

# SPECIFICATION SHEET

## Model

### Atosa Combination Oven - EPC1011E2

Combi Oven

Electric

10 Trays GN 1/1

Hinge on the left side

10" Touch Control Panel

Voltage : 380/415 3N



## Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

## Cooking Features

### Capacity

- 10 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1 GN accessories

### Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter your own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10" HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

summary



No. of trays	10
Trays type	GN 1/1
Distance between trays	68 mm
Tray Maximum Load	18 Kg
Max Load	180 Kg
No.of Meals	80 - 150
Chamber Capacity	136 Litres

power



Voltage supply	380/415
Power supply frequency	50 - 60Hz
Rated Power (kW)	17 / 20.1 kW
Three Phase	3N
Power Cord Sopecification	5G4 mmq (H07RN-F)

information



Protection class	IPX4
Drain pipe internal diameter	32 mm
Chimney tube external diameter	60 mm
Operating temperature range	30°C to 260°C
Ideal inlet water pressure	2-3 bar
Water connection	Feed hose with 1/2 connection

weight



Weight	136.4 Kg
Weight with Packaging	173.4 Kg

dimensions



Dimensions (WxDxH)	786 x 870 x 1052 mm
Packaging measurements (WxHxD)	870 x 970 x 1200 mm