COMBI STEAMER

OPVET102 ⚡ 10 x 2/1 GN - 20 x 1/1 GN **Item**

TOUCH INTERFACE.
Just a simple touch on the desired recipe icon, and Leo adjusts for cooking with unbeatable results.
Thanks to the new 7" HD colour capacitive display, it is possible to configure the start screen based on your own needs, bringing the most commonly used recipes forward.

LCD 7" Touch Screen

MULTILEVEL

JIT JUST IN TIME

CLIMA

FAST-DRY

ECOVAPOR

TURBOVAPOR

ECOSPEED

GFT
(only for gas models)

LCS CLEANING SYSTEM
COMBI CLEAN
CALFREE (*)

2/1 GN 530 650

COOKING MODES
- AC (Automatic Cooking) system for International recipes complete with pictures illustrating the finished meal.
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.
- **CLIMA**® automatic system for measuring and controlling the humidity in the cooking chamber.
- **FAST-DRY**® system for quick dehumidification of the cooking chamber.

OPERATION
- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most.
- Automatic "one touch" cooking (AC).
- Organization of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 7" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.

(*) only for models with boiler

OPVET102

CONTROL EQUIPMENT
- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the reduction in heating power.
- For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- 2 core probe.
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces.
- USB connection to download HACCP data, update software and load/unload cooking programs.
- Ready for SN energy optimization system (Optional).
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product, the optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *).
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *).

CLEANING AND MAINTENANCE
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing. CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 2 CDL05 cleaning cartridges, 5 kg. Each.
- Manual cleaning with external hand shower (optional).

CONSTRUCTION
- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.
- Handle with left or right hand opening.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.

ELECTRIC HEATING SYSTEM
- Cooking compartment heating elements of armoured INCOLOY 800 type.

SAFETY FEATURES
- Cooking compartment safety thermostat.
- Cooking compartment safety device for pressure built-up and depression.
- Fan motor thermic protection.
- Magnetic door switch.
- Lack of water displayed alarm.
- Self-diagnosis and fault display.
- Component cooling system with overheat display control.

STANDARD EQUIPMENT
- Automatic cleaning system LCS (Liquid Clean System). Supplied with 2 CDL05 cleaning cartridges, 5 kg. each.
- Multipoint core probe (Ø 3 mm).
- 2 stainless steel grids 2/1 GN.

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN
- Right hinged door.
- Double release door opening.
- Configuration for connection to extraction hood.
- Extra charge for energy saving system connection (SN).
- Extra charge for removable rack + compulsoring frame.

ACCESSORIES
- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm.
- Needle core probe - Ø 1 mm.
- Multiprobes system - 2 multipoint core probes - ø 3 mm.
- Fat filter.
- Hand shower.
- Set of feet (h - 150 mm).
- Castor kit.
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources).
- Stainless steel floor stand.
- Special floor stands for insertion of the blast chiller.
- Side runners.
- Stainless steel shelf.
- Neutral cabinet with doors and side runners.
- Neutral cabinet with door.
- Static holding cabinet and slow cooking.
- Flanged feet kit for floor stands, for marine installations.
- Castor kit for floor stand, 2 with brake.
- Trolley for removable oven racks with drip tray.
- Removable rack (to be used with compulsoring frame).
- Compulsoring frame for removable oven rack and plate racks.
- Plate racks (to be used with compulsoring frame).
- Rack thermal cover.
- Extraction hood with air-cooled condenser (available only for prearranged ovens).
- Marine version kit (flanged feet, door immobilizing lock, special rack rails, full aisi 304).

Compared to our previous model

OPVET102

TECHNICAL DATA

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Chamber capacity	GN	10 x 2/1 20 x 1/1	Total electric power	kW	31
Distance between layers	mm	70	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		150 / 300	Chamber heating output	kW / kcal	30 / -
External dimensions	mm	1170 x 895 x 1040 h	Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	1220 x 1040 x 1250 h	Fan power	kW	1
Weight - Net / Gross	kg	201 / 226	Power supply voltage	V - 50 Hz	3N AC 400

Special voltages and frequencies upon request
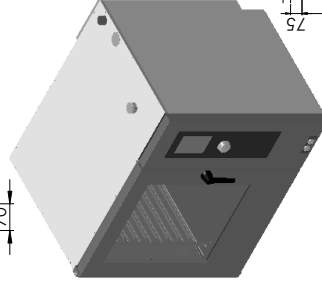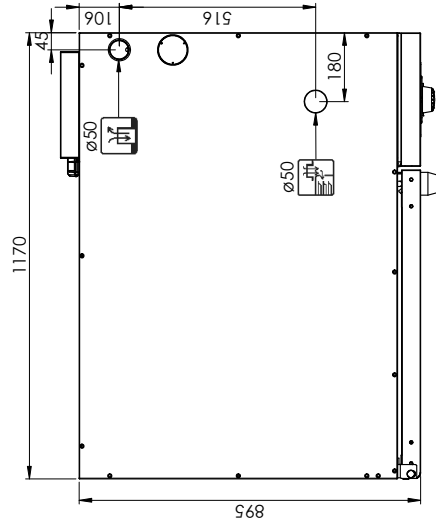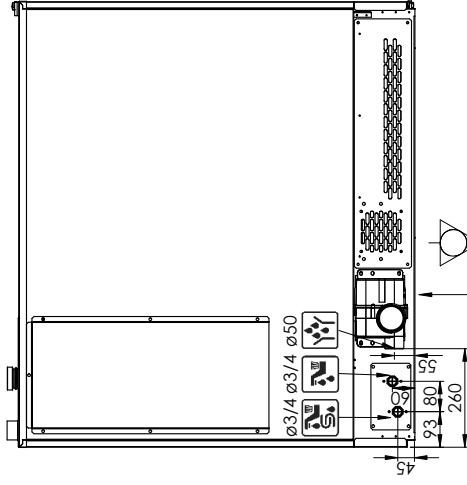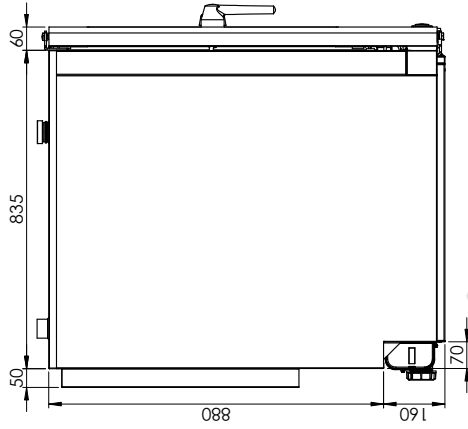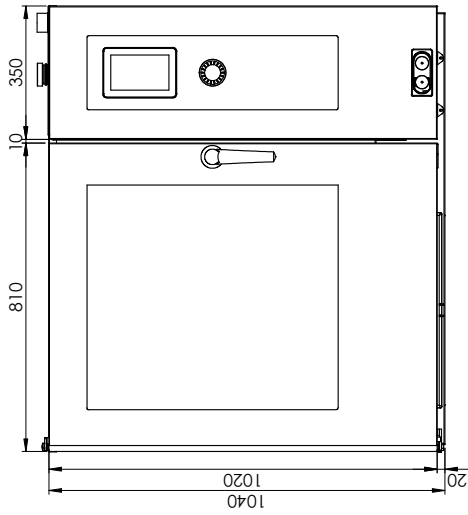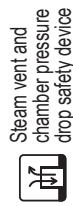
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3NAC 400V n°5x10mmq
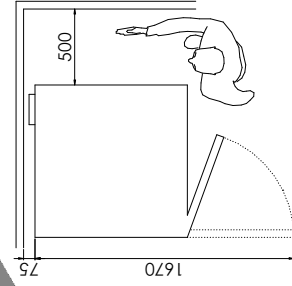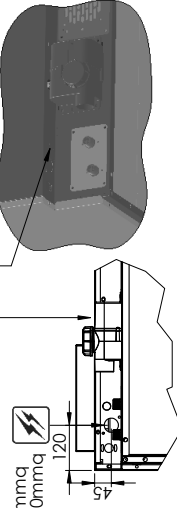
According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

CE IPX 5

Electric power supply cable inlet	
Gas inlet and type of thread	
Flue pipe	
Boiler descaling cap	
Steam vent and chamber pressure drop safety device	
Oven steam vent	
Air extraction	
Normal water inlet	
Softened water inlet	
Liquid outlet	
Steam trap	

02.05.2016