BERTO'S
CHEF SOLUTIONS

PROMO HOST
6.600 €

50

mod. EC6T11 | cod. 15310000



Touch screen 5"

7 kW | 380-415 V3N~50/60Hz
220-240 V3~50/60Hz

+ 270 °C

STANDARD
6 trays 1/1 GN - Automatic washing of the chamber
OPTIONAL
Wi-Fi Module

Compact combi oven with 6 trays 1/1 GN.
High-definition multi-language control panel with 5" color Touch Screen.
Air distribution system: fan with automatic reverse rotation and 10 different speeds.
The oven is equipped with an automatic steamer which releases steam directly into the chamber; the special injectors spray particles of water directly into the heating elements in the cooking chamber; the fan nebulizes water and distributes the steam uniformly in the cooking chamber.
Preheating up to 13% more than the set cooking temperature (304 °C maximum temperature).
Cooking modes: Automatic mode (8 food families and 72 pre-set variants); Programs (up to 40 programs can be sorted out and saved); Manual mode (steam cycle, convection cycle and combination cycle); Special cycles (à la carte menu, regeneration, leavening, cooling and washing).
Special functions: "à la carte menu" for cooking different dishes at the same time.
USB port to download HACCP data, programs and settings. Wi-Fi connectivity ready.
4-sensor core temperature probe.
The three different washing programs (delicate, medium, heavy) of the chamber and the "pulsed" rinse system helps reduce water use and power as well as the use of chemical cleaners.

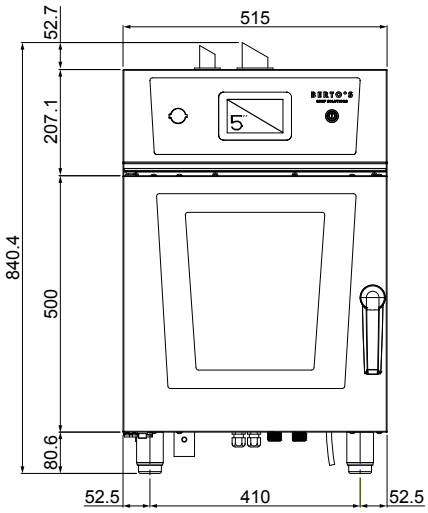
EN CONSTRUCTION CHARACTERISTICS

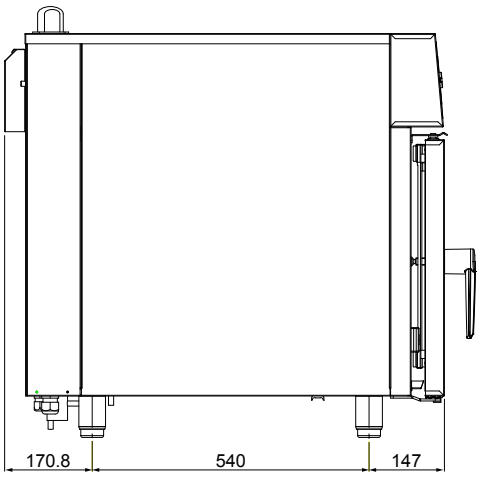
- Double thermo-glazed door, one led lamp in the chamber. Removable inner glass panels
- Seamless hygienic internal chamber with all rounded corners for easy cleaning
- 304 AISI stainless steel construction of the frame and chamber, 10/10 thickness
- IPX4 spray water protection
- Supplied with stainless steel sheet metal 1/1 GN tray rack

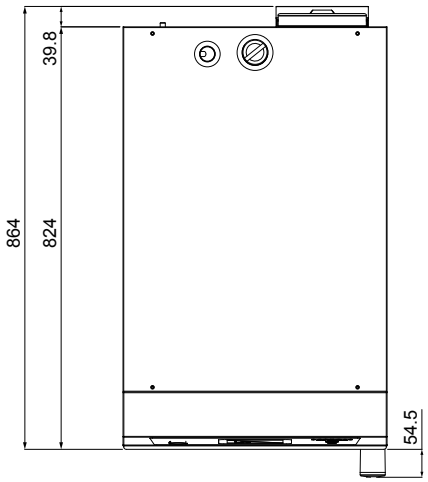
IMQ CERTIFIED MANAGEMENT SYSTEM ISO 9001:2015 ISO 14001:2015 ISO 45001:2018
IQNET RECOGNIZED CERTIFICATION
CE

EN TECHNICAL AND FUNCTIONAL CHARACTERISTICS

- 5" high-resolution Touch Screen interface (13 languages available)
- Convection cycle (50 °C - 270 °C): ideal for low humidity cooking
- Combination cycle (40 °C - 270 °C): the combination of convective heat transfer with steam achieves humidity-controlled cooking environment, accelerating the cooking process and reducing weight loss
- Steam cycle (30 °C - 130 °C): ideal for sous-vide, regeneration, delicate cooking, seafood and vegetables
- The Automatic mode includes 8 food families (first course dishes, meat, poultry, fish, vegetables, savory and sweet bakery, eggs) with 72 different pre-installed variants. Real time display of the cooking parameters. Up to 48 recipes can be personalized and saved in the oven memory, so the exact same recipe can be recreated easily
- Delta T cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber
- Special cycles: À la carte menu - Regeneration cooking with a tray or a dish - Leavening - Cooling - Washing
- The à la carte mode allows the management of different cooking cycles at the same time; it improves flexibility and guarantees excellent results
- Fan with 10 speed levels from 600 to 2800 rpm and reverse rotation for optimal cooking evenness. The fan stops in less than 5 seconds when door is opened
- 4-point sensor core temperature probe for maximum precision and cooking control
- Automatic fast cool down and pre-heat function
- Washing function using liquid detergent and rinse aid, drawn automatically by means of proper pumps
- USB port to download HACCP data as well as to share cooking programs and configurations
- Capacity: 6 trays 1/1 GN. Max load capacity: 18 kg
- Connectivity ready for real time access to connected appliances from remote and data monitoring







INSTALLATION

Clearance:
5 cm rear and left side
Suggested clearance for service access:
50 cm on the right side

ELECTRIC

Supply voltage:
380-415 V3N~50/60 Hz
220-240 V3~50/60 Hz
Installed power, default:
7 kW

WATER

Water inlet connection: 3/4"
Pressure, min/max bar:
1.5 - 3 bar
Drain ⌀: 40mm

Berto's recommends the use of treated water, based on testing of specific water conditions. Please refer to the Installation Manual for get detailed information on water quality.