



TECHNICAL FEATURES

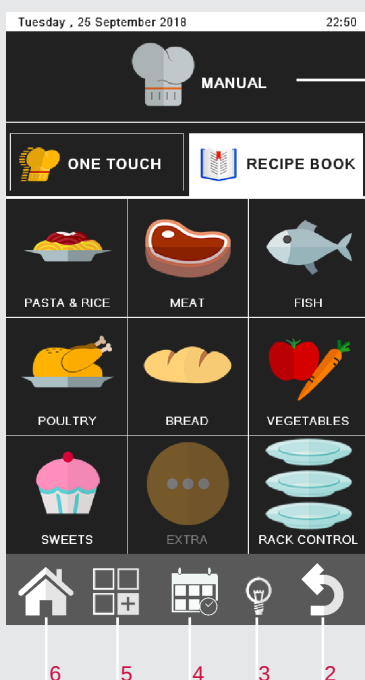
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Rapid chamber ventilation system.
- Adjustable fan speed in 3 position.
- Steam production by INSTANT mode
- Cooking chamber lighting with LED lights (right side)
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Height adjustable feet.
- USB port for uploading and saving recipes and for firmware updating.
- Motorised vent valve opening
- Single control by means of just one jog/dial encoder knob.

OPTIONS:

- **Optional** Automatic washing system (liquid) - n.4 programs KM101W
- Core Probe 6000124
- Left hinged door (on request)

USER INTERFACE:

TOUCH SCREEN PANEL 5"



1. Touch Screen Panel.

- Temperature control from 50° to 300°C
- Time control from 1' to 120'; infinite function.
- Cooking modes: convection, steam, combi convection/steam
- Hot/Cold smoking mode
- "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
- Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
- Multi level cooking with "Rack Control & Easy service".
- Recipe Tuner
- Delta T cooking.
- Cooking with probe.
- Humidity control
- Multi level cooking with "Easy service"
- Cook and Hold function.
- Regeneration function.
- Dedicated Hot/Cold Smoking programs

2. Back Key

3. Lights on/off

4. Scheduled Departure key.

5. Service function

6. Main Menu key.

RecipeTuner

The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening.

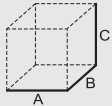
EasyService

level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.

KM101

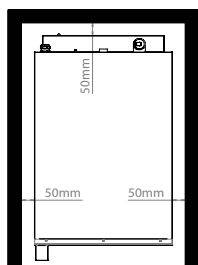
Combi Electric Oven - 10 GN 1/1

|  (A x B x C) mm | VOL./PESO Vol./Weight m ³ /kg | VAC 400V-3N 50Hz (60 Hz optional) kW | POTENZA EL. CAMERA Oven cavity el. power kW | DISTANZA TRA LE TEGLIE Distance between the layers mm | DIM. CAMERA Cavity net dimension mm |
|---|---|---|--|--|--|
| 519x806x1010 10 GN 1/1 | 0,63 / 110 | 13,8 | 13,2 | 30 | 380x540x610 |

ACCESSORIES

- Stand TK1
- Racks for stand TK1 cod. 2023000
- Hood 7080518
- Condensation Hood 7080519
- Probe for sous-vide cooking 6000115
- Hand spray 7080003

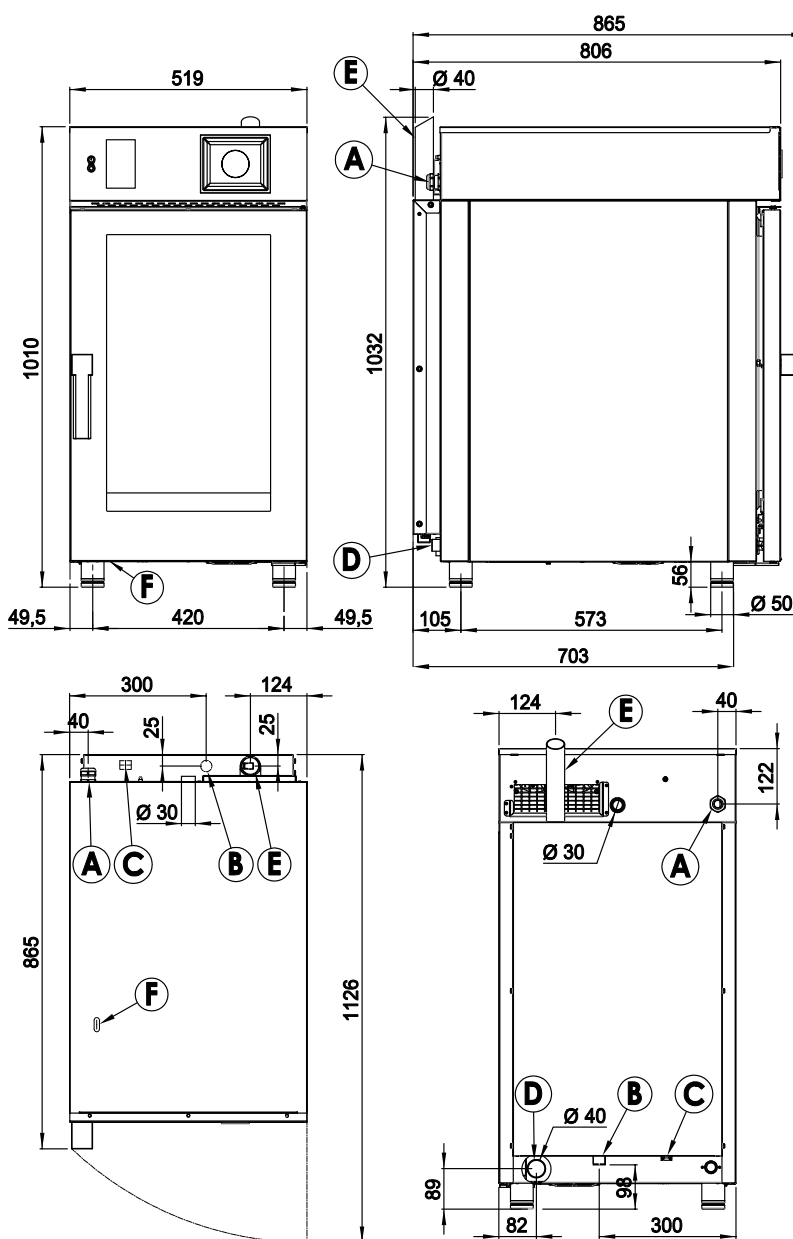
- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø40)
- E Humidity discharge (Ø40)
- F Detergent hose inlet (KM101W model)



* Clearance requirements

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm
 TDS <100 mg/L
 PH Value 7.0-8.0
 Cl₂ Free chlorine..... <0,5 mg/L
 Cl Chloride..... <20 mg/L
 Alkalinity..... <20 mg/L
 SiO₂ Silica..... <10 mg/L



NOTE

* Drain line must be vented