

ELECTRIC COMBI STEAMER

AME 07 P

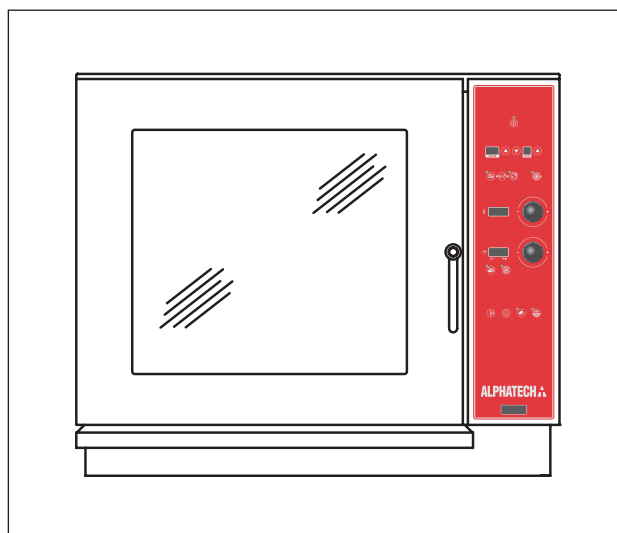
Multipurpose combi steamer with built-in steam generator for dry heat, steam and combi cookings

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
- 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
- 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
- Removable side racks for 7 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

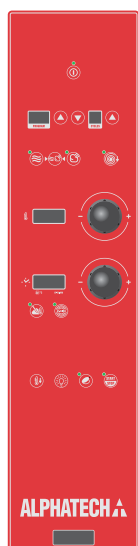
ELECTRIC HEATING SYSTEM

- 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 and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- 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
- AT-CLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Automatic boiler pre-heating
- Cavity clean program "CL"
- Boiler discailing program "DE"
- Displayed need of boiler discscale
- 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



P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, AT-CLIMA, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with AT-CLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with AT-CLIMA 30°C - 300°C
- Reheating with AT-CLIMA 120°C - 140°C
- Core probe 30°C - 100°C
- Automatic sequence cooking
- Temperature hold with AT-CLIMA

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Fan motor termic protection
- 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: 8 kW
- Hot air power: 7,5 kW
- Steam power: 7,5 kW
- Fan power: 0,5 kW

- (mm) 950 x 805 x 790 h

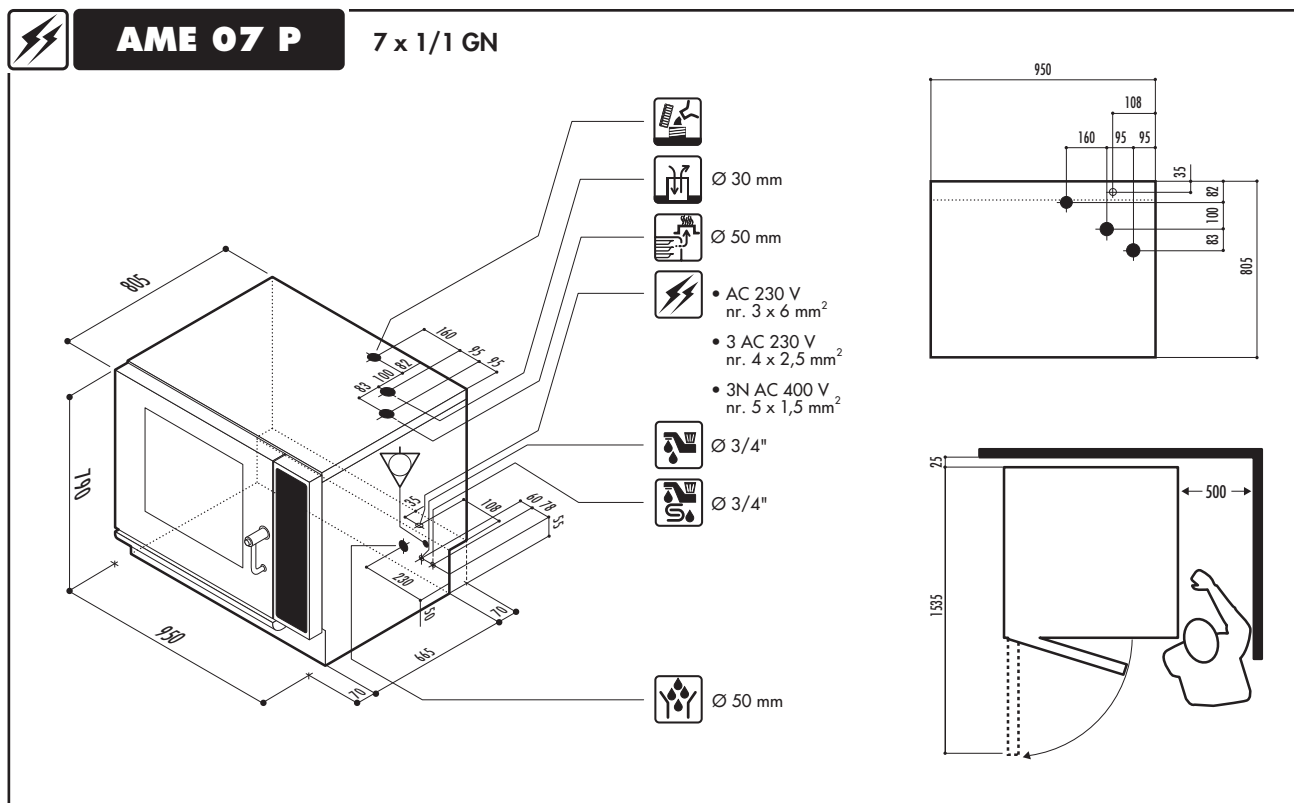
- With side racks: **7 x 1/1 GN** and distance between layers 70 mm
- With rack **SGA07**: **7 x 1/1 GN** and distance between layers 65 mm

- Needle probe for vacuum packs **SE002**
- Right hinged door
- Special and marine voltages
- Side runners for 600 x 400 trays mod. **PAA06** (6 trays) - **PAA07** (7 trays)
- Removable rack **SGA07**
- Trolleys **CR061**
- Fat filter **FXA07**
- Extraction hood with steam condenser **KA064**
- Stands **ASR07** - **ASP07**
- Holding cabinets **AAC07**
- Cabinet **AAN07**
- Hand shower **LD25**
- Connection for an external printer (type RS 232)
- Connection for energy saving system **SN**
- Monitoring systems **LCS CONTROL HACCP**

CE IPX 4



7 x 1/1 GN



the specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.



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01.06.2005

