

VISUAL COOKING – CPE 1.20 & CPE 1.20 Roll-in

The CPE model is equipped with an injection steam system:

- Injection steam:** The steam is the result of atomised water hitting the heating elements. The steam is distributed in the oven chamber by the fan wheel
- Operating modes:** Hot air, combi steaming with humidity control (ClimaOptima), reheating/ regenerating, proving, cooling, preheating and cleaning.
- ClimaOptima:** ClimaOptima controls the humidity level in the oven chamber. Step less settings from 0% to 100%.
- Capacity:** 20 x 1/1 GN (65 mm spacing). Other spacing is possible.
- Racks:** CPE 1.20 with cassette rack. Trolley for rack available as optional extra
CPE 1.20 roll-in trolley for rack.
- Tray sizes:** 1/1, 1/2 or 2/3 GN trays inserted lengthways.
400 x 600 mm trays are available.
- Programs:** 200 programs each holding up to 10 process steps. The CPE features 65 recipes as well as a cleaning program.
- Error codes:** The CPE model is fitted with an automatic service diagnosis system.
- Timer function:** Date and clock. Can be programmed for time delayed start.
- Cleaning program:** The CPE model features the fully automatic cleaning program, CombiWash.
- Hand shower:** Standard feature.
- Safety:** 2-step safety handle.
Double glazed oven door.
Maximum temperature on the outside of the oven door is 65°C at temperature of 250°C in the oven chamber.
- Fan:** Reversing fan wheel for optimum baking and roasting results.
9 fan speeds.
Direct exhaust (is programmable).
- Door hinging:** Optional door hinging. Left-hand hinged door is standard but the door is subsequently reversible.
Roll-in: Only left-hand hinged.
- Core temperature probe:** A multipoint core temperature probe is available as optional extra. The CPE model is prepared for connection of two separate core temperature probes.
- Temperature range:** 30 - 250°C. Preheating up to 300°C.

- CombiNet:** The CPE model is prepared for connection to PC, network or the Internet. CombiNet for monitoring and remote-controlling the function of the combi steamer, recipe management, HACCP self-checking, service diagnosis and software updating is available at extra cost.
- Water pressure:** min. 2.5 bar dynamic pressure (when CombiWash activated. When CombiWash not activated: min. 1.5 bar), max. 6 bar.
- Water connection:** 3/4" RG outside (soft water). Additional water connection is available.
- Drain:** Ø50 mm outside.
- Material:** CrNi steel BS 304 S 31 - cabinet and oven chamber.
- Dimensions:** H 1855 mm x W 900 mm x D 886 mm including stand.
- Weight:** 270 kg.
- Electricity:** 400 V AC 3N + E
36 kW – 52 Amp
- Other voltage is available.