

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

-  Fitted with a touchscreen control panel, an USB port, Wi-Fi.
-  Keeping the flavour, texture and aroma of delicate dishes thanks to the steam function.
-  Flexible baking for professionals: possibility to customise up to 500 programmes and delayed start programming.





HENDI

Tools for Chefs

Code	V	LxWxH (W)
229842	400	730x785x(H)1130