

ACT.O ELECTRIC COMBI OVEN 10X1/1 GN WITH DISPENSER FOR AUTOMATIC WASHING

Multifunction mixed oven with advanced technology. Control panel 10", 100% touchscreen, high resolution. Customizable control panel. Extensive program library. Multipoint core cooking probe 5 monitoring points. Immediate steam production in a controlled and modulated overpressure environment. Manual, automatic or memorized cooking programs. Special Cooking: Low Temperature, Delta T, Regeneration, Banqueting, Maintenance, In-Jar Pasteurisation, Vacuum and Drying. Compatible with SMOK smoker accessory. Double fan rotation direction with 6 speeds. Double washing and automatic descaling system of the cooking chamber through the detergent dispenser of the liquid product or adding of Power Pearls micro-granules. AISI304 and AISI316L stainless steel construction for the upper and lower parts of the cooking chamber, fan and container rack.



Double washing system (liquid product or micro-granules)



Automatic cooking	Yes	Automatic washing	high-efficiency water and detergent recirculation pump
Capacity in 60x40cm containers	8 - with accessory	Capacity in GN containers	10 x 1/1GN
Chemical products to be used	Detergent and descaling liquid or detergent in Power Pearls microgranules and descaling	Display	10" capacitive touchscreen with scroller selector
Door knob	right-hand opening even with full hands	Energy Control	Pre-Setting for remote control of power peaks
Portions for cooking process	n° 140	Power supply	Electricity
Product core probe	Multipoint, standard	Simultaneous cooking	Automatic and Multi-timer

Functional features

- Multi-Function Combi Oven with high definition 10" touchscreen control panel.
- Two modes of access to function and data selection: either via the touchscreen or using the convenient knob, with press to confirm.
- Easy, intuitive control function navigation.
- User profiles can be configured with hierarchical access levels or restricted access depending on operator category. The administrator has a password granting access to all functions. Ordinary users have limited access to the functions assigned to them by the administrator.
- Personalisation of home pages for different users
- "Weekly scheduler" function integrated in the control software, for entering recurrent, personal or working commitments, with alerts on the oven display as they come due, with direct entry to the cooking or washing processes put in the scheduler.
- Three cooking control modes. 1. Manual: the user can set up to 5 different cooking phases; 2. Memorisation of up to 18 consecutive phases: the user selects a stored program and can edit it; 3. Automatic: the oven offers cooking cycles by category of food and the user can personalise the result required.

- ACT.O combi ovens

- Constructed in stainless steel, with cooking chamber polished to mirror finish, top and bottom in AISI 316L (1.2 mm), side surface in AISI 304 and joint-free rounded edges.
- Removable container rack structure in electropolished AISI 316 stainless steel, able to take GN 1/1, GN 2/3 and GN 1/2 containers and grids without connecting shelf.
- Special rack profile with holes for optimised washing.
- Easily removable container rack structure with 4 fixing points.
- Armoured direct heat exchanger, in incoloy 800, in cooking chamber.
- High aerodynamic efficiency cooking chamber fan, and AISI 316 "RDC" steam generator.
- Cooking chamber lit by halogen lamp.
- Control panel with capacitive touchscreen protected by 4 mm tempered glass.
- "Folding" partition between cooking chamber and heat exchanger compartment, with easily accessed fixing system.
- Door with intermediate stop positions at 90° and 130°, open cavity 6+6 mm tempered glass double glazing and low emissivity removable inner glass.
- Cooking chamber completely insulated with a 3 cm layer of glass wool with radiant heat barrier.
- Component section shielded from heat by two insulating panels, in glass wool (2+3 cm).
- Nickel plated metal knob.
- Two-grip handle, easy to open even with hands full, with nickel plated trims and thermally insulated inserts.
- High-strength silicone door seal with two heat barrier lines.
- Condensate collection and drainage containers integrated in the door and the front of the oven.

- Technical compartment with all functional components, accessible from left-hand side of oven. Forced cooling with expanded polyurethane air filter.
- Cooking chamber drain in bottom with trap, ventilated and with system to prevent liquid/odour flowback.
- Provision for installation of connector for second core cooking probe, to take either multipoint or vacuum probe.
- Provision for smoking kit (SMOK).
- Provision for accessory for advanced control of pasteurisation process in jar (FMP), with multipoint core cooking probe.
- Automatic washing system with water and detergent recycling. Bottom collection tank in AISI 304 stainless steel with high efficiency recycling pump.
- Automatic dispenser for feeding of liquid chemicals (single washing detergent and separate descaler product).
- Prefitted to take Wi-Fi connection kit accessory (KIOT).
- Prefitted to take 8 level 60x40 container rack accessory, container interspace 85 mm.

Safety equipment and approvals

- Thermal protection and safety thermostats, connected to relative alarms, for fan motor, cooking chamber, control circuit board and inverter.
- Automatic cooling of the cooking chamber with door closed.
- Magnetic door microswitch.
- Self-diagnosis with alarms for motor cut-out due to water supply failure or other reasons. Alarm decoding on control panel.
- Fan rotation cutout when door is opened.
- IPX5 protection rating.

Standard equipment

- Increasing density multipoint core cooking probe with 5 monitoring points. Hook for stowing probe in protected position when not in use.
- Removable container rack, capacity 10 x GN 1/1 containers, level interspace 66 mm.
- Feet h 100 mm finished with AISI 304, with adjustable height.
- User manual with cooking advice.
- After-sales service data.
- Sachets of Power Pearls detergent.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	163 kg
<i>Gross Weight</i>	175 kg	<i>Electric Power</i>	17 kW
<i>Dimensions</i>	92x89,5x107,1 cm	<i>Packing</i>	101x96,5x136 cm