

# SM40TC

## GASTRONOMY ELECTRIC OVEN

40 GN 1/1 or 20 GN 2/1  
COMBI STEAM OVEN

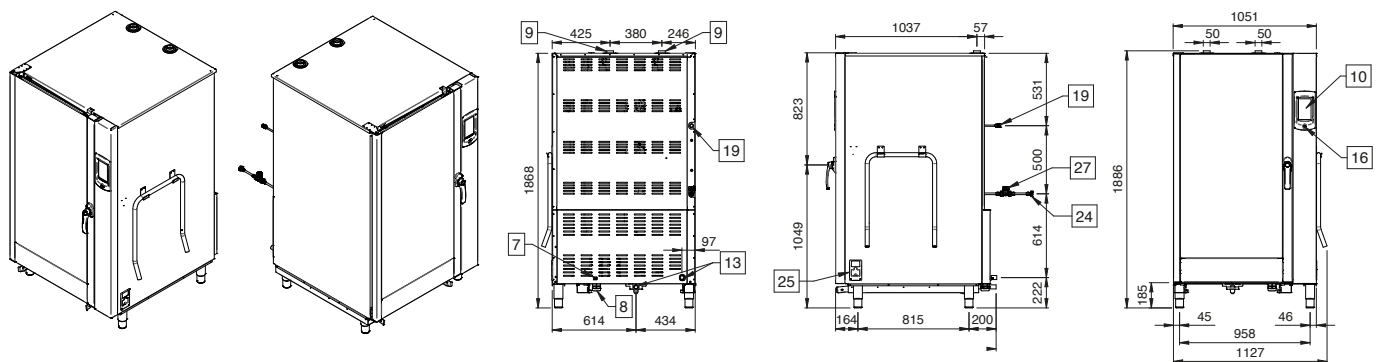


### SAN MARCO SM40TC

|                            |                                                  |
|----------------------------|--------------------------------------------------|
| <b>Oven Category</b>       | COMBI STEAM OVEN                                 |
| <b>Load Capacity</b>       | 40 GN 1/1 (530x325 mm)<br>20 GN 2/1 (530x650 mm) |
| <b>Outside dimension</b>   | 1050x1180x1900 WxDxH                             |
| <b>Space between trays</b> | 67 mm                                            |
| <b>Power</b>               | 46 kW                                            |
| <b>Voltage / Ferquency</b> | 400 V - 3N / 50-60 Hz.                           |
| <b>Temperature</b>         | 260°C                                            |
| <b>Weight</b>              | 285 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 - Trolley with capacity of 40 trays GN1/1 or 20 trays GN2/1 included
- Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.



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