

CombiOvation ambach®

ELECTRIC COMBI STEAMER

Ed.0904

EMT 10 D

Multipurpose combi steamer with built-in steam generator for dry heat, steam and combi cookings

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- AISI 304 fully insulated steam generator
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Steam generator heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Automatic boiler pre-heating
- Cavity clean program "CL"
- Remaining time before de-scailing
- Boiler discailing program "DE"
- Displayed need of boiler discalc
- Automatic boiler drain (with controlled water temperature) and rinsing
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity and boiler operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronorm containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Fan motor termic protection
- Magnetic door switch
- Boiler water level probes
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

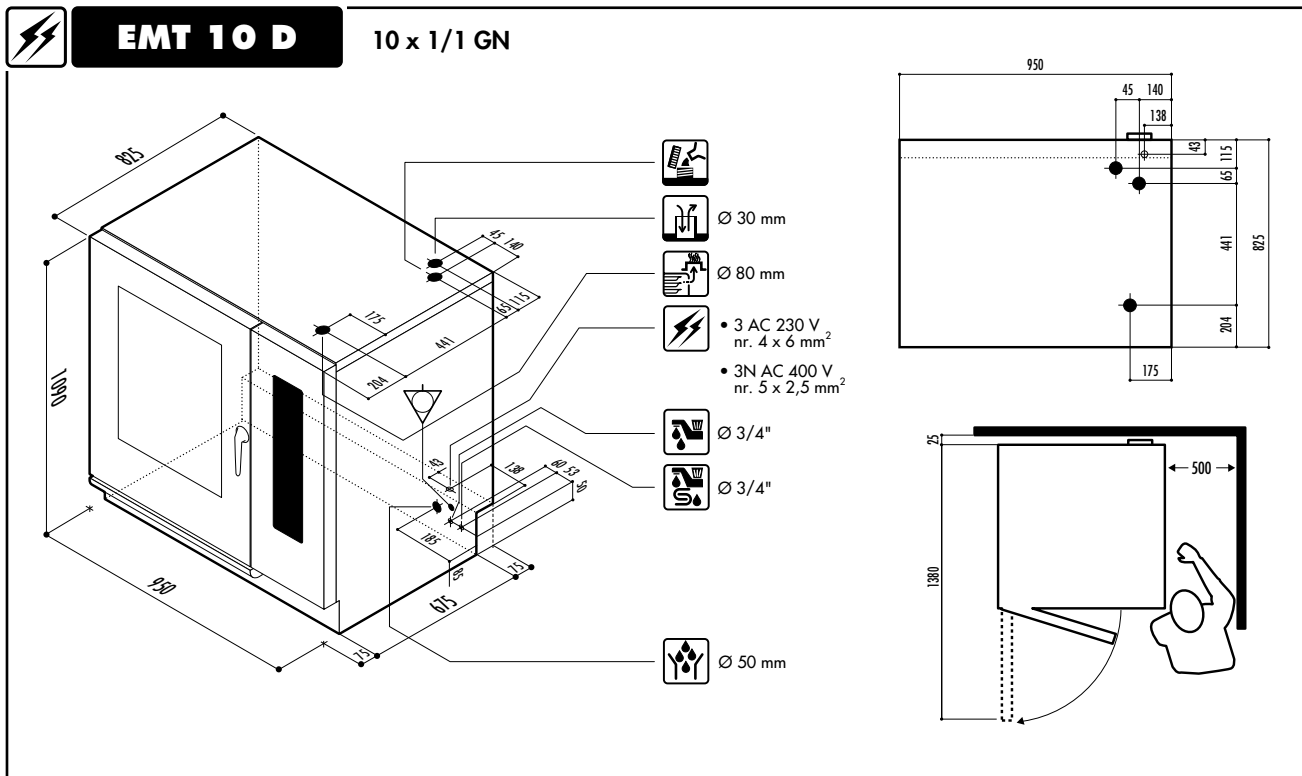
- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 16 kW
- Hot air power: 15 kW
- Steam power: 15 kW
- Fan power: 1 kW

- (mm) 950 x 825 x 1090 h

- With side racks: **10 x 1/1 GN** and distance between layers 70 mm
- With rack **SGT10**: **10 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PRT10**: **30 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Side runners for 600 x 400 trays mod. **PAT10** (8 trays)
- Removable rack **SGT10**
- Plated meals rack **PRT10**
- Thermal cover **CPT10**
- Trolleys **CRT10**
- Fat filter **FXT10**
- Extraction hood with steam condenser **KAT10**
- Stand **SRT10** - **SPT10**
- Holding cabinets **ACT10** - **MAT10**
- Cabinet **ANT10**
- Hand shower **LD25**
- Connection for an external printer (type RS 232)
- Connection for energy saving system **SN**

CE IPX 5



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