



ASSISTED COOKING ELECTRIC DIRECT STEAM COMBI OVEN COES061R MANUAL ELECTRONIC CONTROLS 6 X 1/1 GN] ا 160 0.25 × Sapiens Reloaded **EVERYTHING YOU NEED** LED HVS (High Visibility System) alphanumeric display. 2.4 inch Compact LAINOX 325 (LCD - TFT) color display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings. 530 1/1 GN ecovapor FAST DRY FAST-DRY ECOSPEED ECOVAPOR AUTOMATIC AUTOCLIMA 2 SPEED FAN FCO WASH WASHING **TECHNICAL DATA** 6 x 1/1 GN -/-GN Gas versions nominal heating output kW / kcal Capacity 60 kW / kcal 7,5/-Chamber heating output Distance between layers mm -/-30 / 80 kW / kcal Number of meals Steam heating output 510 x 885 x 880 h kW External dimensions тт Fan power 0,25 Packing dimensions 570 x 930 x 1020 h v 3N AC 400 тт Power supply voltage Weight - Net / Gross 73/82 50 kg Frequency Ηz Total electric power kW 7,75 Consumption Α 12

Special voltages and frequencies on request

COES061R

COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION FROM 30°C TO 260°C, STEAM FROM 30°C TO 130°C, COMBINED FROM 30°C TO 260°C.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.

OPERATION

- LED HVS HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 2.4-INCH (LCD TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, AUTOMATIC WASHING, MENUS, AND SETTINGS.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- LED BARS TO SIGNAL THAT THE TEMPERATURE, TIMER AND PROBE TEMPERATURE ARE ACTIVATED.
- MANUAL PRE-HEATING.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- TIMED LIGHTING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA AN EXTERNAL CONNECTOR TO THE COOKING CHAMBER (CORE PROBE OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD DISPLAY OF THE TEMPERATURE PROBES COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- ECOSPEED BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.

CONSTRUCTION

- PERFECTLY SMOOTH, WATERTIGHT CHAMBER
- DOOR WITH DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING
- HANDLE WITH LEFT OR RIGHT HAND OPENING
- ADJUSTABLE HINGE FOR OPTIMAL SEAL
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING
- IPX4 PROTECTION AGAINST SPRAYS OF WATER

ELECTRIC HEATING SYSTEM

• COOKING COMPARTMENT HEATING ELEMENTS OF ARMOURED INCOLOY 800 TYPE

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION
- FAN MOTOR THERMIC PROTECTION
- MECHANICAL DOOR SWITCH
- LACK OF WATER DISPLAYED ALARM
- SELF-DIAGNOSIS AND FAULT DISPLAY
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL

CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 990 GR.).
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER.

STANDARD EQUIPMENT

- 2 SPEED FAN: NORMAL / REDUCED
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER CORE PROBE OPTIONAL

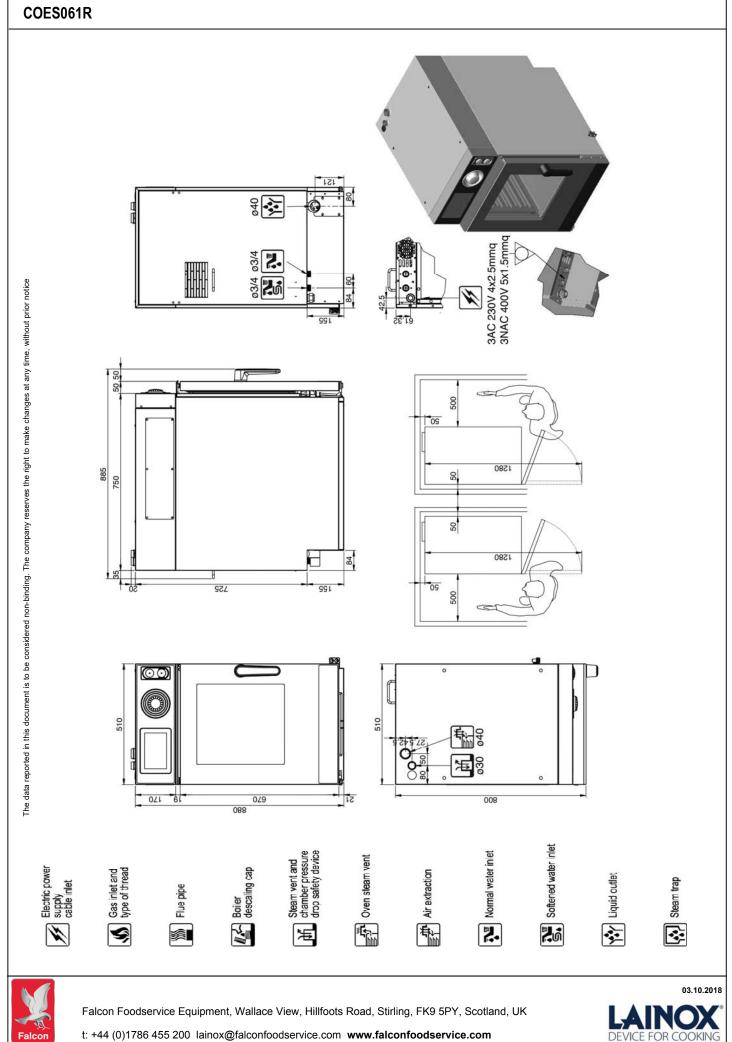
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OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- ILCS1: AUTOMATIC CLEANING SYSTEM LCS SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 990 GR.
- NPS: OPPOSITE HINGED DOOR
- NPK: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- APDS: DOUBLE RELEASE DOOR OPENING- NOT AVAILABLE WITH RIGHT HINGED DOOR
- SN: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION ELECTRIC MODELS ONLY
- CSA: RETRACTABLE BUILT-IN 5 LITERS TANK CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- KSC004R: MULTIPOINT CORE PROBE Ø 3 MM.
- KSA001: NEEDLE CORE PROBE Ø 1 MM.
- ICLD: HAND SHOWER WITH FITTINGS AND CONNECTIONS
- ICFX01: FAT FILTER
- KP004: SET OF FEET 150 MM H
- CSR061: STAINLESS STEEL FLOOR STAND FULL AISI 304
- CPT061: SIDE RUNNERS FIXED TO FLOOR STAND FULL AISI 304
- CAN061: NEUTRAL CABINET WITH SIDE RUNNERS FIXED TO FLOOR STAND FULL AISI 304
- CPD061: STAINLESS STEEL SHELF FIXED TO FLOOR STAND
- RP04: CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- PAC061: STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- CIN061: COOLING AIR CONVEYOR FOR FLUSH MOUNT MAXIMUM OVERALL DIMENSION 510 X 900 X 940 H



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