



ITALIAN DESIGNED AND ENGINEERED

FEATURES

- Holds up to 10 full size sheet pans on exclusive grab & go racks
- Touchscreen controls with picture-based selections for pre-programmed recipes
- Automatically selects optimal humidity based on temperature and time for no-fuss combi mode
- Self-cleaning and descaling for convenient, quick maintenance
- Increased labor savings due to easy-to-use and consistent programmed recipes

Information	Full Sized steel part capacity	Pan's size	Shelf spacing (mm)	Power (KW)	Heating Power (KW)	Motor Power (KW)	Voltage (V/Hz/Ph)	Temperature (℃)	Maximum Temperature (℃)	NW	GW	Dimension (mm)	RRP	
EPC-0511E1	5	1	GN1/1	68	10.1	9	0.33	415-3N/50/3	30-260	260	95kg	128kg	W786×D870×H712	\$8,950
EPC-0711E2	7	/	GN1/1	68	15.5	13.8	2x0.33	415-3N/50/3	30-260	260	120.8kg	154.4kg	W786×D870×H888	\$11,150
EPC-1011E2	10	/	GN1/1	68	20.1	18	2x0.33	415-3N/50/3	30-260	260	136.4kg	173.4kg	W786×D870×H1052	\$14,050
EPC-0621E2	6	E600x400	GN2/1	82	20.1	18	2x0.33	415-3N/50/3	30-260	260	160.4kg	207.7kg	W908×D1080×H922	\$15,450
EPC-1021E3	10	E600x400	GN2/1	82	30.2	27	3x0.33	415-3N/50/3	30-260	260	197.6kg	251.6kg	W908×D1080×H1224	\$17,950

COMBI OVEN STAND



FEATURES

- Designed to hold combi oven
- Sturdy stainless steel construction for long-lasting use.
- Includes shelf for storing towels, spatulas, pans, and other supplies
- Casters make moving oven fast and easy

Information	Pans include	Pan's size	Suitable model	GW	Dimension: WxDxH	Packing Size: WxDxH	RRP
ASR-5171	7	10x13 GN1/1	EPC-0511E1 EPC-0711E2	24kg	811x751x581 mm	742x500x310 mm	\$1,250.00
ASR-62	6	18x26 GN2/1 600x400	EPC-0621E2	36.2kg	931x959x690 mm	940x614x368 mm	\$1,290.00
AS-5171	/	/	EPC-0511E1 EPC-0711E2	19.5kg	811x751x581 mm	742x500x310 mm	\$1,090.00
AS-62	/	/	EPC-0621E2	24.1kg	931x959x690 mm	940x614x318 mm	\$1,190.00
ASR-5171D	7	18x13 GN/1	EPC-0511E1 EPC-0711E2	66kg	811x728x622 mm	848x787x783 mm	\$1,890.00
ASR-62D	5	18x26 GN2/1 or 600x400	EPC-0621E2	81kg	931x936x622 mm	985x960x779 mm	\$1,990.00

WARRANTY TERMS
2 YEARS WARRANTY ON SPARE PARTS, 1 YEAR ON LABOUR AS STANDARD.
LABOUR WARRANTY WILL BE EXTENDED FROM ONE YEAR TO TWO IF A "SIMCO INSTALL" IS ORDERED
Please refer to the specific "SIMCO/Atosa Combi oven price list" for more information.

SPECIFICATION SHEET



Model Atosa Combination Oven - □ □ □ □ □ □ □ □	Combi Oven	Electric
	5 Trays GN 1/1	Hinge on the left side
	10” Touch Control Panel	
	Voltage : 415 3N	



Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

Cooking Features

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

Capacity

- 5 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1 GN accessories

Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

summary		
No. of trays	5	—
Trays type	GN 1/1	
Distance between trays	68 mm	
Tray Maximum Load	18 Kg	
Max Load	90 Kg	
No.of Meals	20 - 80	
Chamber Capacity	87 Litres	

power		
Voltage supply	415 3N	
Power supply frequency	50	
Rated Power (kW)	10,1 kW	
Three Phase	3N	
Power Cord Sopecification	5G4 mmq (H07RN-F)	
Circuit Breaker	20A	

information		
Protection class	IPX4	
Drain pipe internal diameter	32 mm	
Chimney tube external diameter	60 mm	
Operating temperature range	30°C to 260°C	
Ideal inlet water pressure	2-3 bar	
Water connnection	Feed hose with 1/2 connection	

weight		
Weight	95 Kg	
Weight with Packaging	128 Kg	

dimensions		
Dimensions (WxDxH)	786 x 870 x 712 mm	
Packaging measurements (WxHxD)	870 x 970 x 860 mm	