

ALPHATECH

Combi



Steam cooking 30 - 130 °C - Steam cooking retains all the natural quality of food that would otherwise be lost when boiled. Savings are logistic as well: no pots, less space required, stoves kept free, no draining. And food tastes and looks better.



Convection cooking 30 - 300 °C - The convection cooking mode affords operating versatility far beyond that of traditional convection ovens. With its remarkable versatility, you can cook food with hot air available between 30 °C and 300 °C and the correct humidity with **AT-CLIMA** system.



Combi mode cooking 30 - 300 °C - Today you can combine all the advantages of convection cooking with that of steam. The result? Quick cooking, energy savings, food that retains all its natural flavour, less seasoning and salt needed, less food weight loss.



AT-CLIMA - Automatically controls the temperature and humidity precisely to the cooking method selected; whether you choose convection or combined cycles, the results will be perfect, ensuring quality and savings.
AT-CLIMA is also ideal for reheating dishes that have been previously cooked, chilled and stored at +3 °C.

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Direct steam combi ovens

Combi

REV 051 S

- 5 x 1/1 GN -



REV 071 S

- 7 x 1/1 GN -



REV 101 S

- 10 x 1/1 GN -



S Version

COOKING AND OPERATING MODES

- Convection with AT-CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection / steam with AT-CLIMA 30 - 300°C
- Automatic with pre-set recipes
- Programmable with 99 programs, with 4 cycles in automatic sequence
- Timed or with core probe
- Continuo
- PLUS FUNCTIONS: Holding - Regenerating

Electronic manual controls - Dedicated key for 4 cycle management, with display LEDs - Key for directly accessing programs and recipes - Alphanumeric display - AT-CLIMA with automatic vent - Self-diagnostics - Autoreverse (automatic inversion of fan rotation) - Semiautomatic washing program. Controls for: humidifier, cavity lights, vent control.

OPTIONAL: Hand shower - Multipoint core probe (Ø 3 mm) - 2 speed fan; normal/reduced - Automatic washing system

☐ I wish to receive documentation

☐ I wish to be contacted by your agent

Company

Name and Surname

Address

Tel. Fax e-mail