sammic

CONVISTEAM GASTRONORM OVEN HX-211T

Capacity: 1 trolley with 20 GN 1/1 trays (included).





SALES DESCRIPTION

- ✓ Ideal oven for supermarkets and large collective catering services.
- √ Touchscreen control, robust design, and reliable technology.
- √ HX-211T: extra-large oven with trolley with capacity for 20 trays, combining design, robustness, and precision.
- ✓ Perfect for large kitchens in school, corporate, and hospital cafeterias, as well as large-scale retail.

Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- √ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- \checkmark Manual and / or automatic pre-heating mode settable up to 300°C.
- √ HOLD function at the end of manual and / or programmed cooking.
- Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- √ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- Tecnología CSSteam para generación de vapor con vaporizador de alta eficiencia.
- Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

Recipes

- ✓ Pre uploaded CSRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.
- ✓ Possibility to save up to 10 cooking phases per program.

✓ Click & Share function for saving recipes with your cover image.

Advanced features on all models

- √ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HACCP data).
- ✓ Integrated WIFI connection configuration.
- ✓ Alarm display with autodiagnosis system.

Structure and consumption

- √ 304 stainless steel molded cooking chamber.
- 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- √ Simply-approachable right side.
- ✓ Simply-approachable motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- √ Height-adjustable feet.
- √ Stackable kit configuration.
- √ Tray holder with simply-removable structure.
- Ergonomic and lightweight handle structure compliant with HACCP standards.
- Reversible door opening R/L (optional only at the order placement).
- Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

Self-cleaning

- ✓ Integrated retractable shower.
- Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

NCLUDES

- ✓ Multipoint probe.
- √ Integrated shower.
- Automatic washing with a single-product detergent tank.
- √ 1 trolley for 20 x GN 1/1 trays.
- √ Wifi and USB connectivity.





FOOD PRESERVATION AND SOUS-VIDE

CONVISTEAM GASTRONORM OVEN HX-211T

Capacity: 1 trolley with 20 GN 1/1 trays (included).

OPTIONAL	
☐ 1 trolley for 16 x 600x400 mm trays.	☐ 1 trolley for 16 x GN 1/1 trays.☐ Sous-vide probe.
Accessories	
 Trolleys for HX-211T oven Probes for CombiSteam ovens HX grill Detergent for CombiSteam ovens 	□ 6-egg tray HX□ Frying tray HX□ HX chicken grill
Specifications	

<u>SPECIFICATIONS</u>

Capacity

Trolley (gn) 1/1: 1 Tray type: GN 1/1 Number of frays: 20 Space between trays: 70 mm Load capacity: 90 kg Maximum load per tray: 5 kg

Loading

Total loading: 31500 W IP Protection grade: IPx4 **Distances for installation**

Left side: 500 mm

Right side: 50 mm Back side: 50 mm Top: 500 mm

Hydraulic connection

Self-cleaning connection: 3/4" Steam connection (softened water): 3/4" Feed water pressure (bar): 1.5 - 5 bar

Drain diameter: 32 mm

External dimensions (W x D x H)

External dimensions (W x D x H): 900 x 890 x 1915mm

Net weight: 225 kg Crated dimensions 980 x 1010 x 2095 mm Volume Packed: 2.07 m³ Gross weight: 265 kg

AVAILABLE MODELS

5120082 HX-211T 380-415/50-60/3N

* Ask for special versions availability

sammic

sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LF4.9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

Approved