

SM12TC

GASTRONOMY ELECTRIC OVEN

12 GN 1/1
COMBI STEAM OVEN

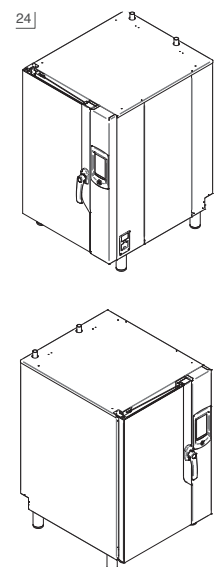
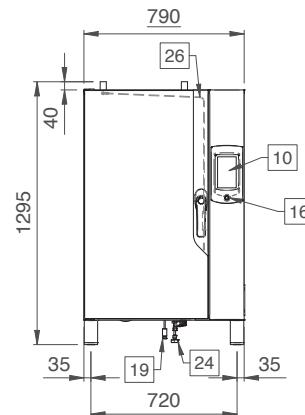
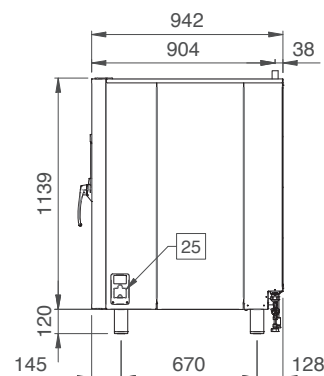
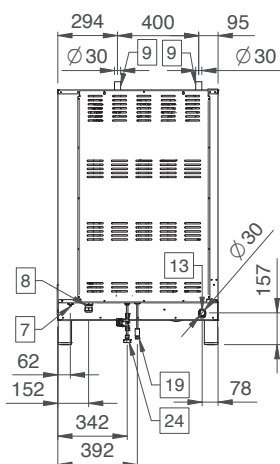


SAN MARCO SM12TC

Oven Category	COMBI STEAM OVEN
Load Capacity	12 GN 1/1 (530x325 mm)
Outside dimension	790x945x1260 WxDxH
Space between trays	67 mm
Power	16,1 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	163 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.



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