

VISUAL COOKING – BPE 15 & BPE 15 roll-in

- Injection steam:** The steam is the result of atomised water hitting the heating elements. The steam is distributed in the oven chamber by the fan wheel
- Operating modes:** Hot air, combi steaming with humidity control (ClimaOptima), proving, cooling, preheating and cleaning.
- ClimaOptima:** ClimaOptima controls the humidity level in the oven chamber. Stepless setting from 0% to 100%.
- Capacity:** 15 baking sheets of 400 x 600 mm (85 mm spacing). Other spacing possible.
- Racks:** BPE 15 with cassette rack. Trolley for rack available as optional extra. BPE 15 roll-in trolley for rack.
- Sheet sizes:** 400 x 600 mm. Sheets are inserted lengthways
1/1 GN sheets are available.
- Programs:** 200 programs each holding up to 10 process steps. The BPE features 65 preprogrammed cooking programs as well as a cleaning program.
- Error codes:** The BPE model is fitted with an automatic service diagnosis system.
- Timer function:** Date and clock. Can be programmed for time-delayed start.
- Cleaning program:** The BPE model features the fully automatic cleaning program, CombiWash.
- Hand shower:** Standard feature.
- Safety:** 2-step safety handle.
Double-glazed oven door.
Maximum temperature on the outside of the oven door is 65°C at a temperature of 250°C in the oven chamber.
- Fan:** Reversing fan wheel for optimum baking and roasting results.
9 fan speeds.
Direct exhaust (programmable).
- Door hinging:** Optional door hinging. Left-hand hinged door is standard but the door is subsequently reversible.
Roll-in: Only left-hand hinged.
- Core temperature probe:** A multipoint core temperature probe is available as optional extra.
- Temperature range:** 30 - 250°C. Preheating to 300°C.
- CombiNet:** The BPE model is prepared for connection to PC, network or the Internet. CombiNet for monitoring and remote-controlling the functions of the oven, recipe management, HACCP self-checking, service diagnosis and software updating is available as optional extra.

- Water pressure:** min. 2.5 bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), max. 6 bar.
- Water connection:** 3/4" RG outside (soft water). Additional water connection is available.
- Drain:** Ø50 mm outside.
- Material:** CrNi steel BS 304 S 31 - cabinet and oven chamber.
- Dimensions:** H 1,855 mm x W 900 mm x D 886 mm including stand.
- Weight:** 270 kg.
- Electricity:** 400 V AC 3N + E
36 kW – 52 Amp
- Other voltages available.