

COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

GENERAL CHARACTERISTICS

CONSTRUCTION: Stainless steel 18/10 AISI 304 1 mm thick molded cooking chamber with fully rounded wide-radius edges for optimal airflow and easier cleaning. Perfectly smooth and watertight chamber. Door with double tempered, back-ventilated, 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 and maintenance. Push-to-close door with left or right opening handle (mod. 061-101-161). Door with three-point locking system, handle brake in open door position (mod. 201-202). Adjustable door hinges for optimal tightness. Opening baffle for easy cleaning operation of fan compartment. New gasket on adaptive dovetailed oven facade with interlocking mounting, made of heat- and aging-resistant silicone rubber, and easily replaceable. Basin that collects condensate under the door and directs it to the drain, even when the door is open (mod. 061-101-062-102-161). Compact brushless (brushless) magnetic drive motors. Solid-state relays for power optimization and modulation. Forced-ventilation electronics cooling system with microstirred mesh stainless steel protection filter, easily removable and dishwasher safe (mod. 061-062-101-102-161).



COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

TECHNICAL SPECIFICATIONS

DIRECT STEAM GENERATION: Direct-type steam generation system in the cooking chamber by injecting water directly onto the fan and misting it onto the heating elements. Advantage: immediate availability of steam in the cooking chamber.

COOKING MODES: AC (Automatic Cooking) automatic cooking system for Italian and international recipes, automatic cooking program and photo presentation of the dish. Manual mode with three immediate start cooking modes: convection from 30°C to 270°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 270°C. Preheating up to 300°C. Multicooking mode - Ability to cook different foods at the same time with different cooking times. Climate Smart - System that automatically manages the perfect climate in the cooking chamber. AT Smoker for barbecue system, with external chip smoker (optional).

USAGE: Starting an automatic cooking (AC) "one touch". Organization of recipes into categories with pre-view. Intelligent recognition of recipes in multi-level folders. High-definition 7-inch capacitive LCD color screen with "touch screen" function selection. Cool Down function for rapid cooling of the cooking chamber by fan. Automatic restart of firing in case power failure has occurred. Rapid cooling with possible injection of water into cooking chamber. User interface with choice of up to 6 languages. 95 recipes are available. Each recipe has been tested to ensure optimal results. Possibility at any time to view and modify the recipe.

CONTROL EQUIPMENT: Autoreverse (automatic reversal of fan rotation direction) for perfect baking uniformity. Parallel temperature control in chamber and core. Automatically regulated vapor condensation. Easy access to programmable user parameters to customize appliance settings. Possibility to choose up to 6 fan speeds; first 3 speeds automatically activate heating power reduction. Intermittent speed can be had for special cooking. Product core temperature control with 4-point probe. Fixed multipoint core probe, Ø 3 mm (mod. 061-101-062-102). Core probe connection via external connector to cooking chamber (mod. 161-201-202). USB connection for downloading HACCP data, updating software and uploading/downloading firing programs. Possibility to set the kiln to turn off at the end of the automatic wash program. User profile lock (specific function for Quick Service Restaurant - QSR). Set-up for SN energy optimization system (electric models). SERVICE program: Electronic board function test - Temperature probe display - Equipment hour counters for all major functions for scheduled maintenance.

Functional check self-diagnosis before starting use, with descriptive and acoustic signaling of any anomalies. Low-consumption LED cooking chamber lighting. Optimal visibility at all points of the cooking chamber. Neutral light that does not alter the original colors of the product. Monitoring and control of the efficiency and maintenance of the external water softener (optional water softener). Air filter cleaning reminder function.

SAFETY EQUIPMENT: Cooking chamber safety temperature limiter. Safety device against overpressure and underpressure in firing chamber. Thermal motor safety device. Electronically controlled door opening/closing sensor. Electronic control for water shortage warning. Self-diagnosis with intelligent display of anomalies. Ventilated component cooling system with electronically controlled over-temperature display. Electronic flame detection control device that interrupts gas supply in case of accidental burner flame failure. Safety pressure switch signaling gas shortage. Conforms to national and international standards for safe operation when used without direct operator supervision. Maximum shelf height last pan 160 cm, using model-specific support (mod. 061-062-101-102). Maximum shelf height last pan 160 cm (mod. 201-202). Maximum shelf height pan 160 cm (with roller kit option, mod. 161). In case of power failure during washing, hygiene is always guaranteed as the washing cycle restarts automatically.

INSTALLATION AND ENVIRONMENT: 100% recyclable packaging. 90% product recycling percentage. ISO 9001 Quality / ISO 45001 Safety / ISO 14001 Environment certification. Operation without the addition of water softener and descaling (model with steam generator).

CLEANING AND MAINTENANCE: Automatic washing system. Separate detergent container with automatic dosing. CALOUT anti-scale system that prevents scale formation and accumulation in the steam generator (for model with steam generator). Separate container and automatic anti-scale dosing. Easy access for equipment maintenance from the right side. 7 automatic washing programs, no need for operator presence after starting: Manual - Rinse - Soft - Eco - Hard - Hard Plus - Grill. Manual washing system with external hand shower. Easy exterior cleaning thanks to stainless steel and glass surfaces, and IPX4 (countertop models) and IPX5 (floor models) protection class against water jets.

ELECTRICAL OPERATION: Cooking chamber heating system using INCOLOY 800 stainless steel armored heating elements.

COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

Technical Information

| SPECIFICATION | DATA |
|-----------------------|-------------|
| MATERIAL | JNE101B |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 852 mm |
| DIM. PRODUCTIVITY | 795 mm |
| DIM. HEIGHT | 1055 mm |
| NET WEIGHT | 117 Kg |
| VOLUME (net) | 0.8 |
| PACKAGE LENGTH | 940 mm |
| PACKAGE WIDTH | 990 mm |
| PACKAGING HEIGHT | 1260 mm |
| PACKAGE VOLUME | 1,27 m3 |
| GROSS PACKING WEIGHT | 142 Kg |
| STANDARD POWER SUPPLY | 380-415V 3N |
| FREQUENCY | 50/60 |
| ELECTRICAL POWER | 16 kW |

COMBI FOR CATERING AND LARGE BUSINESS - 10 X
1/1 GN - ELECTRIC DIRECT STEAM

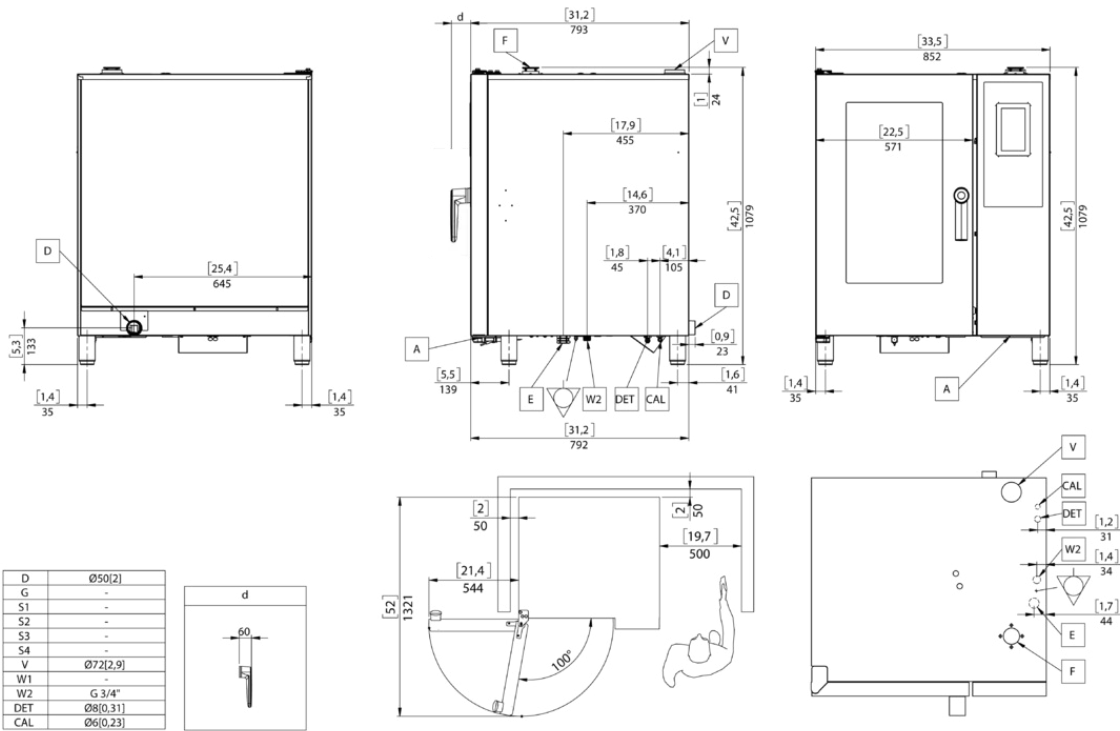
Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN



Dimensions: Millimeters (Inches)

| | I | EN | F | D | ES | RU |
|-----|--------------------------------------------------------------------|------------------------------------------------------------|----------------------------------------------------------------|------------------------------------------------|-----------------------------------------------------------------------------------------|---------------------------------------------------|
| A | Aspirazione aria di raffreddamento vano tecnico | Technical compartment cooling air intake | Aspiration air de refroidissement du compartiment technique | Kaltluftansaugung im Komponenten-Bereich | Toma de aire para refrigeración del compartimento técnico | Забор охлаждающего воздуха технического отсека |
| D | Scarico liquidi | Liquid discharge | Evacuation de liquides | Ablauf Flüssigkeiten | Dascarga líquidos | Выход для жидкости |
| E | Ingresso cavo di alimentazione elettrica | Electric power supply cable inlet | Entrée du câble d'alimentation électrique | Anschluß Stromkabel | Entrada cable de alimentación eléctrica | Вход для электрического кабеля питания |
| F | Aspirazione aria camera di cottura | Cooking chamber air intake | Aspiration air enceinte de cuisson | Luftansaugung Garraum | Toma de aire cámara de cocción | Забор воздуха камеры |
| G | Ingresso gas | Gas inlet | Arrivée gaz | Gaszufuhr | Entrada gas | Вход газа |
| S1 | Scarico fumi camera di cottura | Cooking chamber fumes exhaust | Évacuation des fumées enceinte de cuisson | Garraum Abgas-Abführung | Escape de gases de combustión cámara de cocción | Выход пара камеры |
| S2 | Scarico fumi camera di cottura | Cooking chamber fumes exhaust | Évacuation des fumées enceinte de cuisson | Garraum Abgas-Abführung | Escape de gases de combustión cámara de cocción | Выход пара камеры |
| S3* | Scarico fumi generatore di vapore | Steam generator fumes exhaust | Évacuation des fumées du générateur de vapeur | Dampfgenerator Abgas-Abführung | Escape de gases de combustión del generador de vapor | Выход пара бойлера |
| S4* | Scarico fumi generatore di vapore | Steam generator fumes exhaust | Évacuation des fumées du générateur de vapeur | Dampfgenerator Abgas-Abführung | Escape de gases de combustión del generador de vapor | Выход пара бойлера |
| V | Sfiato vapore e sicurezza depressione camera di cottura di cottura | Steam vent and cooking chamber pressure drop safety device | Event de vapeurs et sécurité sous-pression enceinte de cuisson | Dampfabführung und Garraum-Unterdrucksicherung | Dispositivo de seguridad para ventilación de vapor y caída de presión cámara de cocción | Клапан выхода пара и безопасность давления камеры |
| W1 | Ingresso acqua | Water inlet | Arrivée d'eau | Wasseranschluß | Entrada agua | Вход для обычной воды |
| W2 | Ingresso acqua addolcita | Softened water inlet | Arrivée d'eau adoucie | Wasseranschluß (enthärtetes Wasser) | Entrada agua suavizada | Вход для умягченной воды |
| DET | Detergente | Detergent | Détergent | Waschmittel | Detergente | моющее средство |
| CAL | Decalcificante | Descaler | Détartrant | Entkalker | Desincrustante | дезинкрустант |
| | Collegamento equipotenziale | Equipotential connection | Connexion équipotentielle | Erdung | Conexión equipotencial | Эквипотенциальное соединение |
| * | Per modello con generatore di vapore | For model with steam generator | Pour les modèles avec générateur de vapeur | Für Modell mit Dampfgenerator | Para modelo con caldera | Для моделей с парогенератором |

I dati riportati sul presente documento sono da ritenersi non vincolanti. L'azienda si riserva di apportare modifiche tecniche in qualsiasi momento.
The specification shown in this document are to be considered non binding. The company reserves the right to make technical change at any moment.
Die auf dieser Unterlage angegebenen technischen Daten sind als unverbindlich anzusehen. Die Firma behält sich das Recht vor zu jeder Zeit technische Änderungen vorzunehmen.
Les données techniques sur ce document ne doivent pas être considérées contraignantes. La société se réserve le droit d'apporter des modifications techniques à tout moment.
Los datos técnicos indicados en el presente catálogo no son vinculantes. La empresa se reserva el derecho de efectuar modificaciones sin previo aviso.

COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

PRODUCT'S RANGE PLUS



The Multicooking function allows different types of food to be cooked at the same time, at different times. This is an advantage, which saves a lot of time and energy during service, compared to the use of traditional equipment



7-inch high-definition capacitive LCD colour screen with choice of 'Touch Screen' functions



The Ecospeed Dynamic system, depending on the quantity and type of product, optimises and controls the energy supply, ensuring the correct cooking temperature at all times, avoiding fluctuations and thus lower energy and water consumption and reduced weight loss.



The Automatic Cooking with which the oven is equipped allows you to easily select the desired recipe from the 95 available, thus delegating the correct cooking mode setting to the oven



A personal space where you can upload your recipes, the fruit of your experience, and have them available whenever you want with a click.



The automatic washing system offers you a choice of 7 washing programmes. From manual to Grill, suitable after high-temperature cooking with tough residues to remove. The Eco wash optimises water and detergent consumption.



The new control system Intelligent humidity control in the cooking chamber cLIMA SMART cooking chamber, depending on the type of food inserted and the desired result, guarantees softness, juiciness and crispness for every product with minimal weight loss.



Back-ventilated, double-glazed tempered glass door with air gap and heat-reflective inner glass for less heat radiation towards the operator and greater efficiency.

COMBI FOR CATERING AND LARGE BUSINESS - 10 X
1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

PRODUCT'S RANGE PLUS



The Greenvapor system achieves a clear reduction in water and energy consumption with automatic steam saturation control in the cooking chamber

COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

ACCESSORIES

| CODE | MODELLO | DESCRIZIONE |
|---------|----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| KBPS101 | KBPS101 | DOOR KIT WITH RIGHT HINGES, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM |
| KTS011 | KTS011 | BACK DOORS AND WALLS KIT, FOR TRANSFORMATION SUPPORT MODEL BSP011 TO MODEL BSC011 |
| BAP101 | BAP101 | STAINLESS STEEL HEAT PROTECTION FOR SIDE WALL |
| NFX01 | NFX01 | FAT FILTER |
| AFFE | AFFE | SMOKER WITH EXTERNAL POWER SUPPLY |
| ICLD | ICLD | HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS |
| BSR011 | BSR011 | STAINLESS STEEL BASE STAND. WITH SHELF |
| BSP011 | BSP011 | STAINLESS STEEL BASE STAND. WITH RACK BULKHEADS - 1/1 GN |
| BKC011 | BKC011 | FUME HOOD WITH AIR CONDENSER. FOR ELECTRIC MODELS ONLY. CAN ONLY BE USED ON OVENS ALREADY PREPARED. FOR EXTERNAL CONNECTION USE CCE MANIFOLD. FOR OVENS 061/054 USE ONLY BSA011, BSK011 BSC110, BSK064, BSC640 |
| CCE | CCE | HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM |
| BKC011F | BKC011F | FLAT INTAKE HOOD, WITH AIR CONDENSER. FOR ELECTRIC MODELS ONLY. CAN ONLY BE USED ON OVENS ALREADY PREPARED. FOR EXTERNAL CONNECTION, USE CCER90 MANIFOLD |
| CCER90 | CCER90 | HOOD MANIFOLD FOR EXTERNAL CONNECTION, COMPLETE WITH 90° FITTING - Ø 150 MM |
| BSGP11 | BSGP11 | FAT DRAIN PAN - GN 1/1 - FOR PROFESSIONAL POLLOGRILL KIT |
| SBE091 | SBE091 | PULL-OUT RACK STRUCTURE - FOR USE WITH INSERTION FRAME - GN 1/1 - FOR PROFESSIONAL POULTRY GRILL KIT |
| SBE101 | SBE101 | PULL-OUT RACK STRUCTURE - FOR USE WITH INSERTION FRAME - GN VERSION |
| SBE864 | SBE864 | PULL-OUT RACK STRUCTURE - FOR USE WITH INSERTION FRAME - EN VERSION (600 X 400) |
| BGP864 | BGP864 | PAIR OF BULKHEADS - EN VERSION (600 X 400) |
| BCR011S | BCR011S | TROLLEY ADJUSTABLE IN HEIGHT, FOR EXTRACTING STRUCTURES WITH DRIP TRAY, AND HOOKING/UNHOOKING SYSTEM FROM THE KILN FIRING CHAMBER - MIN HEIGHT 911 MM - MAX HEIGHT 1261 MM |
| BTL011 | BTL011 | FRAME FOR INSERTION OF PULL-OUT STRUCTURES |
| BRP04 | BRP04 | WHEEL KIT INCLUDING 2 WITH BRAKES, FOR STANDS AND CABINETS - NOT COMPATIBLE WITH THE USE OF PULL-OUT STRUCTURES - HEIGHT INCREASE + 83 MM. FOR MODELS BSR - BSC - BSK - BSP |
| MCR031B | MCR031B | STATIC AND SLOW COOKING HOLDING CABINET - WITH CORE PROBE |

COMBI FOR CATERING AND LARGE BUSINESS - 10 X 1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:




















CODICE
JNE101B

MODELLO
JNE101B

SERIE
JOIN

OPTIONAL

| MODELLO | DESCRIZIONE |
|-----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
|  OB101E | STEAM GENERATOR. FOR ELECTRIC MODEL |
|  KSCBO | QUICK CONNECTION ARRANGEMENT FOR CORE PROBE VIA EXTERNAL CONNECTOR. MULTIPOINT CORE PROBE Ø 3 MM INCLUDED |
|  NPSB | DOOR WITH RIGHT HINGES, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM |
|  APDS | SECURITY DOOR OPENING WITH DOUBLE CLICK |
|  SYNETH | EXTRA CHARGE FOR ETHERNET CONNECTION |
|  SN | ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY |
|  NPK | PREARRANGEMENT FOR SUCTION HOOD CONNECTION |
|  DSP | DISPLAY-COMMAND PROTECTION |
| SSB091 | SUPPLEMENT FOR PULL-OUT FRAME SBE091 + INSERTION FRAME BTL011 - FOR PROFESSIONAL POULTRY GRILL KIT |
|  SSB864 | SUPPLEMENT FOR PULL-OUT FRAME PASTRY VERSION SBE864 + INSERTION FRAME BTL011 |
|  SSB101 | SUPPLEMENT FOR PULL-OUT FRAME SBE101 + INSERTION FRAME BTL011 |
|  SPP864 | SUPPLEMENT FOR TRAY HOLDER BULKHEAD - EN VERSION (600 X 400) - BGP864 |
|  BGRT101 | PROFESSIONAL CHICKEN GRILL KIT - CABINET HEIGHT 670 MM |
|  SAFF | QUICK CONNECTION ARRANGEMENT FOR SMOKER VIA EXTERNAL CONNECTOR. SMOKER INCLUDED |
|  CAM101B | WIND CHIMNEY FOR GAS MODELS - MODELS WITH STEAM GENERATOR |
|  CAV101B | WIND CHIMNEY FOR GAS MODELS - DIRECT STEAM MODELS |
|  OCBM1 | ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE-PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V |
|  TS-NAE101B-C50 | 3-AC 400 V - 50 HZ |



COMBI FOR CATERING AND LARGE BUSINESS - 10 X
1/1 GN - ELECTRIC DIRECT STEAM

Project
Rev.:
Zone:
Location:



| | | |
|---------|---------|-------|
| CODICE | MODELLO | SERIE |
| JNE101B | JNE101B | JOIN |

3-AC 400 V - 60 HZ

| | | |
|-----------------------------------------------------------------------------------|----------------|--------------------|
|  | TS-NAE101B-B60 | 3-AC 230 V - 60 HZ |
|  | TS-NAE101B-B50 | 3-AC 230 V - 50 HZ |