# COMBISTEAM GASTRONORM OVEN HX-711

Capacity: 7 trays of GN 1/1.





# SALES DESCRIPTION

- Ideal for restaurants, catering, rotisseries, hotels with kitchens, canteens...
- ✓ Professional combi oven with touchscreen and capacity for 7 trays from our Gastronorm range.
- Choose between steam, convection, and combine cooking.
- Program up to 999 recipes with a simple touch.
- Cook up to 7 dishes at the same time.

# 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
- √ HOLD function at the end of manual and / or programmed cookina.
- ✓ 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
- 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 in option.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

# NCLUDES

- Multipoint probe.
- Automatic washing with a single-product detergent tank.
- √ Wifi and USB connectivity.



# FOOD PRESERVALION AND SOUS-VIDE

# sammic

# **COMBISTEAM GASTRONORM OVEN HX-711**

Capacity: 7 trays of GN 1/1.

# **OPTIONAL**

$\neg$	Left-hand	oponing	ontion
-	Leit-Hand	opering	option

■ Voltage 230V 3~

☐ Sous-vide probe.

Integrated shower.

□ Condensation hood.□ Tray support for 600 x 400 mm

trays.

☐ Column composition kit.

Stand.

# **Accessories**

Condensation hoods

600 x 400 mm guides for HX-711 / HX-1111

☐ Stands for CombiSteam ovens

Accessories for stacked installation

☐ Probes for CombiSteam ovens

■ HX grill

□ Detergent for CombiSteam

ovens

□ 6-egg tray HX□ Frying tray HX

☐ HX chicken grill

# **SPECIFICATIONS**

## Capacity

Tray type: GN 1/1 Number of frays: 7

Space between trays: 70 mm Load capacity: 35 kg

Load capacity: 35 kg Maximum load per tray: 5 kg

Loading

Total loading: 11000 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): 850 x 890 x 890mm

Net weight: 105 kg Crated dimensions 915 x 1000 x 1045 mm Volume Packed: 0.95 m³ Gross weight: 123 kg

# AVAILABLE MODELS

5120074 HX-711D 380-415/50-60/3N 5120075 HX-711I 380-415/50-60/3N

5120076 HX-711DD 380-415/50-60/3N 5120077 HX-711ID 380-415/50-60/3N

5120083 HX-711D 230/60/3



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Project	Date
Item	Qty

Approved

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<sup>\*</sup> Ask for special versions availability