

COMBI OVEN

AC700

For cooking : dry, steam, mixed, roasting, pasteurization, low temperature.

- **EXCEPTIONAL CAPACITY :**
2 GN2/1 trolleys.
16 to 20 levels (40 GN2/1 vats or 80 GN1/1 vats).
- **SAVINGS OF ENERGY :** 95 kW
(instead of 125/140kW for 2 classic ovens).
- **SAVING OF SETTING UP AND OF MAINTENANCE :**
1 oven instead of 2.
- **MINIMAL FOOTPRINT :** No more than 2.5 m².
- **ELECTRIC HEATING :** By heating elements situated in the backdraft of the lateral turbines.
- **HUMIDITY PRODUCTION :** The necessary low pressure steam is immediately produced by a generator with automatic water level.
- **CLEANING :** Automatic washing system with rotating nozzles.
- Cooling system an option.

Control panel.



- 100 programmed recipes with description (manually adjustable).
- Management of time, ambient temperature, probe temperature (1 probe with 3 measure points).
- Hygrometry, cooking values, pasteurization values, and completion time interval cooking.
- Continuous read-out of the real values, settings, information and of the possible defects.
- Delayed start (date and hour).
- Connection for external energy optimizer and for SUPERVISION software (RS232/RS485).

Some examples of capacities :

- 160 GN1/2 vats of "gratin dauphinois".
- 400 Kg of vegetables.
- 3200 sausages.
- 1200 chicken legs.
- 300 kg of roasting meat.
- 800 vol au vent.



EXCLUSIVE



Front : 1600 - Depth : 1650
Height : 2050 + 210 for cable connection

Horizontal or vertical cooking of 6 to 9 lambs depending on the size of the pieces.

