

SM05TC

GASTRONOMY ELECTRIC OVEN

5 GN 1/1
COMBI STEAM OVEN



SAN MARCO SM05TC

Oven Category	COMBI STEAM OVEN
Load Capacity	5 GN 1/1 (530x325 mm)
Outside dimension	790x945x770 WxDxH
Space between trays	67 mm
Power	9 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	109 kg

Equipped with:

Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° core probe that is optional - 3 phase motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.

Technical features, descriptions, finishing, depicted drawings, codes can be subjected to change without our notice. Colors that are reproduced are for reference only; the representation in print may alter the color tones.

