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EFP05T

## TAP PASTRY ELECTRIC COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING



- 5-tray pastry electric combi steamer (60x40 cm) with direct steam.
- The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners, is designed to achieve optimal circulation of hot air flow.
- AISI 304 watertight door with high-performance and easily replaceable gasket and 2 glass panes: the outer pane is 4 mm thick and the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency. Air tunnels over the entire door surface for the operator's safety.
- Cooking chamber lighting through LEDs in the door.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 10 cooking cycles help save energy and obtain excellent results.
- Half Power function for energy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds. In the latter, the fan pauses are longer and important for obtaining perfect cooking results for all-baked goods, especially for delicate products such as meringues, macarons and soufflés.
- Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam (6 cm vent).
- Programmable steam puff for each cooking cycle, which can be set to last up to 20 seconds, to enhance the leavening and browning of the surface of baked products and pastries.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cycles, and images of the finished dish.
- Multifood technology for cooking several foods simultaneously.
- Quick cooling function of the cooking chamber.
- Integration with the Cloud platform for controlling recipes and ovens easily.
- Kromia: the LED light under the dial indicates the operating status by changing colour.
- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- HACCP and consumption data recording.

## TECHNICAL DATA

|                                 |                             |                                   |                              |
|---------------------------------|-----------------------------|-----------------------------------|------------------------------|
| TOTAL POWER                     | 10,25 kW                    | ELECTRIC POWER                    | 10,25 kW                     |
| FREQUENCY                       | 50/60 Hz                    | VOLTAGE                           | 380-415 3N~ V                |
| MOTOR FAN ELECTRIC POWER        | 0,25 kW                     | CONVECTION UNIT POWER             | 10 kW                        |
| TRAY CAPACITY                   | n° 5x(600x400)              | MAXIMUM FOOD LOAD                 | 24 Kg                        |
| COOKING CHAMBER DIMENSIONS      | 68x45x45 cm                 | GUIDES                            | n° 5                         |
| VERTICAL DISTANCE BETWEEN TRAYS | 9 cm                        | MINIMUM POWER CABLE CROSS-SECTION | 5 x 2,5 n° - mm <sup>2</sup> |
| STEAM CYCLE TEMPERATURE         | 50÷130 °C                   | MIXED CYCLE TEMPERATURE           | 50÷250 °C                    |
| CONVECTION CYCLE TEMPERATURE    | 50÷300 °C                   | ELECTRIC CABLE TYPE               | H07 RN-F                     |
| OVEN TYPE                       | Digital - tray 400 x 600 mm | FAN SPEED                         | 6 + 6 pulsed                 |
| WATER CONNECTION DIAMETER       | 3/4"                        | DRAIN DIAMETER                    | 1,9685"                      |
| IPX RATING                      | 4                           | WIDTH                             | 98 cm                        |
| DEPTH                           | 87,5 cm                     | HEIGHT                            | 73 cm                        |
| PACKAGE WIDTH                   | 105 cm                      | PACKAGE DEPTH                     | 107 cm                       |
| PACKAGE HEIGHT                  | 96 cm                       | NET WEIGHT                        | 122,2 kg                     |
| GROSS WEIGHT                    | 134,2 kg                    | VOLUME                            | 1,08 m <sup>3</sup>          |
| HARMONISED CODE                 | 84198180                    |                                   |                              |

## ACCESSORIES

|        |                                                                                       |        |                                                                                        |
|--------|---------------------------------------------------------------------------------------|--------|----------------------------------------------------------------------------------------|
| 9037   | CHROME-PLATED GRID (600X400MM)                                                        | 9041   | SMOOTH ALUMINIUM TRAY 600X400 H=20MM                                                   |
| 9042   | ALUMINUM COATED SMOOTH TRAY 600X400 H=40MM                                            | 9045   | PERFORATED ALUMINIUM TRAY 600X400 H=65MM                                               |
| 9046   | ALUMINIUM BAGUETTES BAKING TRAY                                                       | 951915 | ALKALINE DETERGENT TANK (10LT) FOR OVENS                                               |
| 951945 | WHEELS KIT FOR OVENS BASE                                                             | 951950 | NEEDLE CORE PROBE FOR VACUUM COOKING                                                   |
| 951961 | PIPING KIT FOR WATER INLET AND OUTLET                                                 | 961910 | ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM)                              |
| 961924 | CAPPA ASPIRAZIONE TAP MY25 PAST.                                                      | 961937 | CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS           |
| 961938 | CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) | 961939 | LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) |
| 961950 | TEFLON COATED ALUMINIUM TRAY (600X400MM)                                              | 961951 | TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)                                    |

