

# ELECTRIC DIRECT STEAM COMBINATION OVEN - 10 X 1/1GN - 10X600X400 ASSISTED COOKING - ELECTRONICALLY CONTROLLED MANUAL CONTROLS

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
CR1493701

MODELLO  
HOET101E

SERIE  
Horizon III

## GENERAL CHARACTERISTICS

HORIZON III - Professional oven for catering.  
Perfectly smooth and airtight baking chamber with rounded edges.  
Closing door with double tempered, air gap glass and heat-reflective inner glass for less heat radiation to the operator and greater efficiency.  
Inner glass with folding opening for easy cleaning operation.  
Opening baffle for easy cleaning operation of the fan on open cabinet.  
Adjustable door hinges for optimal sealing.



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## TECHNICAL SPECIFICATIONS

The Touch oven control panel has high-visibility LED alphanumeric displays (HVS - High Visibility System) to ensure clear readability. It also features a 2.4-inch color display (LCD - TFT) that allows you to view your favorite programs, preset programs, variable fan options, automatic washing, menu and settings in a clear and intuitive manner.

**COOKING MODE:** Automatic with 95 tested and memorised cooking programmes, including programmes for reheating on plate and baking tray. Programmable with the possibility of storing 99 cooking programmes in automatic sequence (up to 9 cycles) by assigning a dedicated name and icon. Manual cooking with three cooking modes with immediate start: convection from 30°C to 260°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 260°C. **Clima®** - Automatic system for measuring and controlling the percentage of humidity in the cooking chamber. Quick scroll & push selection of favourite programmes, with dedicated scroller.

**OPERATION:** HVS (High Visibility System) alphanumeric LED displays for temperature, Clima, time and core temperature. 2.4 inch colour display (LCD - TFT) for displaying favourite programmes, preset programmes, ventilation, automatic washing, menus, settings. **SCROLLER** knobs with Scroll and Push function to confirm choices. Manual preheating.

**CONTROL FEATURES:** Autoreverse (automatic reversal of fan rotation direction) for perfect cooking uniformity. Automatic chamber vent control. Manual humidifier. LED cooking chamber lighting. Easy access to

programmable user parameters, to customise the appliance via user menus. 2 ventilation speeds, the reduced speed activates the reduction of heating power. Intermittent speed is available for special cooking. Core temperature control with 4-point probe (core probe optional). Needle core probe Ø 1 mm, for vacuum cooking and small pieces (optional). USB connection for downloading HACCP data, updating software and uploading/downloading cooking programs. Preparation for SN energy optimisation system (optional). **SERVICE** programme: Electronic board function test - Temperature probe display - Equipment operating hours counter for all main functions for scheduled maintenance. Functional check self-diagnosis before starting to use the equipment, with descriptive and acoustic signalling of any anomalies. **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy supply, always maintaining the right cooking temperature and avoiding fluctuations. **EcoVapor** - The EcoVapor system achieves a clear reduction in water and energy consumption by automatically controlling the steam saturation in the cooking chamber. IPX3 protection against water jets.

**MAINTENANCE CLEANING:** LCS (Liquid Clean System) automatic cleaning system (optional), with integrated tank and automatic dosage (CombiClean liquid detergent, in 100% recyclable cartridges. Supplied with 1 cartridge canister of liquid detergent CDL05 - 990 g). 7 automatic washing programmes. Manual washing system with external hand shower (hand shower optional).

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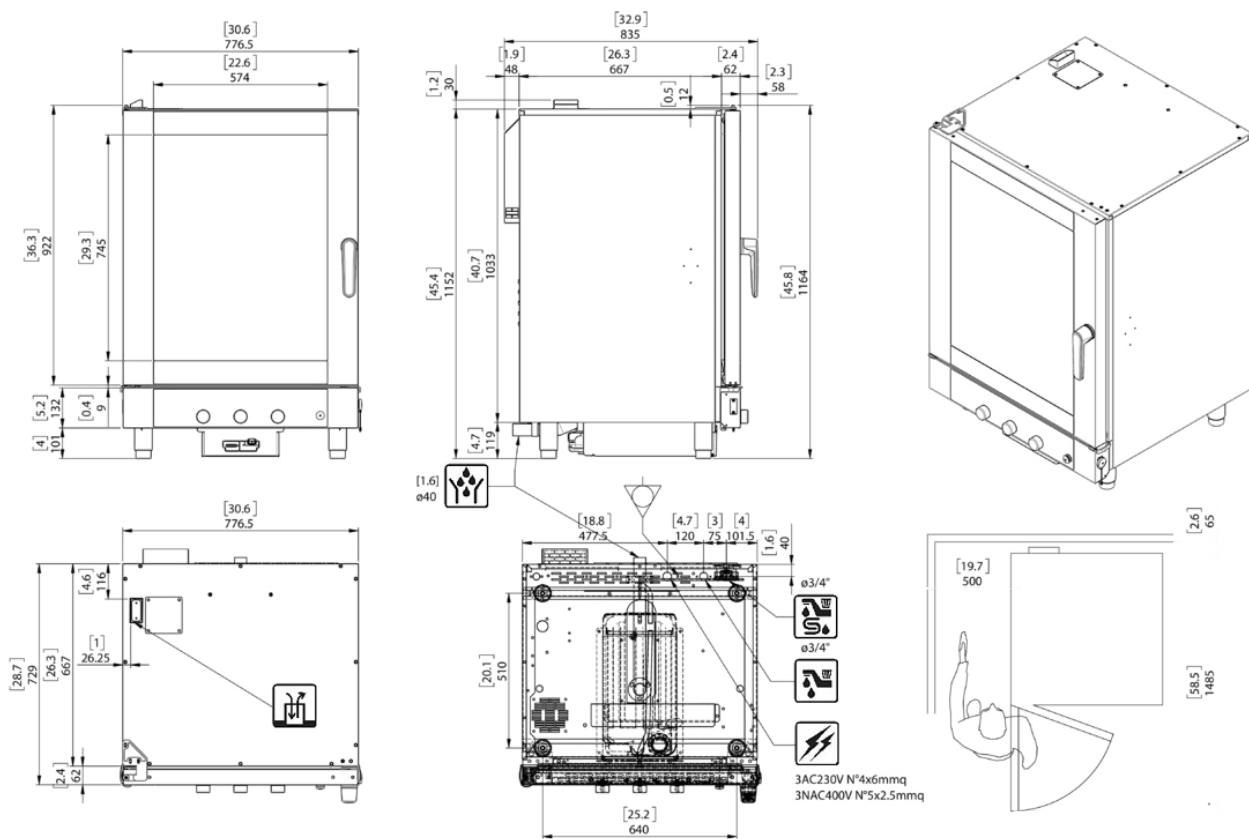
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## Technical Information

| SPECIFICATION         | DATA                          |
|-----------------------|-------------------------------|
| MATERIAL              | CR1493701                     |
| DEFINITION            | ICET101E MISTO EL.10T C/TOUCH |
| COMMERCIAL LINE       | ICON E                        |
| SUPPLY                | ELECTRICS                     |
| DIM. WIDTH            | 812 mm                        |
| DIM. PRODUCTIVITY     | 725 mm                        |
| DIM. HEIGHT           | 1145 mm                       |
| NET WEIGHT            | 120 Kg                        |
| VOLUME (net)          | 0.674                         |
| PACKAGE LENGTH        | 870 mm                        |
| PACKAGE WIDTH         | 910 mm                        |
| PACKAGING HEIGHT      | 1370 mm                       |
| PACKAGE VOLUME        | 1,085 m3                      |
| GROSS PACKING WEIGHT  | 134 Kg                        |
| STANDARD POWER SUPPLY | 3NAC400V/3AC230V 50Hz         |
| ELECTRICAL POWER      | 14.5 kW                       |
| GAS/REFRIGERANT TYPE  | NO GAS                        |
| IP GRADE              | IPX3                          |
| CERTIFIED MODEL       | HOET101E                      |

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Dimensions: Millimeters [inches]

ICET101E/ICEM101E

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## ACCESSORIES

| CODE     | MODELLO         | DESCRIZIONE  |
|----------|-----------------|--|
| IKKV51S  | <b>IKKV51S</b>  | EXTRACTION HOOD WITH AIR-COOLED CONDENSER FOR STACKING KIT. PREARRANGED ELECTRIC MODELS ONLY |
| RP04     | <b>RP04</b>     | SET OF CASTORS FOR STANDS, 2 OF WHICH WITH BRAKES  |
| NPT071   | <b>NPT071</b>   | TRAY HOLDER - INSERTABLE ON 45 MM CENTRE DISTANCE SUPPORT                                    |
| NPT064   | <b>NPT064</b>   | TRAY HOLDER - INSERTABLE ON STAND  |
| NPF04    | <b>NPF04</b>    | FLANGED FEET KIT FOR SUPPORTS, FOR NAVAL INSTALLATIONS                                       |
| KISC04   | <b>KISC04</b>   | MULTIPOINT CORE PROBE KIT. Ø 3 MM - T VERSION  |
| KISA01   | <b>KISA01</b>   | CORE NEEDLE PROBE KIT. Ø 1 MM - VERSION T  |
| KIPS101E | <b>KIPS101E</b> | KIT FOR OPPOSITE HINGED DOOR   |
| KFP002   | <b>KFP002</b>   | FOOT STOPPER KIT   |
| ISR101E  | <b>ISR101E</b>  | STAINLESS STEEL BASE SUPPORT   |
| IKKV51   | <b>IKKV51</b>   | FUME HOOD WITH AIR CONDENSER   |
| IGP864   | <b>IGP864</b>   | PAIR OF BULKHEADS - 600 X 400  |
| IGP116   | <b>IGP116</b>   | PAIR OF SHELF RACKS - GN - 600 X 400   |
| ICLD     | <b>ICLD</b>     | HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS   |
| ICFX02   | <b>ICFX02</b>   | FAT FILTER - 2pcs  |
| IBAS051  | <b>IBAS051</b>  | SHATTERPROOF BAR   |
| PCSM     | <b>PCSM</b>     | FLOWMETER 10-100   |
| PCSK     | <b>PCSK</b>     | PURITY C STEAM FILTER HEAD KIT   |
| PCSF     | <b>PCSF</b>     | PURITY C STEAM 1100 CARTRIDGE  |
| CCE      | <b>CCE</b>      | HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM   |
| PLG5032  | <b>PLG5032</b>  | PLUG - 380 V - 32A - 5P  |
| CBL0540  | <b>CBL0540</b>  | CABLE - 3 MT - 5 X 4 MMQ   |
| RP004    | <b>RP004</b>    | WHEEL SET OF WHICH 2 WITH BRAKE  |

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## OPTIONAL

| MODELLO  | DESCRIZIONE  |
|--|--|
|  <b>NPK</b>               | PREARRANGEMENT FOR SUCTION HOOD CONNECTION   |
| <b>ISP864</b>  | SUPPLEMENT FOR BAKERY VERSION IGP-864 TRAY HOLDER BULKHEAD   |
| <b>ISC04</b>   | MULTIPOINT CORE PROBE. Ø 3 MM - T VERSION  |
|  <b>ISA01</b>             | NEEDLE CORE PROBE. Ø 1 MM - T VERSION  |
| <b>IPS101</b>  | OPPOSITE DOOR  |
|  <b>ILCS2</b>             | LCS AUTOMATIC WASHING SYSTEM - 1 CARTRIDGE CANISTER OF LIQUID DETERGENT INCLUDED<br>CDL05 - 990 GR. - T VERSION" |
|  <b>SN</b>                | ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY   |
|  <b>APDS</b>            | SECURITY DOOR OPENING WITH DOUBLE CLICK  |
|  <b>TS-ICE-101E-F50</b> | 3-AC 480 V - 50 HZ   |
|  <b>TS-ICE-101E-E50</b> | 3N-AC 440 V - 50 HZ  |
|  <b>TS-ICE-101E-D50</b> | 3-AC 440 V - 50 HZ   |
|  <b>TS-ICE-101E-C50</b> | 3-AC 400 V - 50 HZ   |
|  <b>TS-ICE-101E-F60</b> | 3-AC 480 V - 60 HZ   |
|  <b>TS-ICE-101E-E60</b> | 3N-AC 440 V - 60 HZ  |
|  <b>TS-ICE-101E-D60</b> | 3-AC 440 V - 60 HZ   |
|  <b>TS-ICE-101E-C60</b> | 3-AC 400 V - 60 HZ   |