





Combi steamer with 6 inserts for GN 1/1 longitudinal rack position

Basic version with four manual modes of operation:

- Steam
- Hot air
- Combi-steaming
- Vitalization
- plus: 9 default preparation methods

Advantages at a glance:

- Innovative, easy to read, self-explaining, capacitive high resolution touch screen for safe and fast operation
- Data entry by decimal keyboard or scrollbar
- Multilingual display
- Additional functions like fan-wheel autoreverse, 5 programmable fan speeds, fan wheel with interval function, timer function from 1 min to 24 hrs, timer function with preselection of start time or end time, Temp-Active (preheating and cooling of the cooking chamber by using residual heat), E/2 energy saving
- Multi point core temperatur probe
- CombiStep 4 program steps function
- Panorama door with 3-ply glazing
- Hygiene cooking chamber for easy cleaning
- Temperature range from 30 250°C and humidity from 0 100%
- Door hinged on the right







TOUCH 'N' STEAM / BASIC 1011 SL

- The standard control system

Specifications

Ordre number E1011 SBRN 000000 Dimensions (L x W x H) mm 550 x 809 x 1004

Total connected load kW 11,0

Voltage V/Hz 400V, 3N, 50/60 Hz

Fuse A 3x 16A Direct heat mission kW 1,32 Latent heat mission kW 1,98 Steam emission kg/h 2,92 Range of temperature °C 30 - 250 Kind of inserts GN 1/1 Quantity of inserts 10 Grate distance mm 60 Water drain Ø mm 40

Water supply 2x G ¾ A KE/ KWE

We reserve the right to make technical changes.

Optional:

- Door hinged on the left

- Powder or liquid cleaner

- Retractable spray

- USB port

- Heat exchanger

- 4 ply door glazing

- Energy efficiency kit - Cone (consisting of heat exchanger and 4-ply door glazing)

- Prepared for Energy Optimisation

- Ethernet port

- Fat filter SL

- Software Cookbook

- Software Special programs

- Software Baking operation

- Condensation Hood

- Design Black edition with door hinged on the right or left