

Client _____ Quantity _____
 Project _____ Position _____



Qubi Pastry oven

Model: QUBI5P

Cod: NP01064022001

Technical data

Number of pans:	5
Pans size (mm):	EN 600x400
Tray centre distance (mm):	87,5
Number of fans:	1
Fan speed:	17
Dimensions (mm):	950 x 864 x 840
Net weight (kg):	135
Volume (m3):	0,643
Chamber size (mm):	410 x 680 x 470
Electric power (kW):	14,1
Voltage (V):	380-415
Power supply (A):	30,5
Phases:	3N
Cable section (mmq):	5G6
Frequency (Hz):	50-60
Cold water connection:	3/4"
Softened water inlet:	3/4"
Drain size (mm):	50
Packing dimensions (mm):	955 x 925 x 1077
Chamber size (mm):	410 x 680 x 470
Gross weight (kg):	145
Gross volume (m3):	0,951

Features

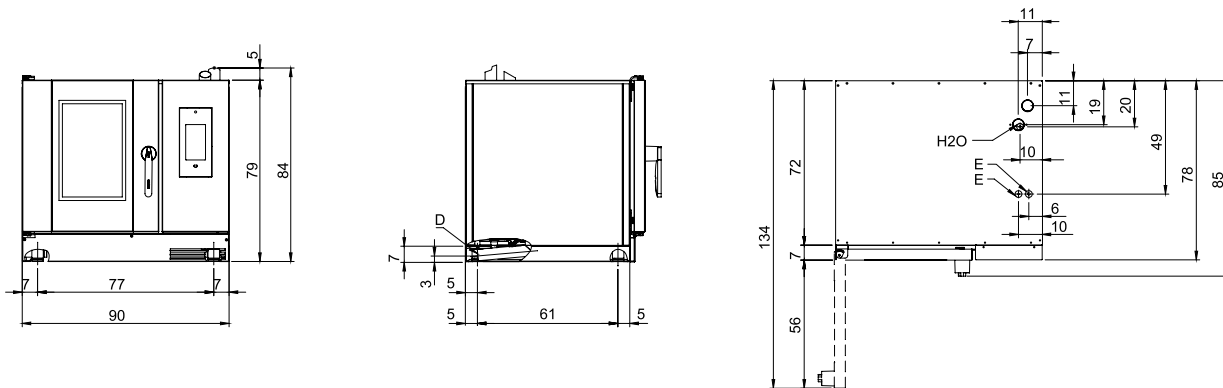
Oven type:	Combi
Control:	Touch screen
Touch screen:	7"
Functions:	Dry cooking, steam, mixed cooking, maintenance, desiccation, multilevel, slow cooking, delta T cooking, finishing, regeneration and pasteurization
Cooling:	Rapid chamber cooling function
Probe:	Standard - multipoint core probe
Washing:	Standard - Closed Circuit
Detergent:	Liquid single-dose
Steam:	Direct + indirect
Steam management:	Double Steam Balance
Boiler:	Standard
Temperature range:	30°C - 300°C
Door:	Hinged door
Fan:	Made of AISI 304 stainless steel - autoreverse
Range timer:	1'-24h
Flue:	Automatic
Recipes:	Standard
Wifi connection:	Wi-Fi remote control system

Electro-mechanical electric convection oven with grill. Capacity 4 trays 433X333. Cooking chamber with rounded corners, welded without visible welding. Adjustable height of the feet. Removable grid shelves with distance between trays of 70 mm. Door with wide glass surface equipped with air channel for the external glass ventilation, which further limits the temperature on the external surface. Door handle in plastic material, highly resistant to shocks and temperatures. Silicone gasket inserted in the front of the chamber, with maximum seal capacity, avoiding temperature drops. Heating through high efficiency coated heating elements. Timer from 1' to 120' (plus infinite position). Temperature control in the cooking chamber from 50 °C to 300 °C. 2 fans. Wide air flow channels of the chamber that allows a perfect cooking uniformity, both in conditions of scarce and full load. Folding opening of the internal glass. Control panel of all the functional parts placed on the bottom side of the oven. Safety thermostat in the cooking chamber to avoid dangerous high temperatures. Internal lighting positioned on the left side of the cooking chamber. Electric power 3,5 kW - 220-240V/1N+G 50/60 Hz.

Cosmo

Cosmo is the innovative wi-fi technology that allows you to connect cooking, blast chilling and storage appliances to each other and remotely monitor them. Thanks to Cosmo you can manage the entire kitchen from your smartphone and be sure that all devices

Technical draw



E: Electric connection

D: Drain for water

H2OA: Water inlet