

## Equajet with Boiler 10 level GN 1/1 electric oven

Ref. EB101Ev2

### EQUAJET WITH BOILER THE ESSENTIALS

**Intelligent cooking®:**

**CoreControl:** power is adjusted to suit the load  
**Immediate temperature adjustment**  
**SteamControl:** steam produced by a boiler  
**Rapid cooling of the oven cavity**

**VisioPAD:**

**Touch control panel, Clear, intuitive and ergonomic**

**Integral TwinControl:**

**Exclusive patented system doubling the essential oven functions**

**Full Cleaning System:**

**Cleaning system with automatic chemical supply**



### TECHNICAL SPECIFICS

- \* VisioPAD® toughened glass control panel: comprising a large colour LCD touch screen and coding knob.
  - \* **CoreControl** Automatic adjustment of the oven power to suit the load being cooked, for results that are always to the precise degree required.
  - \* Continuously available thanks to immediate adjustment to the required temperature.
  - \* **Aircontrol:** Auto reverse ventilation, adjustable from 1 to 100%.
  - \* **Airdry+ :** Rapid product drying by opening the motorised vent, for a crisper exterior, ventilation provided by 1 fan.
  - \* **SteamControl™:** Steam is produced by a boiler with automatic level control.
  - \* Automatic boiler rinse and drain system out of hours during the oven cleaning cycle.
  - \* Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
  - \* The oven and boiler can be preheated out of hours.
  - \* Cooking cavity fitted with runners giving a capacity of **10 levels** for GN 1/1 (325 x 530mm) spaced **67mm** apart.
  - \* «**FullCleaning System**» Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
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| <ul style="list-style-type: none"> <li>* <b>6 cooking modes:</b> <ul style="list-style-type: none"> <li>- Convection from 0 to 250°C</li> <li>- Saturated steam: steam to 98°C</li> <li>- Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)</li> <li>- Low temperature: steam from 30 to 97°C</li> <li>- High temperature steam: steam from 99 to 105 °C</li> <li>- Regeneration.</li> </ul> </li> <li>* <b>Automatic cooking menu:</b> <ul style="list-style-type: none"> <li>- Immediate access to cooking programmes</li> <li>- Preloaded recipes as standard with the option to adjust the degree of cooking and the colouration</li> <li>- It is possible to create entirely personalised recipes.</li> </ul> </li> <li>* <b>Functions</b> <ul style="list-style-type: none"> <li>- <b>Automatic oven cavity cooling</b>, door closed: improved reactivity</li> <li>- <b>Humidifier</b> : provides instant steam (shot of vapour): ideal for bread</li> <li>- <b>Hold function</b> : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out</li> <li>- <b>Automatic rinse</b> possible between cooking operations, replaces the spray hose.</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>* <b>Service menu</b> <ul style="list-style-type: none"> <li>- Exchanges and backup of recipes via the USB port (Accessory)</li> <li>- Parameters can be modified to give maximum personalisation.</li> </ul> </li> <li>* <b>Equipment</b> <ul style="list-style-type: none"> <li>- Cool touch athermic double glazed clipped door with left or right hand rotation of the handle to open, hinged to the left and a simple push closure. Opens to 180° with hinged internal glass to make cleaning easier</li> <li>- Cavity illumination by a strip of LEDs in the door</li> <li>- Condensation recovery channel under the door and below the oven drains continuously</li> <li>- Seal clipped onto the fascia ("protected from rubbing against the edges of ovenware as it is loaded")</li> <li>- Features electrical protection, a door safety and thermal overload protection.</li> </ul> </li> <li>* <b>Standard supply</b> <ul style="list-style-type: none"> <li>- 1 set of runners with 10 level max capacity spaced 67mm apart</li> <li>- Core probe socket allowing the use of a removable core probe (Accessory).</li> </ul> </li> </ul> |
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### ACCESSORIES / OPTIONS

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| <ul style="list-style-type: none"> <li>* Stands with storage runners under (see data sheet for stands).</li> <li>* Ovenware support module.</li> <li>* Banqueting system : plate support module, deposit table with insulated cover support.</li> <li>* 20 levels rack kit with "optimum gap" for 10 levels GN1/1 ovens (multilevel stainless runners optimise the available space to suit the depth of containers or the product to be cooked).</li> <li>* USB port kit.</li> <li>* Removable core probe: <ul style="list-style-type: none"> <li>Delicate product probe 2.5mm diameter 100mm long</li> <li>Rotisserie core probe 4.5mm diameter 100mm long</li> </ul> </li> <li>* Retracting spray hose kit / Independant spray hose kit.</li> </ul> | <ul style="list-style-type: none"> <li>* Energy economiser kit.</li> <li>* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.</li> <li>* Hood (see specific technical data sheet).</li> <li>* Grills (3 or 5 grills).</li> <li>* Handed oven door (hinge on right).</li> <li>* Three phase 230V + Earth option.</li> <li>* 60Hz option.</li> </ul> |
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### NORMS: Conforms to

**EN 60335-1:** European norm relating to the safety of electrical appliances.

**EN 60335-2-42:** European norm relating to the safety of electrical appliances.

**IP 25 and IK 9:** Protection indices.

**XP U 60-010:** Hygiene.

**EB101Ev2**

-  **ELECTRICAL connection**  
 Electric inlet at 935mm from the floor.  
 Protection required:  
 - 400V: 32A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)  
 - 230V: 50A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

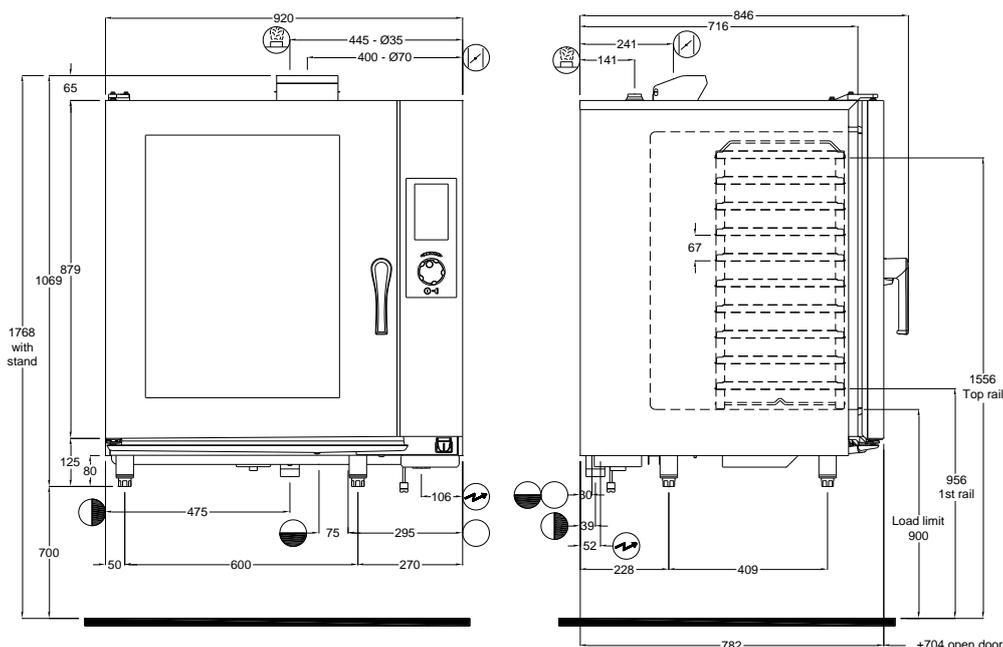
-  **Potable COLD WATER**  
 Water inlet at 765mm from the floor.  
 A local stop cock is required.

-  **SOFTENED WATER**  
 Water inlet at 765mm from the floor.  
 A local stop cock is required.

-  **DRAIN**  
 Drain outlet at 730mm from the floor.  
 The water discharged could be condensate and at very high temperature, use material that is suitable for high temperatures.  
 There must be a trap between the unit and the mains drainage to prevent odours.

-  **Vent with choke**

-  **Exit for surplus steam**


**MODEL**

B2EB101E

**DIMENSIONS (mm)**

External	Height 1069; Width 920; Depth 846
Oven height with stand	1768
Cavity	Height 722; Width 630; Depth 535

**CAPACITIES**

Number of covers per day	240
Usable oven capacity (dm <sup>3</sup> )	115
GN 1/1 ovenware (325 x 530)	10
Max. depth of containers (mm)	55
Space between levels (mm)	67
Maximum capacity (kg)	40

**PACKAGING (mm)**

Height	1232
Width x Depth	1000 x 960

**WEIGHT (KG) (gross / net)**

151 / 126

**CLEARANCES**

Left: 4cm / Right: 50cm

**TEMPERATURE RANGE**

0 to 250°C

**CORE TEMPERATURE RANGE**

0-99°C

**TIMER**

99 hours

-  **ELECTRICITY** (Three phase 230V+E or 400V+N+E)

Voltage	I. Max (A)	Power (kW)
230V 3a.c.	40.0	15.8
400V 3Na.c.	23.8	15.8

-  **POTABLE COLD Water** /  **SOFTENED Water**

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Cold water max temperature	23°C
Softened water max temperature	23°C
Nature	131 µm filter integral with the oven
Hardness (Softened water)	TH 4 to 7 °e (60 to 100 ppm)
Water quality	Chloride Cl <sup>-</sup> : ≤ 150 mg/l / Free Chlorine Cl <sub>2</sub> : ≤ 0.2 mg/l / 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS / cm
Connection	20/27 threaded (G 3/4)
Instant maximum consumption	12 L/min

-  **DRAIN**

Condensate temperature	Approx. 98°C
Connection	Vertical exit 40/49 threaded stainless (G 1"1/2)

**CONSTRUCTION**

Cavity and Cladding	18-10 Stainless
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**EQUIPMENT TYPE**

Against a wall - Not stackable