

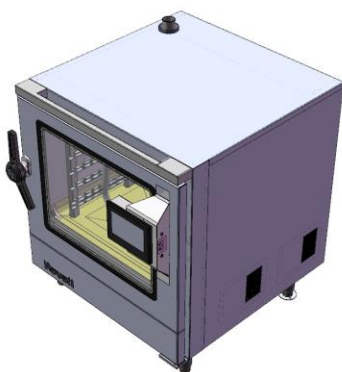


Total Food-Service Solutions

## Oven

### Electric Combi Steamer

#### NCE 621 T1



\*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

#### AVAILABLE MODEL

1. NCE 621 T1

#### DESCRIPTION

Combi Steamer with a high resolution 7" touch screen control panel. Air input: fresh air is blown into the oven from the top, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness. Exhaust unit: special exhaust unit with integrated drain for sprinkling condensate. No water on the floor and combi steamer. All wick be load into the central drain. Three cooking mode: manual cooking (steam, combi steam and hot air), smart cooking (select type food), recipes book (user can retrieve and run any programmed recipe that they have saved in the recipe book). Automatic pre-heating and pre-cooling. Have 1 – 10 speeds ventilation control.

ITEM# : \_\_\_\_\_

MODEL# : \_\_\_\_\_

NAME : \_\_\_\_\_

SN : \_\_\_\_\_

Food probe with 4 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panel and interior in AISI 304 stainless steel. Safety lock handle, left and right.

#### MAIN FEATURE

- Hot air 30° – 250° C
- Steaming 30° – 130° C
- Combi steaming 30° – 250° C.
- Regeneration
- Manual cooking
- Smart cooking
- Recipe book
- Delta T cooking 20° – 99° C
- Core temperature 20° – 99° C
- Core keep (hold time)
- Pre-heating
- Humidity set up 0% - 100%
- Start time preset
- Integrated door contact switch
- Touch screen display 7"
- Storage of 150 recipes.
- 12 program steps
- Cookbooks with cooking programs
- Additional regeneration/banqueting cookbook
- Quick heat/pre-heat button
- Speed 1 – 10 ventilation
- Log book
- Service diagnostic program
- Standard multi point core temperature sensor
- Open and closed system, controlled humidity system

APPROVAL : \_\_\_\_\_

PT. NAYATI INDONESIA  
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2020.03.27



Electric Combi Steamer  
NCE 621 T1  
Oven

- Nayati clean, automatic cleaning system (NACS)
- Liquid cleaner/detergent, non-corrosion
- Hand shower, with on/off possibility
- Continuously door drain to central drainage
- Halogen illumination of cooking chamber, adjustable
- Flashing illumination at end of program
- Door hinged left or right side
- Door interior easy to clean
- Pluggable door gasket
- High quality hygienic stainless steel chamber 304
- Pre-heating of fresh air
- Closed front plate, no access of water and steam into the cabinet
- Special designed drain for sprinkling condensate at exhaust pipe
- Access to electronics in the front
- Separate soft water connection
- Integrated fat separation system (optimal)
- Central direct drain
- No extra funnel needed because of Nayati internal safety system
- Waste water connection
- Fast cooling down of chamber, dry and wet
- Height adjustable feet
- IPX 5
- Special voltage (optional)
- Marine version (optional)
- Prisoner version (optional)
- Motor break
- 1 fan in 6 trays combi steamer.

## Construction

- IPX 5 splash water protection certification for easy cleaning.
- All exterior panel in 304 type of stainless Steel.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel.
- Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main component

## Included Accessories

- User
- Installation
- PVC elbow 50 mm
- PVC pipe 50 mm
- Wiring diagram

## Optional Accessories

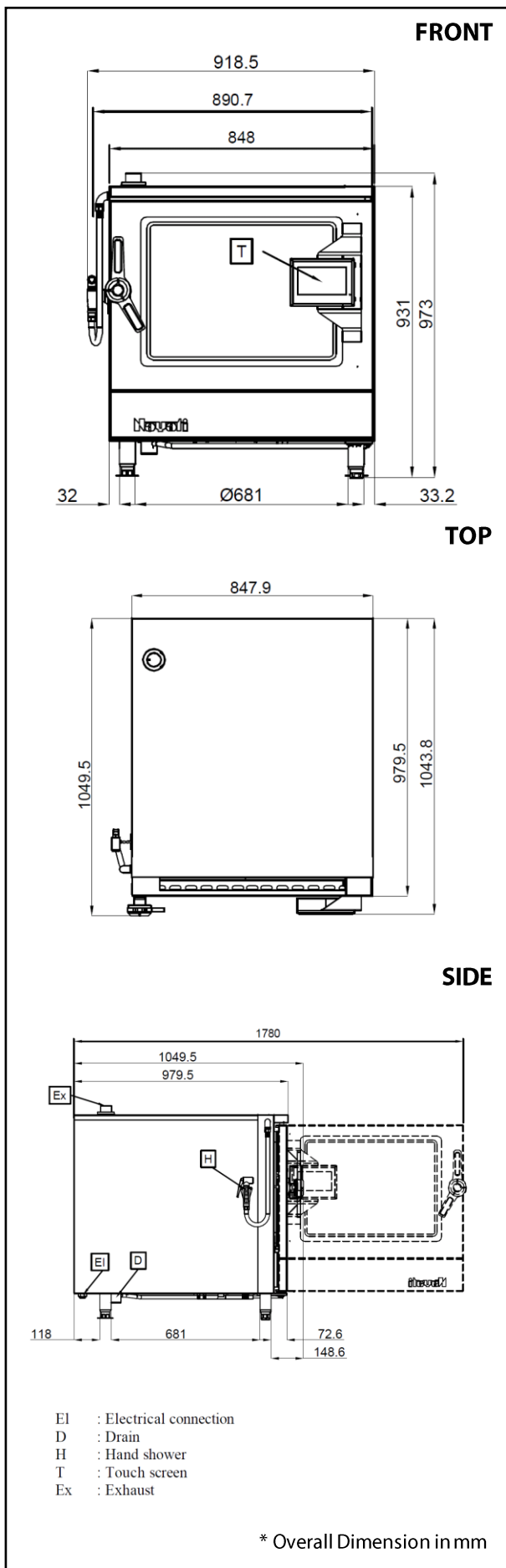
- Water softener
- Chemical (rinse acid and detergent)
- Regeneration Trolley
- Auto Cleaning
- GN Trolley
- GN 2/1 Pan
- GN Double Rack
- Stand

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## ELECTRIC

Electrical rating (kW)	:	20.6
Element rating (kW)	:	20.6
Electrical supply voltage	:	400V 3N
Required electrical supply (amps):	:	30
Electrical current split (amps) :		L1: 30
		L2: 30
		L3: 30

## KEY INFORMATION

Unit dimension (WxDxH)	:	848x979.5x931 mm
Capacity	:	12 x 1/1 GN
Water Supply	:	2 x R ¾"
Water Pressure	:	150-600 kPa
Water Drain	:	Ø 50 mm
Fuse Protection	:	3 x 32A
Direct heat emission	:	2.47 kW
Latent heat emission	:	3.71 kW
Steam emission	:	5.46 kg / h
External Dimensions, Width	:	846 mm
External Dimensions, Depth	:	899 mm
External Dimensions, Height	:	927 mm
Shipping Weight	:	155 kg
Shipping volume	:	0.70 m <sup>3</sup>

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