# 954623

## TAP electric combi steamer (gastronomy version) with 10 trays (GN1/1), touch screen, direct steam, core probe and automatic washing

- 10-tray GN 1/1 electric combi steamer 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 gasket and 2 glass panes: the outer pane is 4 mm thick, the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency.
- 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 eneùrgy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds important for obtaining perfect cooking results for all-baked goods and 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 or it quickly saturates the chamber.
- Automatic self-cleaning of the cooking chamber including 5 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cyles, and images of the finished dish.
- Quick cooling function of the cooking chamber.
- Multifood technology for cooking several foods simultaneously.
- 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).
- Programmable steam puff up to 20 seconds, enhancing humidity levels in the cooking chamber during convection mode.
- HACCP and consumption data recording.


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## TECHNICAL DATA

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|---|---|---|---|
| TOTAL POWER | 20,5 kW | ELECTRIC POWER | 20,5 kW |
| FREQUENCY | 50/60 Hz | VOLTAGE | 380-415 3N~ V |
| MOTOR FAN ELECTRIC POWER | 0,5 kW | CONVECTION UNIT POWER | 20 kW |
| TRAY CAPACITY | n° 10XGN1/1 | MAXIMUM FOOD LOAD | 50 Kg |
| COOKING CHAMBER DIMENSIONS | 59X38X73 cm | GUIDES | n° 10 |
| VERTICAL DISTANCE BETWEEN TRAYS | 7 cm | STEAM CYCLE TEMPERATURE | 50÷130 °C |
| MIXED CYCLE TEMPERATURE | 50÷250 °C | CONVECTION CYCLE TEMPERATURE | 50÷300 °C |
| OVEN TYPE | DIGITAL - GN1/1 TRAY | FAN SPEED | 6 + 6 PULSED |
| WATER CONNECTION DIAMETER | 3/4" | DRAIN DIAMETER | 1,9685" |
| IPX RATING | 4 | WIDTH | 89 cm |
| DEPTH | 80 cm | HEIGHT | 101 cm |
| PACKAGE WIDTH | 96 cm | PACKAGE DEPTH | 100 cm |
| PACKAGE HEIGHT | 124 cm | NET WEIGHT | 137 kg |
| GROSS WEIGHT | 155 kg | VOLUME | 1,19 m³ |

## ACCESSORIES

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|---|---|
| **091910** | GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY |
| **091946** | STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD |
| **091947** | TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES |
| **091949** | STAINLESS STEEL BAKING GRID FOR SKEWERS |
| **091950** | ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH |
| **091951** | ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES |
| **091952** | ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM |
| **091953** | ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM |
| **091954** | ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM |
| **9032** | GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM |
| **9033** | GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM |
| **9034** | GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM |
| **9055** | GN1/1 STAINLESS STEEL BAKING GRID |
| **9056** | GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM |
| **9057** | GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM |
| **9058** | GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM |
| **9059** | GN1/1 ENAMELLED BACKING TRAY H=20MM |
| **9060** | GN1/1 ENAMELLED BACKING TRAY H=40MM |
| **9061** | GN1/1 ENAMELLED BACKING TRAY H=65MM |
| **951915** | ALKALINE DETERGENT TANK (10LT) FOR OVENS |
| **951917** | ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) |
| **951932** | TAP OVENS EXTRACTION HOOD |
| **951933** | ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION |
| **951934** | ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION |
| **951936** | BASE FOR ELECTRIC TAP OVENS (GN1/1) FOR INSERTING A 5-TRAY BLAST CHILLER |
| **951945** | WHEELS KIT FOR OVENS BASE |
| **951950** | NEEDLE CORE PROBE FOR VACUUM COOKING |
| **951953** | TEFLON COATED ALUMINIUM TRAY GN1/1 |
| **951954** | PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 |
| **951955** | BASE WITH SIDE RUNNERS FOR GN1/1 TAP OVENS |
| **951956** | STACKING KIT FOR 2X6 GN1/1 TAP ELECTRIC OVENS |
| **951961** | PIPING KIT FOR WATER INLET AND OUTLET |
| **TXXXXXS** | TAP LEFT OPENING DOOR - EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING |


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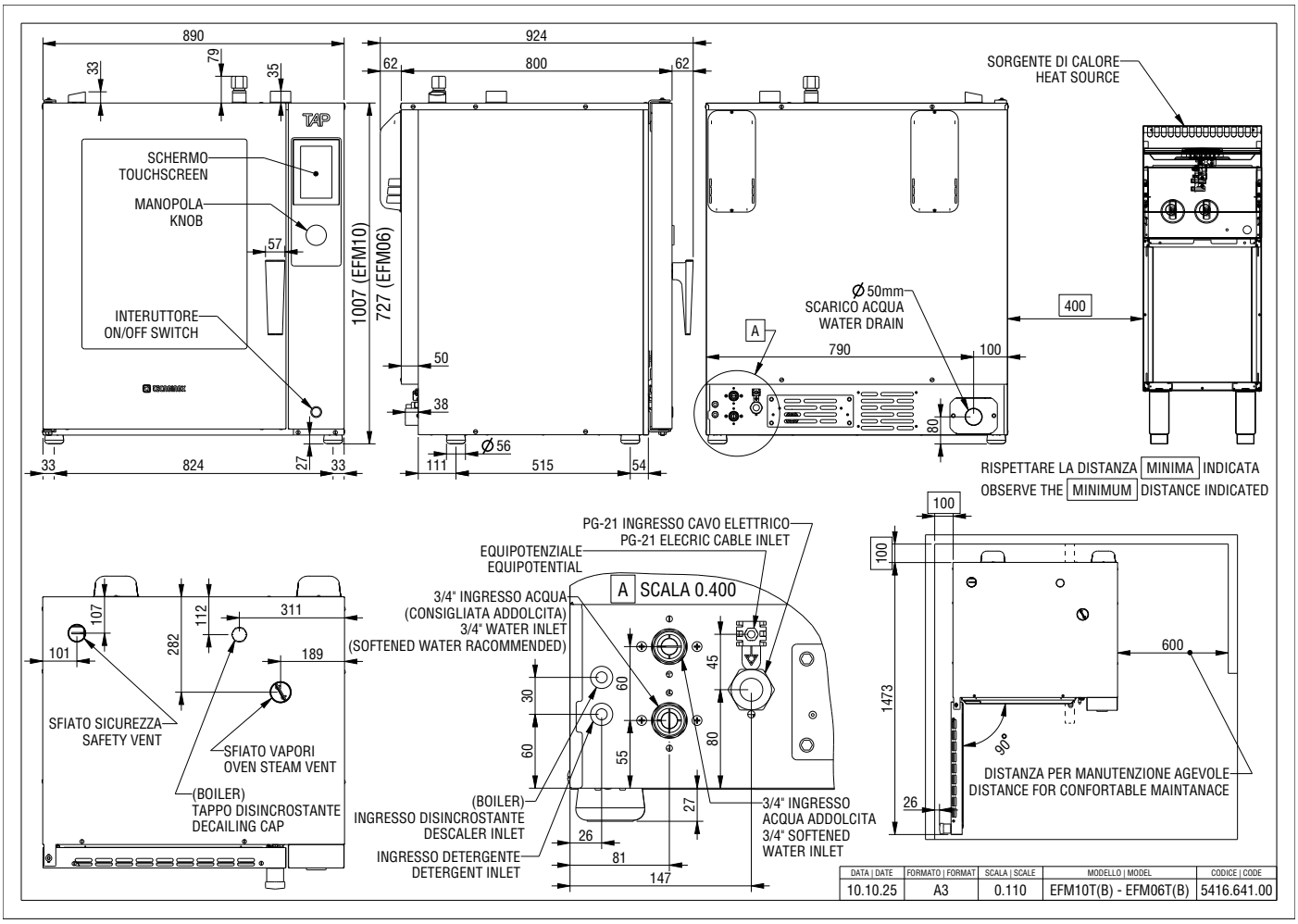
## INSTALLATION DIAGRAMS





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