

CombiOvation ambach®

ELECTRIC COMBI STEAMER

Ed.0904

EMT 21 D

Multipurpose combi steamer with built-in steam generator for dry heat, steam and combi cookings

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- AISI 304 fully insulated steam generator
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Supplied with monoblock trolley KST21 of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components



ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Steam generator heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Automatic boiler pre-heating
- Cavity clean program "CL"
- Remaining time before de-scaling
- Boiler discailling program "DE"
- Displayed need of boiler discale
- Automatic boiler drain (with controlled water temperature) and rinsing
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity and boiler operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronorm containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Fan motor termic protection
- Magnetic door switch
- Boiler water level probes
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 31,8 kW
- Hot air power: 30 kW
- Steam power: 30 kW
- Fans power: 1,8 kW

DIMENSIONS

- (mm) 950 x 825 x 1950 h

CAPACITY

- 1 x KST21 trolley 20 x 1/1 GN capacity and 67 mm distance between layer
- With KPT21 plated meals trolley: 60 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Special and marine voltages
- KPT21 plated meals trolley
- Thermal cover CPT21
- Fat filter FXT21
- Holding cabinet MAT21
- Hand shower LD25
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN

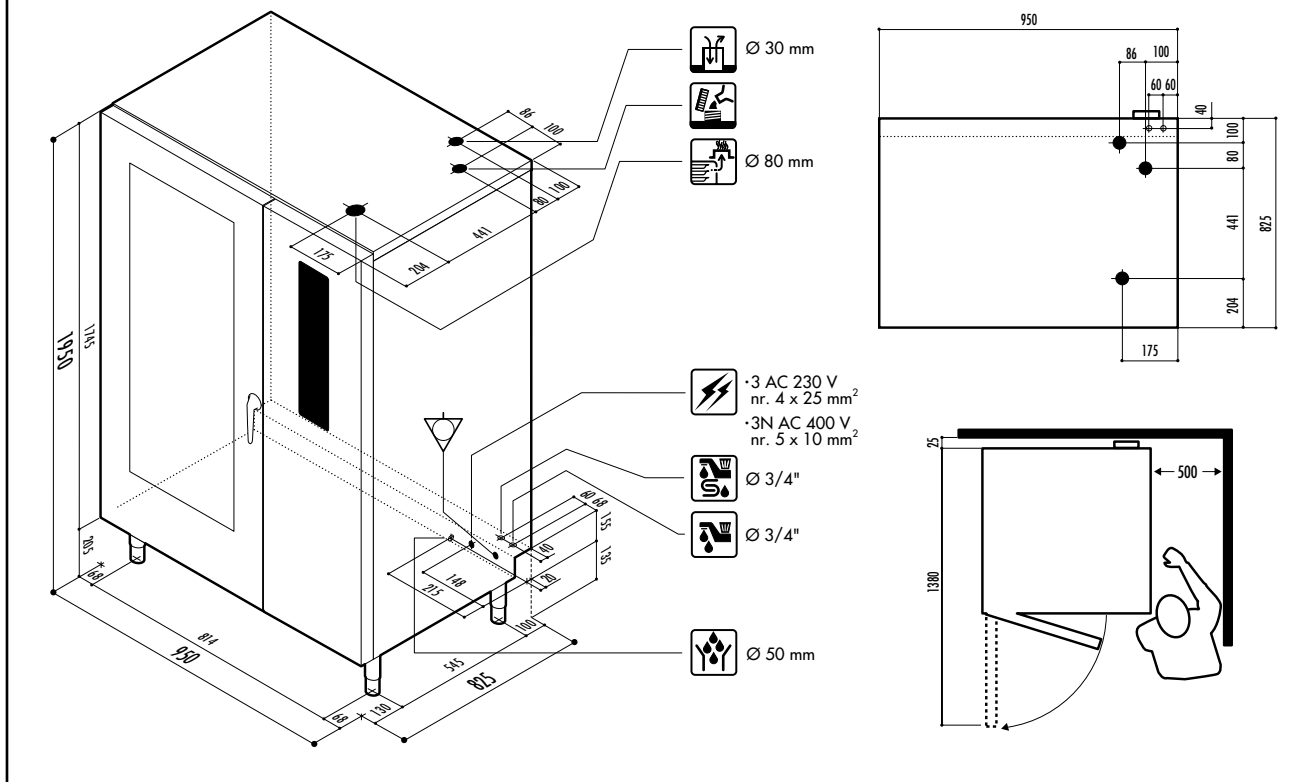
APPROVALS

CE IPX 5



EMT 21 D

20 x 1/1 GN



The specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.

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