



# CONVISTEAM GASTRONORM OVEN HX-211T

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



FOOD PRESERVATION AND SOUS-VIDE  
COMBISTEAM GASTRONORM OVENS



## 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.
- ✓ 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).

## INCLUDES

- ✓ 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.



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# 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
- ☐ Trays and grills for CombiSteam ovens
- ☐ Detergent for CombiSteam ovens

## SPECIFICATIONS

### Capacity

Trolley (gn) 1/1: 1  
Tray type: GN 1/1  
Number of trays: 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 m<sup>3</sup>  
Gross weight: 265 kg

## AVAILABLE MODELS

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

\* Ask for special versions availability

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Project	Date
Item	Qty
Approved	

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