

VISUAL COOKING – KPE 2.10

- 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:** 10 x 2/1 or 20 x 1/1 GN (65 mm spacing). Other spacing is possible.
- Tray sizes:** 2/1 GN or 1/1 GN trays (1/1 GN trays inserted lengthways).
- 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:** Maximum working height: 1,350 mm.
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.

- CombiNet:** 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.
- 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 1495 mm x W 1125 mm x D 951 mm including stand.
- Weight:** 230 kg.
- Electricity:** 400 V AC 3N + E
27 kW - 39 Amp
- Other voltages is available.