

## Convection steam oven Touch, 20 x GN 1/1 code: 229859

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 water resistance rating.  
 Adjustable feet for stable and level installation.  
 Temperature range: 30°C–270°C.  
 7-inch full-colour TFT touchscreen for setting and monitoring cooking time, temperature and humidity.  
 Menu available in 42 languages, including English and Polish.  
 USB port and Wi-Fi for recipe transfer, software updates and HACCP data.  
 Up to 500 customisable cooking programmes.  
 GN trays not included.  
 Additional functions: preheating, holding, cooling, and proofing.  
 Holding cabinet chamber function.  
 Delayed start of up to 24 hours.  
 5 fan speeds and 10 steam levels.  
 DELTA T cooking mode.

Multilevel Cooking: Allows different dishes to be cooked simultaneously under the same conditions, with notifications when each tray is ready to be removed.  
 Multi-point Probe: Measures internal food temperature at 3 points for precise cooking control.  
 Automatic Washing System: 4 cleaning programmes (ECO, NORMAL, INTENSE and RINSING), with up to 30% water savings thanks to the new washing head.

Patented technologies:

- Flow+: Redesigned fan deflector ensures even air circulation and cooking across all tray levels.
  - Humid+: Efficient humidification system draws water directly from the fan to maintain optimal moisture while reducing water consumption.
  - Dry+: Computer-controlled valve removes excess moisture to regulate humidity inside the cooking chamber. Tray support spacing: 66 mm.
- Equipped with 4 fans with automatic reverse rotation for even heat distribution.  
 Supplied with a pull-out stainless steel trolley for 20 GN 1/1 trays.  
 Indicative production capacity: up to 400 meals per day, depending on operating conditions.  
 Compatible with HENDI Trolley code 817643.

-  Large-scale cooking for up to 400 meals per day.
-  Supports precise cooking based on internal temperature readings at 3 points.
-  Multilevel Cooking prepares different dishes simultaneously, with notifications for each tray.
-  Even heat distribution and humidity control with Flow+, Humid+ and Dry+.
-  4 cleaning programmes with up to 30% water savings.





# HENDI

Tools for Chefs

229859

400

xx(H)