

SAEB071R

COMBI STEAMER FOR GASTRONOMY  
7 X 1/1 GN  
ELECTRIC WITH BOILER

ASSISTED COOKING  
MANUAL ELECTRONIC CONTROLS



Sapiens Reloaded

**EVERYTHING YOU NEED**

LED HVS (High Visibility System) alphanumeric display. 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.



AUTOCLIMA



FAST-DRY



6 SPEED FAN



ECOSPEED



ECOVAPOR



ECO WASH



AUTOMATIC WASHING



MARINE VERSION

**TECHNICAL DATA**

Capacity	GN	7 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	70	Chamber heating output	kW / kcal	10 / -
Meals - Croissants	n°	50 / 120 - 96 / 112	Steam heating output	kW / kcal	7,5 / -
External dimensions	mm	875 x 825 x 820 h	Fan power	kW	0,5
Packing dimensions	mm	945 x 990 x 1000 h	Power supply voltage	V	3N-AC 400
Weight - Net / Gross	kg	139 / 157	Frequency	Hz	50/60
Total electric power	kW	10,5	Consumption	Amp	16

*Special voltages and frequencies on request.*

# SAEB071R

## 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 AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® - AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® - SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

## 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.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- ABILITY TO CHOOSE UP TO 6 FAN SPEEDS; THE FIRST 3 SPEEDS AUTOMATICALLY TRIGGER A REDUCTION IN 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 PROBE WITH 4 DETECTION POINTS.
- 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.
- LED COOKING CHAMBER LIGHTING.
- 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.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

## CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 1 MM COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- 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.
- IPX5 PROTECTION AGAINST WATER SPLASHES.
- PUSH-IN TYPE OVEN FRONT PANEL SEAL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- OVEN DRAIN WITH BUILT-IN AIR GAP.
- TWO WATER INLETS (SOFT AND COLD WATER).

## ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.

## STEAM GENERATOR

- AISI 304 FULLY INSULATED STEAM GENERATOR.
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED.
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM.
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD.

## SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- MAGNETIC DOOR SWITCH.
- LACK OF WATER DISPLAYED ALARM.
- SELF-DIAGNOSIS AND FAULT DISPLAY.
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL.
- BOILER SAFETY THERMOSTAT.
- BOILER WATER LEVEL PROBES.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.

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## 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.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER, IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID DESCALER CARTRIDGE CCF05 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

## MARINE VERSION

- FULL AISI 304 - FLANGED FEET.
- DISPLAY / CONTROL PANEL PROTECTION.
- ANTI SLIPPING RACK RAILS.
- IMMOBILIZING DOOR LOCK.

## STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER - CORE PROBE OPTIONAL
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- USB CONNECTION
- 6 SPEED FAN
- SIDE RUNNERS

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LCS:** AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- **KSC0040:** MULTIPOINT CORE PROBE Ø 3 MM.
- **NPS:** OPPOSITE HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING
- **SN:** EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **NSS071:** EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071
- **NSS564:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071
- **NSP664:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP664
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK071:** MARINE VERSION KIT
- **GGR07:** CHICKEN GRILL KIT PROFESSIONAL - TO BE REQUESTED WHEN ORDERING OVEN

## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM.
- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **KP004:** SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER
- **NSR071:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR071S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAN071R:** NEUTRAL CABINET WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAL071R:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **NSE071:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE564:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- **NGP664:** PAIR OF SHELF RACKS - 600 X 400
- **NPA071:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **NFX01:** FAT FILTER
- **RP004:** FLANGED CASTER KIT, 2 WITH BRAKE

## CERTIFICATIONS



**MARINE VERSION KIT**



CONSTRUCTION IN FULL AISI 304,  
WITH FLANGED FEET FOR FLOOR  
FIXING.



DISPLAY/CONTROLS PROTECTION IN  
STAINLESS STEEL.

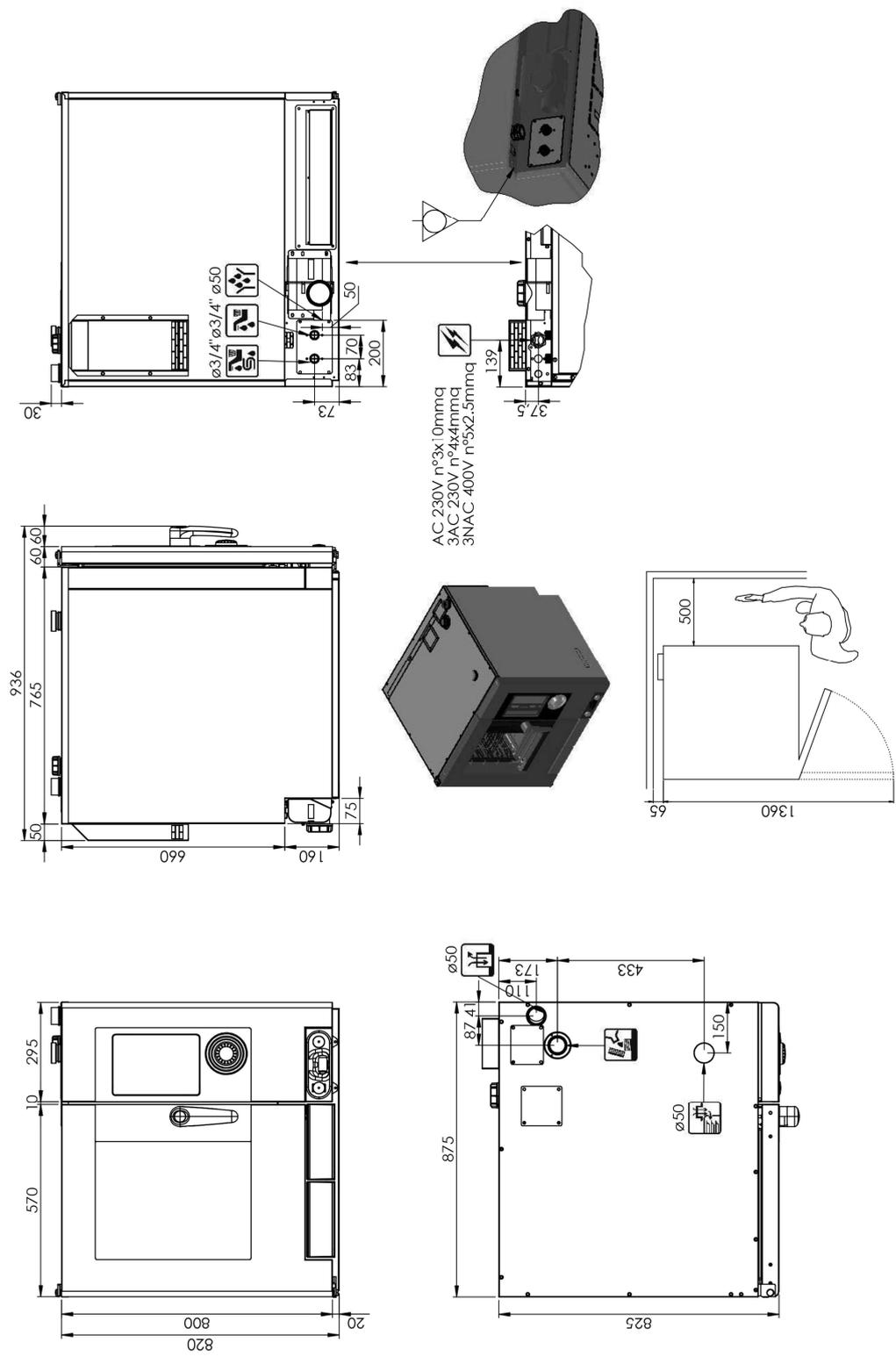


ANTI SLIPPING RACK RAILS.



DOOR AUTOMATIC BLOCK/UNBLOCK  
SYSTEM.

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice



AC 230V n°3x10mmq  
 3AC 230V n°4x4mmq  
 3NAC 400V n°5x2.5mmq

-  Electric power supply cable inlet
-  Gas inlet and type of thread
-  Flue pipe
-  Boiler descaling cap
-  Steam vent and chamber pressure drop safety device
-  Oven steam vent
-  Air extraction
-  Normal water inlet
-  Softened water inlet
-  Liquid outlet
-  Steam trap