# SPECIFICATION SHEET

## Model
**Atosa Combination Oven - EPC1021E3**

| | |
|---|---|
| Combi Oven | Electric |
| 10 Trays GN 2/1 | Hinge on the left side |
| 10" Touch Control Panel | |
| Voltage : 380/415 3N | |

### Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

### Capacity

- 10 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 2/1 GN accessories

### Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

## Cooking Features

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10" HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION**: Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE**: Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP**: Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0**: The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

## summary

| | |
|---|---|
| **No. of trays** | 10 |
| **Trays type** | GN 2/1 |
| **Distance between trays** | 68 mm |
| **Tray Maximum Load** | 18 Kg |
| **Max Load** | 360 Kg |
| **No.of Meals** | 150 - 300 |
| **Chamber Capacity** | 319 Litres |

## power

| | |
|---|---|
| **Voltage supply** | 380/415 3N |
| **Power supply frequency** | 50 - 60Hz |
| **Rated Power (kW)** | 25.5 / 30.2 kW |
| **Three Phase** | 3N |
| **Power Cord Sopecification** | 5G4 mmq (H07RN-F) |

## information

| | |
|---|---|
| **Protection class** | IPX4 |
| **Drain pipe internal diameter** | 32 mm |
| **Chimney tube external diameter** | 60 mm |
| **Operating temperature range** | 30°C to 260°C |
| **Ideal inlet water pressure** | 2-3 bar |
| **Water connnection** | Feed hose with 1/2 connection |

## weight

| | |
|---|---|
| **Weight** | 197.6 Kg |
| **Weight with Packaging** | 251.6 Kg |

## dimensions

| | |
|---|---|
| **Dimensions (WxDxH)** | 908 x 1080 x 1224 mm |
| **Packaging measurements (WxHxD)** | 985 x 1365 x 1160 mm |