Client _____ Quantity _____

Project _____ Position _____



Qubi oven

Model: QUBI10 **Cod:** NP01104021001

Technical data

Number of pans:	10
Pans size (mm):	GN 1/1
Tray centre distance (mm):	70
Number of fans:	1
Fan speed:	17
Dimensions (mm):	900 x 850 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

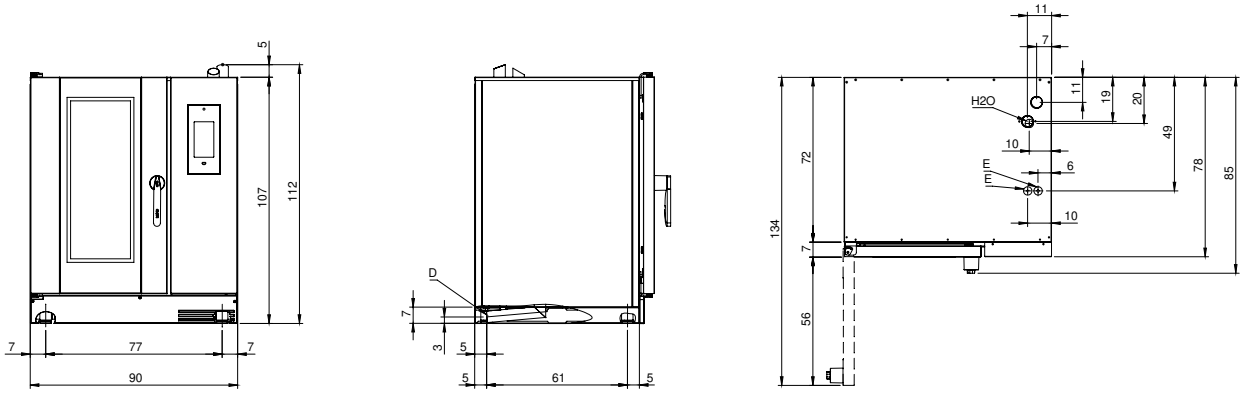
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

Electric Combi oven with boiler and touch screen digital control. Capacity 10 trays Gn 1/1. 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 70 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

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