Femac
The Bakery Equipment Specialist

All The Best From **One Supplier**

• SALES • SERVICE • SPARE PARTS •

VENIX Food Service Equipment

SM07TC

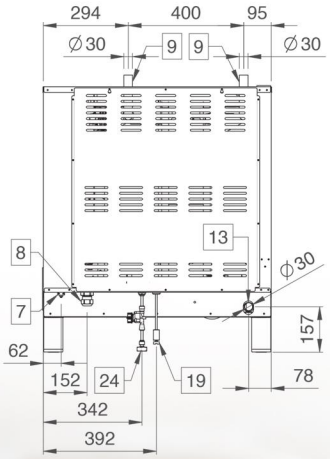
GASTRONOMY ELECTRIC OVEN

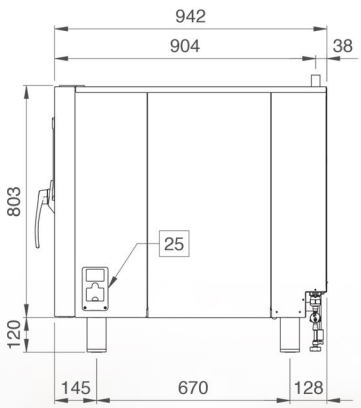
7 GN 1/1
COMBI STEAM OVEN

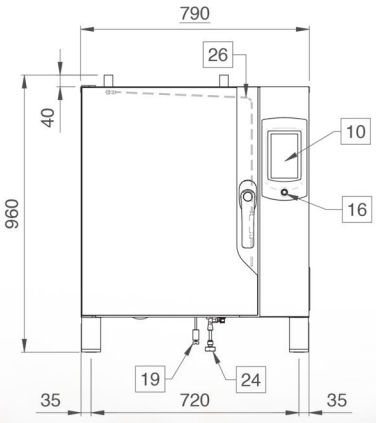
SAN MARCO SM07TC

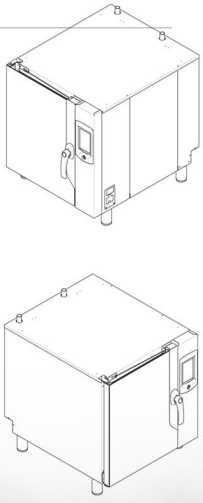
Oven Category	COMBI STEAM OVEN
Load Capacity	7 GN 1/1 (530x325 mm)
Outside dimension	790x945x930 WxDxH
Space between trays	67 mm
Power	10,8 kW
Voltage / Ferquency	400 V - 3N / 50-60 Hz.
Temperature	260°C
Weight	129 Kg

Equipped with:
Digital control 99 programs - Core temperature probe with 3 points measurement - External connection for 2° core probe that is optional - 3 phase motor (high performance) - Bi-directional reversing fan system (each 80 seconds) - Digital water injection regulation - Automatic pre-heating setting (1 tray - half load - full load trays) - N. 9 programmable timers (possibility to cook different food in same time) - N. 10 speed regulation - N. 10 cooking cycles for each program - 150 cooking recipes fitted inside / 250 recipes free - Hold function (keep temperature after cooking of 70°C) - Regeneration function - Steam Exhaust regulation - Halogene lights - Self clean system integrated - Android system for connection "Wi-fi" for remote control, USB, diagnostics.









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