

## **VISUAL COOKING – KPE 1.16**

- Steam generator:** The built-in steam generator produces 100°C pure, dry and efficient steam. The steam generator is fitted with the hygienic AF system (Automatic Flushing System).
- 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), reheating/ regenerating, steaming, low-temperature steaming, forced steaming, proving, cooling, preheating and cleaning.
- ClimaOptima:** ClimaOptima controls the humidity level in the oven chamber. Step less setting from 0% to 100%.
- Capacity:** 16 x 1/1 GN (65 mm spacing). Other spacing possible.
- Racks:** KPE 1.16 with cassette rack. Trolley for rack available as optional extra
- Tray sizes:** 1/1, 1/2 or 2/3 GN trays inserted lengthways.  
400 x 600 mm trays are available.
- Programs:** 200 programs each holding up to 10 process steps. Including 65 recipes as well as a cleaning- and a descaling program.
- Error codes:** The KPE model is fitted with an automatic service diagnosis system.
- Timer function:** Date and clock. Can be programmed for time delayed start.
- Cleaning program:** The KPE 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 (is programmable).
- Door hinging:** Optional door hinging. Left-hand hinged door is standard but the door is subsequently reversible.
- Core temperature probe:** The KPE model features a multipoint core temperature probe and is prepared for connection of two separate core temperature probes.
- Temperature range:** 30 - 250°C. Preheating up to 300°C.

<b>CombiNet:</b>	The KPE model is prepared for connection to PC, network or the Internet. CombiNet for monitoring and remote-controlling the function of the combi steamer, recipe management, HACCP self-checking, service diagnosis and software updating is available at extra cost.
<b>Water pressure:</b>	<u>min. 2.5</u> bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), <u>max. 6 bar</u> .
<b>Water connection:</b>	3/4" RG outside (soft water). Additional water connection is available.
<b>Drain:</b>	Ø50 mm outside.
<b>Material:</b>	CrNi steel BS 304 S 31 - cabinet and oven chamber.
<b>Dimensions:</b>	H 1595 mm x W 900 mm x D 886 mm including stand.
<b>Weight:</b>	240 kg.
<b>Electricity:</b>	400 V AC 3N + E 24 kW - 35 Amp  Other voltages is available.