

Client _____ Quantity _____
Project _____ Position _____

Qubi Pastry oven

Model: QUBI8

Cod: NP01104022001



Technical data

| | |
|----------------------------|------------------|
| Number of pans: | 8 |
| Pans size (mm): | EN 600x400 |
| Tray centre distance (mm): | 87,5 |
| Number of fans: | 1 |
| Fan speed: | 17 |
| Dimensions (mm): | 950 x 864 x 1120 |
| Net weight (kg): | 155 |
| Volume (m3): | 0,857 |
| Chamber size (mm): | 410 x 680 x 750 |
| Electric power (kW): | 19,2 |
| Voltage (V): | 380-415 |
| Power supply (A): | 38,5 |
| 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 1357 |
| Chamber size (mm): | 410 x 680 x 750 |
| Gross weight (kg): | 170 |
| Gross volume (m3): | 1,199 |

Features

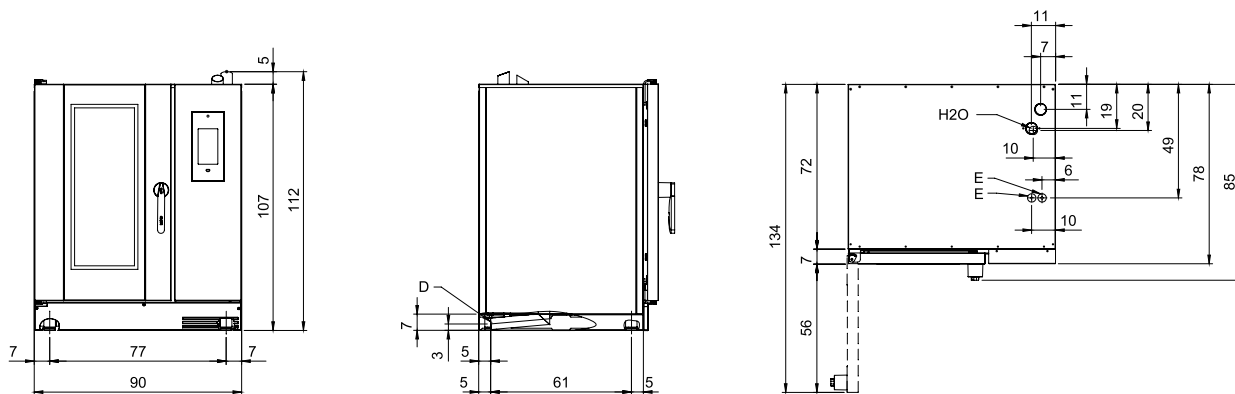
| | |
|--------------------|--|
| Oven type: | Combi |
| Control: | Touch screen |
| Touch screen: | 7" |
| Functions: | Dry cooking, steam, mixed cooking, maintenance, desiccation, multilevel, slow cooking, delta T cooking, finishing, regeneration and pasteurization |
| Cooling: | Rapid chamber cooling 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 |

Electric Combi oven with boiler and touch screen digital control. Capacity 8 trays En 60x40. Cooking functions: Dry, steam, mixed, slow cooking, Multilevel, Drying, Regeneration, Finishing, Pasteurization, Holding. Cooking chamber in Aisi 304 Linen stainless steel with rounded edges and no joints. Height adjustable feet. Standard tray holder bulkheads, removable and replaceable, with distance between trays of 87,5 mm. Closing of the door by pressure and reopening by lateral release; highly impact resistant aluminum handle. Silicone gasket inserted in the front of the cooking chamber which ensures maximum tightness of the door, avoiding drops in temperature. Removable liquid/condensate collection tray located under the chamber and the glass door. Cooking chamber heating via high efficiency INCOLOY heating elements. Automatic humidity control system inside the cooking chamber. Uniformity of cooking guaranteed by the reversal of rotation of the motor. Immediate stop of the fan when the door is opened. Steam generation system using Double Steam balance technology. Room lighting with halogen lamps inserted in the door. USB port for loading and saving recipes and firmware update. Standard automatic washing in closed circuit with the possibility of 3 different programs - Soft, Medium, Hard. Touch screen control board: programming of up to 16 cooking phases, management of temperature, time and humidity parameters. Preset and ready-to-use recipes. Probe holder and multipoint core probe as standard. Prepared for connection to the exclusive Cosmo monitoring system which allows remote monitoring of oven operation in real time. 1 standard GN 1/1 grill. Electric power 19.2 kW -380-415V /3N 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