

# SM07TC

## GASTRONOMY ELECTRIC OVEN

7 GN 1/1  
COMBI STEAM OVEN

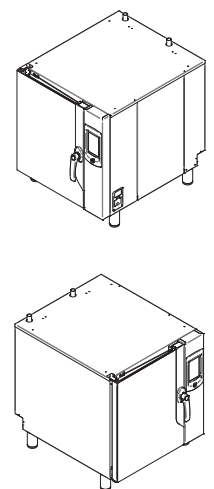
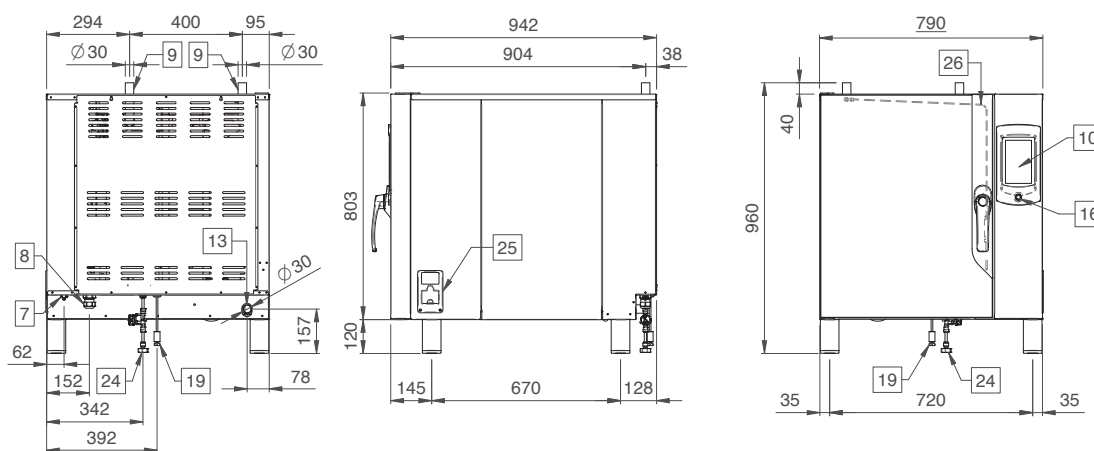


### SAN MARCO SM07TC

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