



ÖZT RYAK LER
Cumhuriyet Mah. Hadımköy Yolu Cad. No:8
Büyüçekmece- stanbul-TURKEY
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Code:
7890.C1.10E21.01

Convection Combi Oven Electric 10*GN 2/1

model:
OKFE 102 C



MAIN FEATURES

20 GN 1/1 capacity

10-inch touch-sensitive control panel for ease of use, even for inexperienced personnel. One button control (with check function)

Three different cooking modes: 1- Combi mode (25-280 °C), humidity can be adjusted to the desired ratio, 2- Dry heat mode (25-280 °C), 3- Steam mode (25-130 °C) and banquet heating mode

7 programs (cleaning of the steam generator, T9, intermediate, without a tablet, fast, medium, intensive) automatic washing mode

Long-term slow cooking with Delta T cooking option. Precise fermentation without the need for fermentation appliance

Free cooking with up to 24 hours of cooking and the actual duration of cooking can be observed

Intelligent tray feature at the same time on the basis of the rack can be cooked at different times

CONSTRUCTION

The cooking and boiler are completely made of AISI 304 Cr-Ni and the outer cover of AISI 430 stainless steel sheet. A hinged control panel allows front servicing and inspection

The distance between rack: at least 68mm. Height-adjustable feet. (The counter in the image is not included in the device price.)

Double glass to prevent heat loss and all-around heat insulation. A rack system for easy entry of mobile oven rack into the oven. Useful internal volume: at least 0,44 m³

High temperature and vapor resistant interior cabin halogen lighting lamp. Easy to install door seal to prevent steam loss. Safe, double step door lock system

Manual hand spray for cleaning of the oven cavity. Specially designed oven cabin with full hygienic and rounded interior corners

ADDITIONAL FEATURES

The fish, chicken, and meat cooking possibility with central temperature (meat) probe (25-99 ° C).

Adjustable speed cooling system and pre-heating feature with adjustable temperature

5 different fan speeds

The manual steam spray system

50 ready-made recipes (over 1000 can be registered) and the described number can be saved (over 1000 can be registered)

Recipe copying and software downloading feature with USB input

8-step cooking program to create with sauce adding warning system

In terms of safety, the interior cabin fan system that stops in a short time when the door is opened

The ability to detect the amount of lime formed in the steam generator and to provide cleaning warning according to the lime ratio

Automatic, active rinsing and drainage of steam generator by a pump

Temperature and time display panels from the touch screen. Actual date and time on the touch screen

Lower cooking time than standard convection ovens

Automatic resealable drainage

To be able to perform active control of all functions in service mode. Fault warning system (low water level etc.)

Limit thermostats in the steam generator and cavity

OPTIONS

ACCESSORIES

STANDARTS & CERTIFICATES



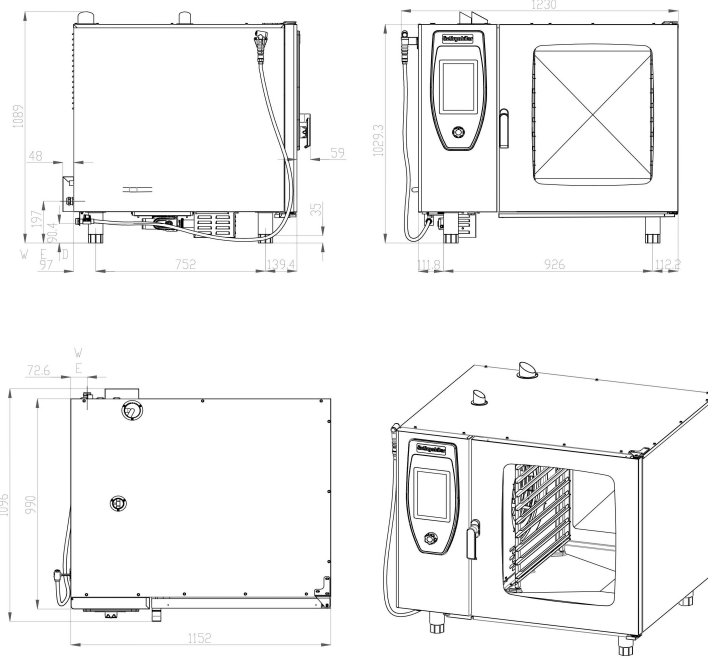


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DIMENSIONS (Net)

* Depth (mm):	1230
* Width (mm):	1096
* Height (mm):	1089
* Weight (kg):	203

DIMENSIONS (Shipping)

* Depth (mm):	1230
* Width (mm):	1118
* Height (mm):	1089
* Volume (m3):	

COMPOSITION OF TOP

COMPOSITION OF THE BOTTOM PART

GAS

* Power:	33 kW	Btu/hr	kcal	Gas Inlet:
* G20:	Pressure:		m3/h	
* G30 / 31:	Pressure:	mbar		
* G30:	Pressure:		kg / h	

ELECTRICITY

* Power:	33 kW	kW
* Supply Voltage:	230 V / 3 l	50/60 Hz
* Protection Class:	IP21	

WATER-IN

* Cold Water Inlet:				
* Hot Water Inlet:		Pressure (min-max):	kPa	Temperature (min-max): °C
* Hardness:	8 dH, 14.2 fH, 10 bH			

DRAIN