

## ETE523

### Combi Electric Oven - 5 GN 2/3



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

## 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.

### TECHNICAL FEATURES

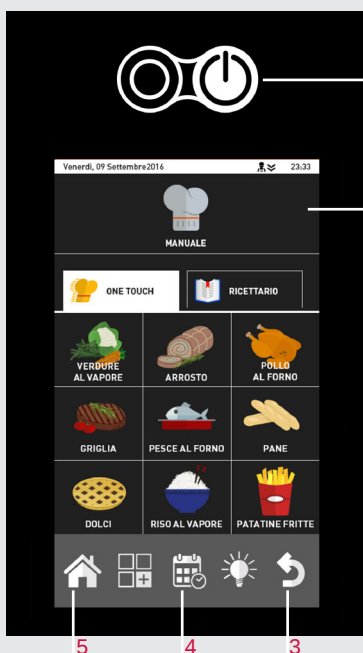
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 3 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Motorised vent valve opening
- Single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

### OPTIONS:

- ETE523W Automatic washing system

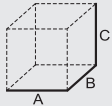
### USER INTERFACE:

#### TOUCH SCREEN PANEL 5"



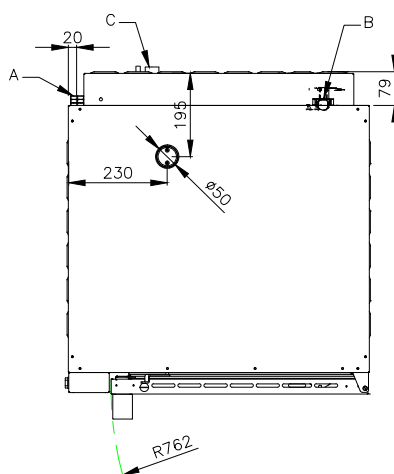
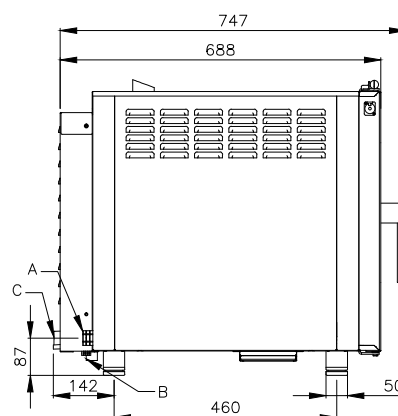
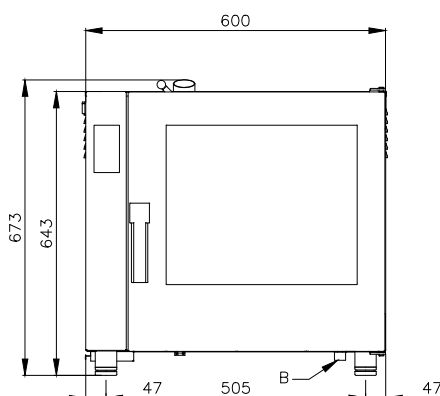
1. On/Off switch.
2. Touch Screen Panel.
  - Temperature control from 50° to 300°C
  - Time control from 1' to 120'; infinite function.
  - Cooking modes: convection, steam, combi convection/steam.
  - "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
  - Preset 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"
  - Hold function.
  - Cooldown during cooking.
3. Back Key
4. "Scheduled Departure" key.
5. Main Menu key.

**ETE523**  
Combi Electric Oven - 5 GN 2/3

 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 230V-1N 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
600x700x660 <b>5 GN 2/3</b>	0,45 / 53	3,3	3	74	375x420x390

**ACCESSORIES**

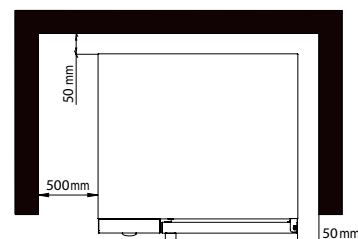
- Proofer CL600
- Core probe 6000116
- Probe for sous-vide cooking 6000117
- Hand spray 7080003



- 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