

# Technical data sheet

## Product features



### Multifunctional kitchen appliance 1Hundred 10x GN 1/1

<b>Model</b>	<b>SAP Code</b>	00018107
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- Shock cooling cycle kg / min (+3 ° C): 70/30
- Shock freeze cycle kg / min (-18 ° C): 50/30
- Minimum device temperature [°C]: -40
- Maximum device temperature [°C]: 100
- Probe: 4-points
- Insulation thickness [mm]: 50
- Control type: Touchscreen
- Display size: 9
- User programmable cycles: Yes, with save options
- Thaving cycle: Yes

<b>SAP Code</b>	00018107	<b>Number of GN / EN</b>	10
<b>Net Width [mm]</b>	967	<b>GN / EN size in device</b>	GN 1/1
<b>Net Depth [mm]</b>	987	<b>GN device depth</b>	65
<b>Net Height [mm]</b>	1775	<b>Shock cooling cycle kg / min (+3 ° C)</b>	70/30
<b>Net Weight [kg]</b>	254.00	<b>Shock freeze cycle kg / min (-18 ° C)</b>	50/30
<b>Power electric [kW]</b>	2.390	<b>Control type</b>	Touchscreen
<b>Loading</b>	400 V / 3N - 50 Hz		

# Technical data sheet

Technical drawing

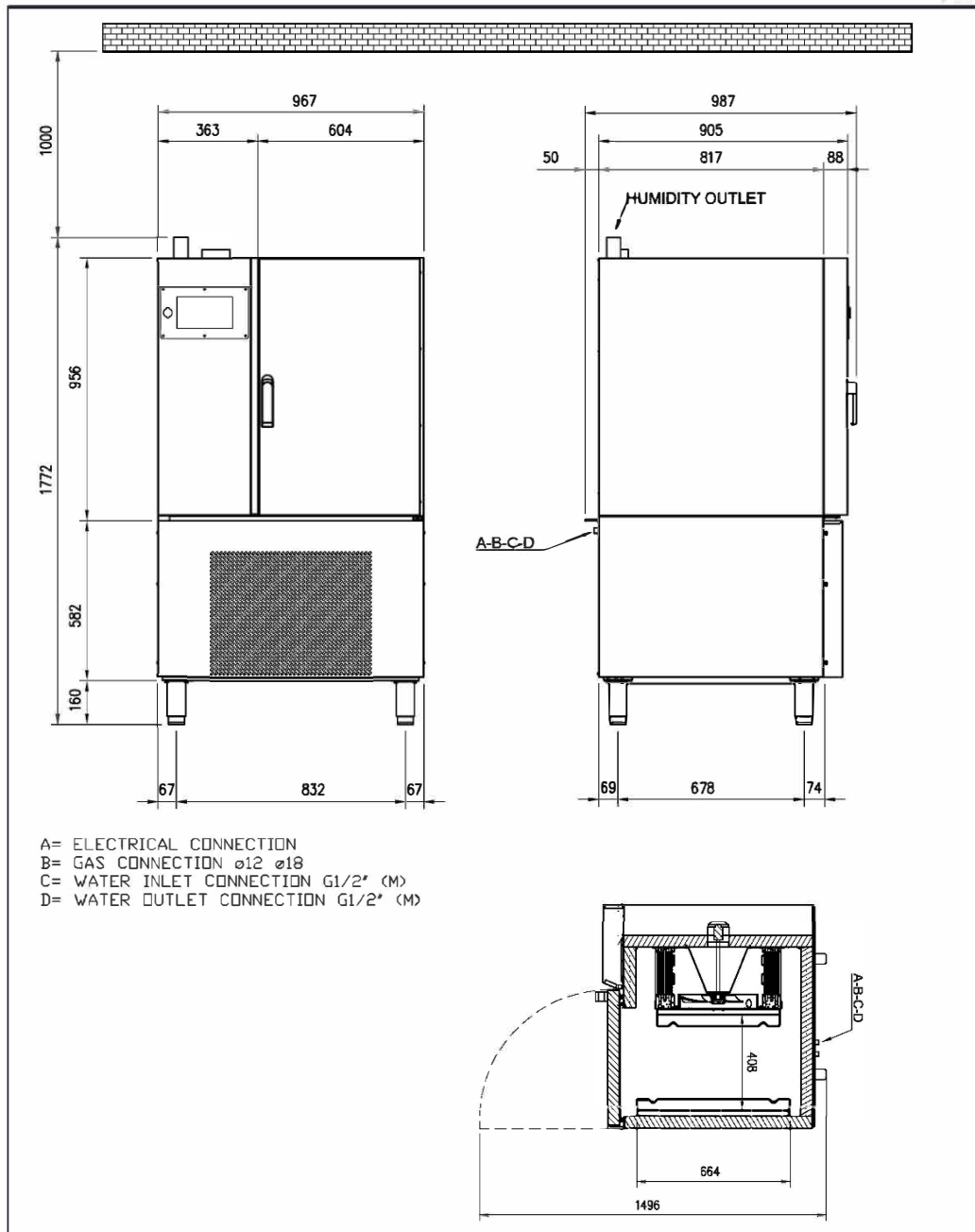


Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model

SAP Code

00018107



# Technical data sheet

## Product benefits



### Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model

SAP Code

00018107

1

#### 6 in 1

can replace 6 devices (fridge, freezer, shocker, hotbox, kitchen, oven)

- saves space, time, energy and the cost of additional equipment due to the enormous variability

2

#### Stainless steel body and interior

endurance  
hygiene

- thanks to the all-stainless steel construction it is very easy to maintain and thus saves costs

3

#### Monitoring of HACCP parameters

easy registration of all necessary parameters

- hassle-free proof of proper food handling in the event of an inspection

4

#### Preset cycles

very simple and intuitive operation

- operation can be handled by less qualified operators

5

#### Slow cooking

better taste  
less weight loss during cooking

- saves costs due to less weight loss

6

#### Multipoint probe

precise monitoring of the cooling/freezing/  
cooking temperature

- the probe makes it easier to ensure food safety
- saves energy and time due to the end of cooling/freezing/cooking when temperature is reached

7

#### Thawing

readiness of frozen food for processing on time

- time saving
- controlled food handling

8

#### Cooking during the night

the possibility to preset entire program cycles and run them overnight unattended

- saving equipment capacity during the day
- saving of human capacity and time due to unattended operation of the equipment overnight

# Technical data sheet

Technical parameters



## Multifunctional kitchen appliance 1Hundred 10x GN 1/1

**Model**

**SAP Code**

00018107

**1. SAP Code:**

00018107

**2. Article group:**

Shock cooling and freezing

**3. Net Width [mm]:**

967

**4. Net Depth [mm]:**

987

**5. Net Height [mm]:**

1775

**6. Net Weight [kg]:**

254.00

**7. Gross Width [mm]:**

1000

**8. Gross depth [mm]:**

1050

**9. Gross Height [mm]:**

1895

**10. Gross Weight [kg]:**

283.00

**11. Device type:**

Electric unit

**12. Material:**

AISI 304

**13. Device color:**

Stainless steel

**14. Opening of device:**

Hinges on the right

**15. Power electric [kW]:**

2.390

**16. Loading:**

400 V / 3N - 50 Hz

**17. Control type:**

Touchscreen

**18. Display size:**

9

**19. Refrigerant:**

R452a

**20. Number of GN / EN:**

10

**21. GN / EN size in device:**

GN 1/1

**22. GN device depth:**

65

**23. Minimum device temperature [°C]:**

-40

**24. Maximum device temperature [°C]:**

100

**25. Shock freeze cycle kg / min (-18 ° C):**

50/30

**26. Shock cooling cycle kg / min (+3 ° C):**

70/30

**27. Insulation thickness [mm]:**

50

**28. Long-term cooling function:**

Yes

# Technical data sheet

Technical parameters



## Multifunctional kitchen appliance 1Hundred 10x GN 1/1

**Model**

**SAP Code**

00018107

### 29. Longterm freezing function:

Yes

### 30. Probe:

4-points

### 31. Self-diagnostics:

Yes

### 32. Interior lighting:

Yes

### 33. HACCP:

Yes

### 34. Low temperature heat treatment:

Yes

### 35. Low temperature cooking span:

52-100

### 36. Delta T heat preparation:

Yes

### 37. Thaving cycle:

Yes

### 38. Automatic defrost:

Yes

### 39. Sterilizer:

No

### 40. Adjustable feet:

Yes

### 41. User programmable cycles:

Yes, with save options

### 42. USB port:

Yes, for HACCP and firmware update

### 43. Castors:

Optional

### 44. Real time monitoring paramaters:

Energy consumption, Chamber temperature, Probe temperature, Graph with the course of temperature and consumption