964623

TAP Pastry electric combi steamer with 5 trays (600x400mm), touch screen, boiler, programmable recipes, core probe and automatic washing

- 5-tray 60X40 CM electric combi steamer with a boiler that rapidly generates balanced steam, ensuring high performance while minimising water and energy consumption. Effortless and automatic descaling (3 cleaning cycles).
- 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.

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- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- HACCP and consumption data recording.

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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	STEAM CYCLE TEMPERATURE	50÷130 °C
MIXED CYCLE TEMPERATURE	50÷250 °C	CONVECTION CYCLE TEMPERATURE	50÷300 °C
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 m³

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
951947	DESCALER FOR A 10L BOILER
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	CONDENSATE EXHAUST HOOD FOR 5 AND 8 400X600 TAP OVENS, 220-240V, 50/60HZ, 0.25 KW MOTOR
961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)
961952	BASE FOR TAP PASTRY OVENS FOR INSERTING A 5-TRAY BLAST CHILLER
961953	BASE UNIT WITH SIDE RUNNERS FOR TAP PASTRY OVENS
961954	STACKING KIT FOR 2X5 TRAY TAP ELECTRIC OVENS
961960	PAIR OF ADJUSTABLE TRAY SLIDES – TAP 5 TRAYS
961961	COVERING PANEL FOR TAP OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET
961969	PAIR OF 6X70MM SPACED SIDE RUNNERS SUITABLE FOR GN1/1 AND 600X400 TRAYS
TXXXXXS	TAP LEFT OPENING DOOR - EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING

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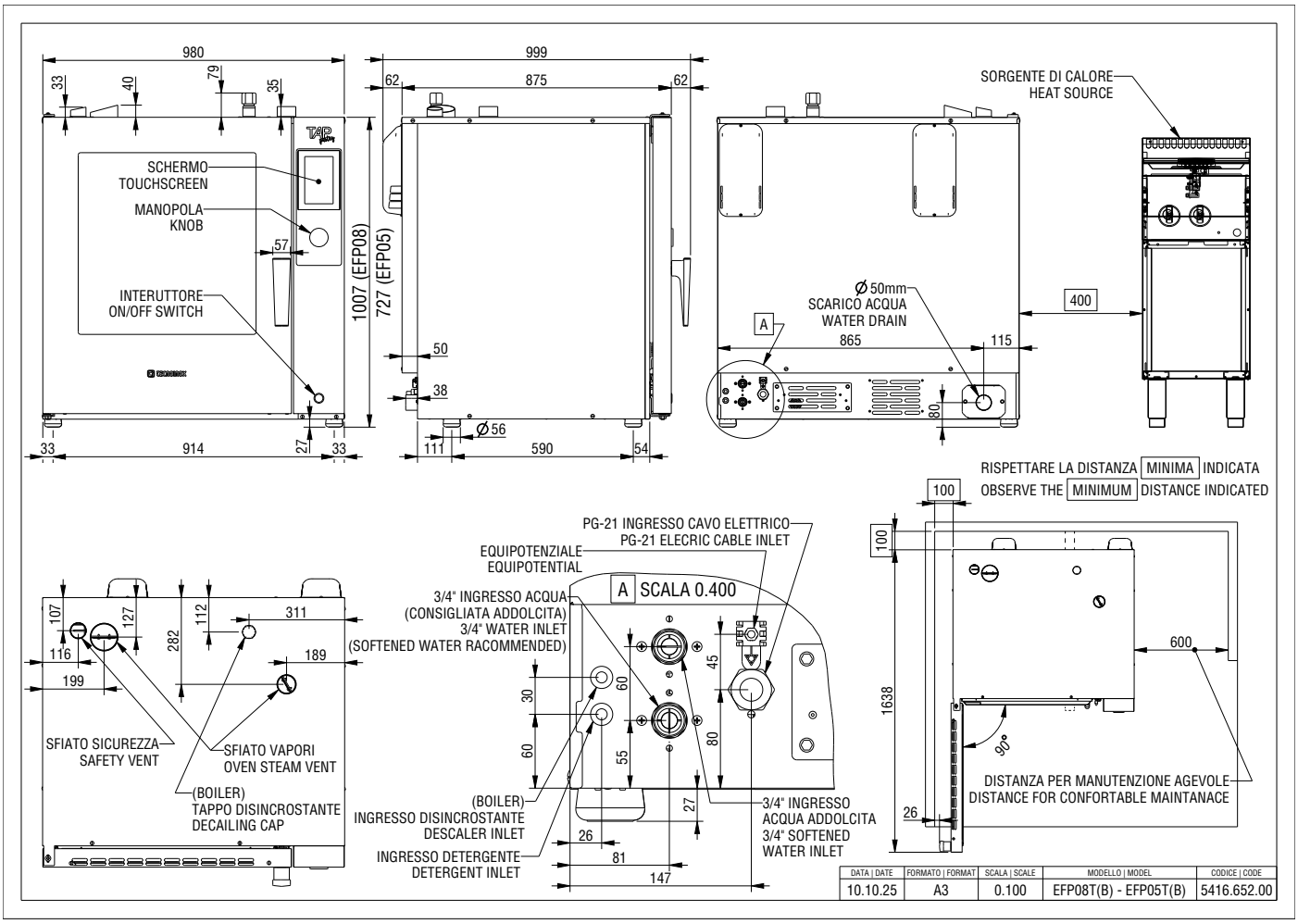
INSTALLATION DIAGRAMS