

## ETE10

Combi Electric Oven - 10 GN 1/1\_ 10GN 60x40



### TECHNICAL FEATURES

- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 3 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- USB port for uploading and saving recipes and for firmware updating.
- Motorised vent valve opening
- Single control by means of just one jog/dial encoder knob.

### OPTIONS:

- ETE10W Washing system included
- Optional rack for 60x40 trays.

### USER INTERFACE:

#### TOUCH SCREEN PANEL 5"

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronorm and confectionery size trays and containers.

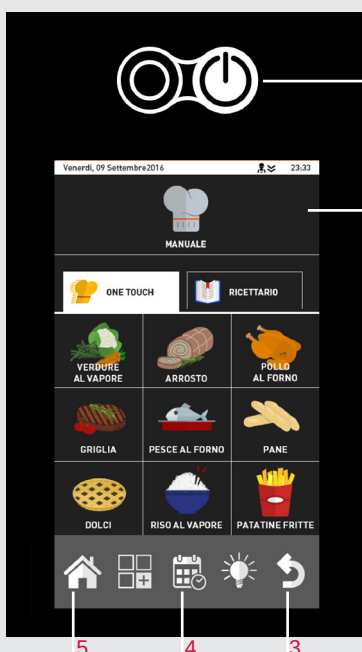
## RecipeTuner

The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening.

## EasyService

level control cooking

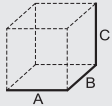
The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.



1. On/Off switch.
2. Touch Screen Panel.
  - Temperature control from 50° to 300°C
  - Time control from 1' to 120'; infinite function.
  - Cooking modes: convection, steam, combi convection/steam.
  - "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
  - Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
  - Cooking with "Rack Control"
  - Interface "Recipe Tuner"
  - Delta T cooking.
  - Cooking with probe.
  - Multi level cooking with "Easy service"
  - Fan with 3 different speeds.
  - Motorised vent valve opening .
3. Back Key
4. "Scheduled Departure" key.
5. Main Menu key.

**ETE10**

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 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 400V-3N 50Hz (60 Hz optional)  kW	<b>POTENZA EL. CAMERA</b> Oven cavity el. power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
870x749x1023 <b>10 GN 1/1</b> <b>10 EN 60x40</b>	0,9 / 110	12,6	12	74	645x800x450

**ACCESSORIES**

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Probe for sous-vide cooking 6000117
- Hand spray 7080003
- Stacking kit on demand

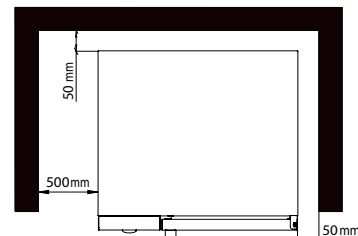
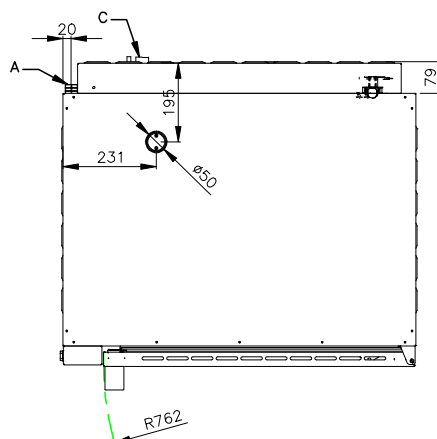
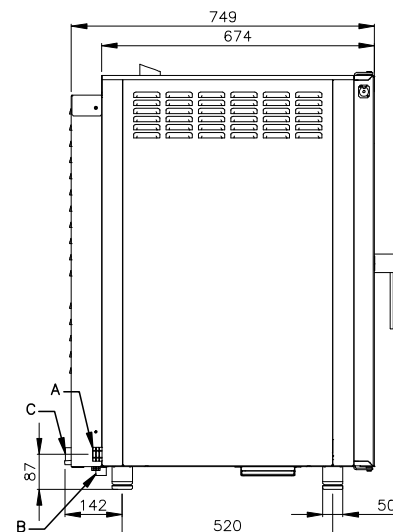
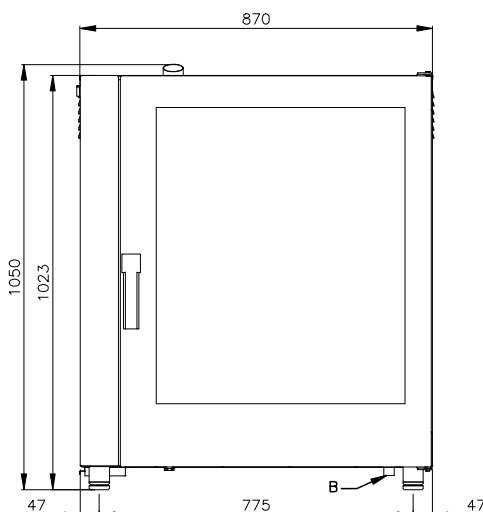
**ACCESSORIES FOR PATISSERIE USE**

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

- A Electrical connection
- B Water inlet (G3/4)
- C Drain connection (Ø32)

**WATER QUALITY REQUIREMENTS**

Hardness ..... 60-100 ppm  
 TDS ..... <100 mg/L  
 PH Value ..... 7.0-8.0  
 Cl<sub>2</sub> Free chlorine..... <0,5 mg/L  
 Cl Chloride..... <20 mg/L  
 Alkalinity..... <20 mg/L  
 SiO<sub>2</sub> Silica..... <10 mg/L



\* Clearance requirements

**NOTE**

\* Drain line must be vented