

## ICET101E

**ELECTRIC DIRECT STEAM COMBI OVEN**  
**10 X 1/1 GN**  
**10 X 600 X 400**

ASSISTED COOKING  
 MANUAL ELECTRONIC CONTROLS



### ELECTRONICALLY CONTROLLED

Each setting is easy and fast, thanks to the new browser display. The three knobs make manual use of the oven easy and intuitive, creating a same results as a mechanical oven.



COOKING PROGRAMS



CORE PROBE (OPTIONAL)



2 SPEED FAN



CLIMA



ECOSPEED



ECOVAPOR



AUTOMATIC WASHING



ECO WASH

### TECHNICAL DATA

Capacity	GN EN	10 x 1/1 GN 10 x (600 x 400)	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	70	Chamber heating output	kW / kcal	14 / -
Meals - Croissants	n°	80 / 150 - 120 / 160	Steam heating output	kW / kcal	- / -
External dimensions	mm	777 x 729 x 1152 h	Fan power	kW	0,4
Packing dimensions	mm	910 x 865 x 1265 h	Power supply voltage	V	3N-AC 400
Weight - Net / Gross	kg	104 / 117	Frequency	Hz	50
Total electric power	kW	14,5	Consumption	Amp	22

*Special voltages and frequencies on request.*

# ICET101E

## 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 260°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 260°C.
- CLIMA® - AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.

## OPERATION

- LED HVS (HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, CLIMA, 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.
- MANUAL PRE-HEATING.

## CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATIC CHAMBER VENTING CONTROL.
- MANUAL HUMIDIFIER.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- NEEDLE CORE PROBE Ø 1 MM, FOR VACUUM COOKING AND SMALL PIECES (OPTIONAL).
- 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.

## CONSTRUCTION

- PERFECTLY SMOOTH WATERTIGHT COOKING CHAMBER WITH ROUNDED EDGES.
- 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.
- IPX3 PROTECTION AGAINST WATER SPLASHES.

## ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMoured.

## SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- FAN MOTOR THERMIC PROTECTION.
- LACK OF WATER DISPLAYED ALARM.
- SELF-DIAGNOSIS AND FAULT DISPLAY.
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL.
- MECHANICAL DOOR SWITCH.

## CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) (OPTIONAL), WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.).
- 7 AUTOMATIC CLEANING PROGRAMMES.
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER (SHOWER OPTIONAL).

## STANDARD EQUIPMENT

- THE UNIT IS READY TO BE RETROFITTED WITH THE FOLLOWING TENSIONS: 3-AC 230 V - ELECTRIC MODELS ONLY
- SIDE RUNNERS

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **IPS101**: 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
- **ISP864**: EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS IGP864
- **CSA**: RETRACTABLE BUILT-IN 5 LITERS TANK - CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES - NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM

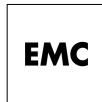
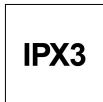
## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KIPS101E**: KIT FOR OPPOSITE HINGED DOOR

## ICET101E

- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **IBAS051:** ANTI-INTRUSION BAR
- **ISR101E:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NPT064:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **IGP864:** PAIR OF SHELF RACKS - 600 X 400
- **NPF04:** FLANGED FEET KIT FOR FLOOR STANDS, FOR MARINE INSTALLATIONS
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **IKKV51:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER - ELECTRIC MODELS ONLY - AVAILABLE ONLY FOR PREARRANGED OVENS
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **KFP002:** FOOT FASTENER KIT
- **ICFX02:** FAT FILTER - 2 PCS.

## CERTIFICATIONS



# ICET101E

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

