-level regulation.
-  Effective oven insulation – energy savings.



Code	V	W	LxWxH (W)
229606	400	7800	730x849x(H)700