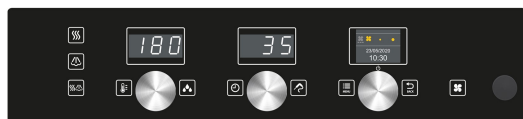


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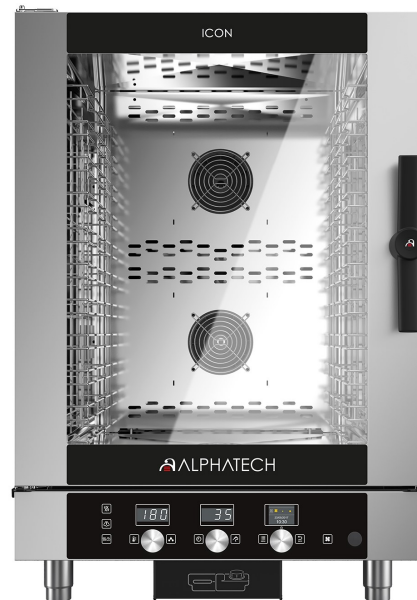
**ELECTRIC DIRECT STEAM COMBI OVEN**  
**10 X 1/1 GN**  
**10 X 600 X 400**

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.



**MENU**  
 COOKING PROGRAMS



**CORE PROBE**  
 (OPTIONAL)



**2 SPEED FAN**



**CLIMA**



**ECOSPEED**



**ECOVAPOR**



**AUTOMATIC WASHING**



**ECO WASH**

### TECHNICAL DATA

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

*Special voltages and frequencies on request.*

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## 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.
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- 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 REAR VENTILATED 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 CHAMBER HEATING SYSTEM WITH ARMoured HEATING ELEMENTS IN STAINLESS STEEL.

## SAFETY FEATURES

- COOKING CHAMBER TEMPERATURE LIMITER.
- FAN MOTOR THERMIC PROTECTION.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- MECHANICAL DOOR SWITCH.

## CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) (OPTIONAL), WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN BOOSTED LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B - 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

- **ILCS2:** AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B, 990 GR.
- **ISC04:** MULTIPOINT CORE PROBE. Ø 3 MM
- **ISA01:** NEEDLE CORE PROBE. Ø 1 MM
- **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 SHELF RACKS - EN (600 X 400) VERSION - IGP864

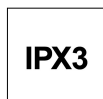
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- **CSA:** RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM

### EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KILCS2:** KIT FOR AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B, 990 GR.
- **KISC04:** KIT FOR MULTIPOINT CORE PROBE. Ø 3 MM
- **KISA01:** KIT FOR NEEDLE CORE PROBE. Ø 1 MM
- **KIPS101E:** KIT FOR OPPOSITE HINGED DOOR
- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **IBAS051:** ANTI-INTRUSION BAR
- **ISR101E:** STAINLESS STEEL FLOOR STAND.
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND. STAINLESS STEEL
- **NPT064:** SIDE RUNNERS - FIXED TO FLOOR STAND. STAINLESS STEEL
- **IGP864:** PAIR OF SHELF RACKS - 600 X 400
- **NPF04:** FLANGED FEET KIT FOR FLOOR STANDS, FOR MARINE INSTALLATIONS
- **RP04:** CASTOR 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
- **ICFX02:** FAT FILTER - 2 PCS.
- **KFP002:** FOOT FASTENER KIT

## 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

