

## 十层液晶版万能蒸烤箱 10-Tray Combi Oven

# JO-E-Y101S

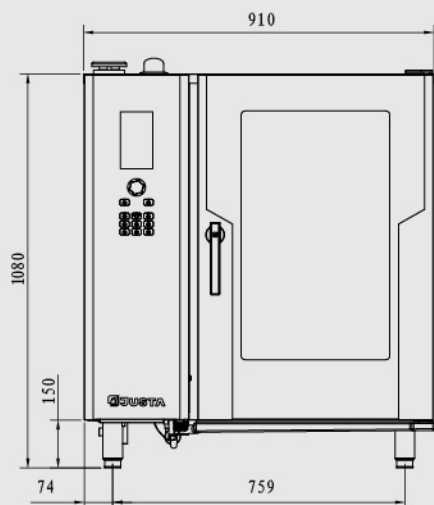


- remote management: Real time online cooking monitoring, can upload menus and review data etc.
- LCD: 7inch LCD better for human-computer interfacing.
- intelligent control: Newly designed computer board provides more accurate control and more powerful function.
- One machine with multiple functions: 3 modes of steaming, roasting, steaming and roasting, can easily achieve cooking methods such as steaming, roasting, braising, stewing and frying.
- Menu program: can store 99 menus and be stored in 9 categories which can protect special menus while make standard recipes easily accessible.
- Differential Cooking: It control the internal food temperature of the food while providing an outer crispy crust.
- fermentation function: can ferment all kinds of flour.
- Food probe mode: can supervise and control the inner temperature of food.
- System data collection: can check the operating parameter record table at any time.
- 360° hot-air convection, uniform in heating, ensure the food color and luster.
- With dehumidification/vent function, which can eliminate the steam produced during baking by force to ensure the baking effect.
- New lighting design: With imported LED lights and new lighting location, the device has better lighting effect and longer service life.
- Advanced door opening, the device can be sturdier and more durable to use, also can prevent injuries caused sudden gush of steam.
- Three-layer glass door: more energy saving and heat preservation, better heat insulation effect.
- Chamber with arc design, put an end to hygienic dead corner, ensure the food safety.

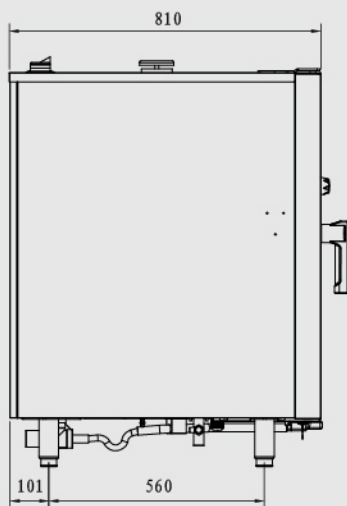
- ▶ **远程管理:** 物联网实时烹饪监控, 可实现菜单上传下发, 数据查看等功能。
- ▶ **液晶显示:** 7寸大液晶屏, 更好实现人机交互。
- ▶ **智能控制:** 全新电脑板, 控制更加精准, 功能更强大。
- ▶ **一机多能:** 蒸、烤、蒸烤3种模式, 轻松实现蒸、烤、焖、炖、煎等各种烹饪方法。
- ▶ **菜单编程:** 可存储99个菜单, 分9段烹饪的专业菜单, 让大师的秘笈锁定, 实现标准化烹饪。
- ▶ **差值烹饪:** 可同时设置食物和内腔温度控制, 真正实现食物的外焦里嫩。
- ▶ **醒发功能:** 各种面食轻松醒发。
- ▶ **肉针模式:** 可探、控食物内部温度, 确保大块食物的烹饪效果。
- ▶ **系统数据采集:** 可时时查看运行参数记录表。
- ▶ **360° 热风循环:** 加热均匀, 确保食品色泽。
- ▶ **排湿功能:** 强制排出烤制中产生的蒸汽, 保证烤制效果。
- ▶ **全新照明设计:** 进口LED灯, 新照明位置, 照明效果更好, 使用寿命更长。
- ▶ **进口二级门锁:** 更加坚固耐用, 防止热气和蒸汽涌出伤人。
- ▶ **三层玻璃门:** 更节能保温, 隔热效果更好。
- ▶ **圆弧内腔:** 无卫生死角, 保证食品安全。



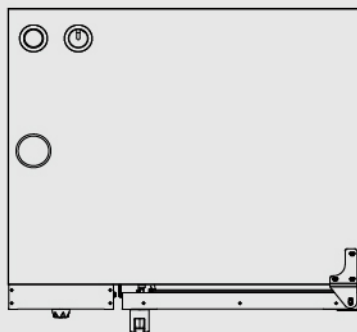
正视图



右视图



俯视图



型号 Model	JO-E-Y101S
规格 Dimension (mm)	910x810x1080
内腔规格 Chamber Size (mm)	440x645x770
电压 Voltage (V/Hz)	380-400V/50Hz/3N~
温度范围 TEMP. (°C)	25-250
功率 Power (kW)	17-18.5
容量 Capacity (GN1/1)	10

## 标配 Standard Configuration:

- 进水软管 Water inlet hose (G3/4")
- 水枪/水枪连管/水枪座 Squirt gun / connecting pipe / gun holder
- 圆枝网 Grid

## 选装件 Optional:

- 不锈钢烤架 Stainless steel rack
- 铝合金烤架 Aluminum alloy rack
- 煎蛋盆 Egg pan
- 铝制扒板 Aluminum griddle plate
- 烤土豆架 Potato rack
- 烧烤盘 Roasting pan
- 有孔煎盘 Fried pan with hole
- 万能蒸烤箱炸篮 Fried basket (combi-steamer)
- GN1/3\*65无孔份数盆 food tray without hole
- GN1/2\*65无孔份数盆 food tray without hole

## 安装注意事项 Installation:

- 进水压力: 0.05MPa-0.6MPa, 安装规范参照说明书
- 电力安装: 380-400V/50Hz, 参考机器上功率牌的各种额定技术参数
- 每台炉都必须有单独的空气开关控制, 安装规范参照说明书
- 保持锅炉入水硬度在50mg/L(CaCO<sub>3</sub>)以下, 及时再生软水器树脂
- 左右侧离开不燃物10cm以上; 后侧和右侧离开墙壁5CM以上, 左侧离开墙壁50CM以上; 离开可燃物50CM以上
- Water inlet pressure: 0.05MPa-0.6MPa. Refer to the instruction manual for installation regulations.
- Electrical installation: 380-400V/50Hz. Refer to the rated technical parameters on the nameplate of the device.
- Independent air switch control must be fitted to each device. Refer to the instruction manual for installation codes.
- Inlet water hardness of the boiler should be ≤50mg/L (CaCO<sub>3</sub>), and the softener resin shall be regenerated promptly.
- The appliance should be kept a minimum clearance of 10cm away from noncombustible objects on both sides, 5cm from walls at back and right sides and 50cm on the left side, and 50cm from combustible substance.