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EFM20T

TAP ELECTRIC COMBI STEAMER (GASTRONOMY VERSION) WITH 20 TRAYS (GN1/1), TOUCH SCREEN, DIRECT STEAM, TRAY RACK TROLLEY, CORE PROBE AND AUTOMATIC WASHING- COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400MM)



- 20-tray GN 1/1 electric combi steamer with direct steam.
- Tray-rack trolley included, compatible with a 16-tray pastry trolley.
- The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners is designed to achieve optimal circulation of hot air flow.
- AISI 304 watertight door with high-performance gasket and 2 glass panes: the outer pane is 4 mm thick, the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency.
- Cooking chamber lighting through LEDs in the door.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 10 cooking cycles help save energy and obtain excellent results.
- Half Power function for energy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds important for obtaining perfect cooking results for all-baked goods and especially for delicate products such as meringues, macarons and soufflés.
- Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam or it quickly saturates the chamber.
- Automatic self-cleaning of the cooking chamber including 5 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cycles, and images of the finished dish.
- Quick cooling function of the cooking chamber.
- Multifood technology for cooking several foods simultaneously.
- Cloud platform for controlling recipes and ovens easily.
- Kromia: the LED light under the dial indicates the operating status by changing colour.
- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- Programmable steam puff up to 20 seconds, enhancing humidity levels in the cooking chamber during convection mode.
- HACCP and consumption data recording.

TECHNICAL DATA

TOTAL POWER	41 kW	ELECTRIC POWER	41 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	1 kW	CONVECTION UNIT POWER	40 kW
TRAY CAPACITY	n° 20xGN1/1	MAXIMUM FOOD LOAD	80 Kg
COOKING CHAMBER DIMENSIONS	68x45x148 cm	GUIDES	n° 20
VERTICAL DISTANCE BETWEEN TRAYS	6,5 cm	MINIMUM POWER CABLE CROSS-SECTION	5 x 10 n° - mm ²
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	50±130 °C
MIXED CYCLE TEMPERATURE	50±250 °C	CONVECTION CYCLE TEMPERATURE	50±300 °C
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - GN1/1 tray
FAN SPEED	6 + 6 pulsed	WATER CONNECTION POSITION	22cm
WATER DRAIN POSITION	18cm	ELECTRICAL CONNECTION HEIGHT (H)	220 mm
ELECTRICAL CONNECTION HEIGHT (X)	840 mm	ELECTRICAL CONNECTION HEIGHT (Y)	225 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	220 mm
WATER CONNECTION HEIGHT (X)	880 mm	WATER CONNECTION HEIGHT (Y)	590 mm
SOFTEN WATER CONNECTION HEIGHT (H)	220 mm	SOFTEN WATER CONNECTION HEIGHT (X)	880 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	480 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	180 mm	DRAIN CONNECTION HEIGHT (X)	750 mm
DRAIN CONNECTION HEIGHT (Y)	360 mm	FOOT HEIGHT	220 mm
FOOT ADJUSTMENT	220/246 mm	IPX RATING	4
WIDTH	100 cm	DEPTH	94 cm
HEIGHT	188 cm	PACKAGE WIDTH	108 cm
PACKAGE DEPTH	110 cm	PACKAGE HEIGHT	208 cm
NET WEIGHT	256 kg	GROSS WEIGHT	300 kg
VOLUME	2,47 m ³	HARMONISED CODE	84198180

ACCESSORIES

091910	GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY	091946	STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
091947	TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES	091949	STAINLESS STEEL BAKING GRID FOR SKEWERS
091950	ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH	091951	ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
091952	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM	091953	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM
091954	ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM	9032	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM
9033	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM	9034	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM
9055	GN1/1 STAINLESS STEEL BAKING GRID	9056	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM
9057	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM	9058	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM
9059	GN1/1 ENAMELLED BACKING TRAY H=20MM	9060	GN1/1 ENAMELLED BACKING TRAY H=40MM
9061	GN1/1 ENAMELLED BACKING TRAY H=65MM	951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
951917	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)	951933	ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
951934	ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION	951942	20-TRAY RACK TROLLEY (GN1/1)
951950	NEEDLE CORE PROBE FOR VACUUM COOKING	951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1	951990	TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS (OVENS VERSION 07/2022)

INSTALLATION SCHEMES

