

**954608****EFM20T**

ELECTRIC TAP OVEN, DIRECT STEAM, TOUCHSCREEN, 20XGN1/1
TRAYS, HEAT PROBE, CLEANING SYSTEM

TECHNICAL SPECIFICATIONS

- * Preset recipes specifying ingredients, required preparation, 10 cooking phases
- * Recipe collection that can be filtered by category, cooking technique, favourites, last cooking programs, keywords
- * Preset recipes that can be modified in all the available cooking parameters
- * Maintenance and regeneration programs
- * Possibility to manually set cooking programs in 3 modes: convection from 30 to 265 °, mixed from 30° to 250°, steam from 50° to 130°
- * Possibility to assign a name, description and custom tags to recipes set by the user
- * Organisation of content in customisable folders within the MY TAP area
- * Backlit capacitive 7 TOUCH SCREEN
- * Uniform lighting of the cooking chamber thanks to the LED strip positioned in the door
- * Utility Box located under the door with accessory compartment, roll-up shower unit, USB connector, needle probe connector
- * Multipoint probe located inside the cooking chamber
- * Self-diagnosis of functional components of the oven
- * Automatic management of alerts for boiler cleaning and automatic cleaning system
- * High-efficiency fans and automatic management of reverse rotation
- * Double glazed door with free movement
- * Built in oven front gasket
- * Cooking chamber in AISI304 stainless steel with rounded corners
- * Easy to open control panel by means of a coupling system
- * Deflector that can be easily disassembled for maintenance and cleaning of the fan compartment
- * Delta(t) function for slow cooking
- * Rapid moisture evacuation
- * Extractable tray rack featuring two basins for moisture collection
- * Settable preheating cycle
- * Fingerprint-resistant handle with non-slip grip and left/right opening
- * Ergonomic scroll-push knob to choose and confirm selections
- * HACCP data collection and storage
- * CLIMAFIX Technology: automatic adjustment of humidity level in the cooking chamber considering food humidity and injected steam
- * TrueData Technology: displaying real value of temperature in the cooking chamber
- * SmartHeat Technology: cooking temperature algorithm granting perfect cooking results independently from the loaded amount of product (one pan or full load)
- * PowerGrill Technology: increasing the maximum cooking temperature to 300°C for 5 minutes to cook pizza and focaccia and to effectively grill
- * SmartWash Technology: suggesting the most appropriate automatic washing program depending on the previous cooking processes. 5 automatic cleaning levels are available
- * NON-STOP-COOKING and READY-TO-SERVE Technology: automatic cooking of different products at the same time and in the same cooking chamber, for express cooking or banqueting service
- * Knob lighting system: indicating the current operation of the oven by means of a coloured light beneath the knob
- * Splash proof protection: IPX5
- * Left opening door is available (to be requested when ordering the oven)

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TECHNICAL SHEET

Power	kW	41
Frequency	Hz	50
Voltage	V	400 3N ~
Trays capacity	n°x	20xGN1/1
Oven Chamber Dimensions (WxDxH)	cm	68x45x148
Runners	n°	20
Distance between shelves	cm	6,5
Steam Mode Temperature	°C	50÷130
Combi Mode Temperature	°C	30÷250
Convection Mode Temperature	°C	30÷265
Oven Version		GN elettronico
Fan Speed		6 + 6 Pulsate
Width	cm	100
Depth	cm	80
Height	cm	186
Packaging Width	cm	105
Packaging Depth	cm	100
Packaging Height	cm	205
Net Weight	kg	270
Gross Weight	kg	292
Volume	m³	2,16