

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

## Standard Features

- #304 heavy gauge stainless steel interior and exterior.
- Digital Controls– Simple, solid state LED display panel works under all conditions with fast response, including with gloved or greasy hands, with no mechanical elements, dials, or buttons.
  - o Holds up to 99 recipes, with up to 9 steps per program.
- Advanced Steam Injection System – Two step water preheating with integrated heat exchanger raises incoming water to 160°F before entering cooking chamber for perfect steam saturation while significantly reducing energy and water consumption.
- Water Saving System – Smart waste water system design that requires minimal amount of water for cooling the exhaust steam.
- Cooking Modes:
  - Steam 86-266°F
  - Hot Air 86-572°F
  - Combi 86-572°F
  - Proofing 86-572°F
  - Retherm/Banqueting presets
  - Continuous cooking option saves time during peak periods, operator can set up to 10 different menu items in advance.
- Automatic Capacity Manager – self regulates, senses load and temp drop, then starts cooking when chamber at correct temperature.
- 2 Speed, Auto-Reversing Fan for all cooking applications.
- Tempered triple-pane, cool to touch, 2-step safety, curved glass door combined with special 2" insulation around cooking chamber prevents heat loss, produces rapid temperature increase, and helps minimize energy consumption.
- Flap Valve design – patented design for dehumidification for great color and results.
- Automatic Cleaning System with 4 cleaning levels with automatic cool down.
  - Hand shower optional.
- Integrated stainless steel door drip tray.
- Preheat and auto-cool down.

- Diagnostics
  - Service Diagnostic System for easy unit check-up and troubleshooting.
  - Hinged front service panel provides easy access to all service diagnostics.
  - HACCP Data Protocol
  - USB port
- Pan capacity - 6-12x20 Hotel Pans or 6-13x18 Sheet Pans.

## Short Spec

Combi Steam oven shall be AccuTemp model V0611IE Vision Series with Advanced Steam Injection System with built-in heat exchanger. Constructed of heavy duty #304 stainless steel with heavy duty 2" insulation and triple pane tempered curved glass door, right hinged standard. Operation modes include: steam, hot air, combination, and proofing. Vision Standard controls include solid state LED digital display with no mechanical elements, dials or buttons. Automatic Capacity Manager, 2 speed auto-reversing fan, Flap Valve dehumidification system, preheat and auto-cool down modes, and automatic fan stop for safety. Oven includes automatic cleaning cycle with 4 cleaning levels. Diagnostics to include Service Diagnostic System, for unit check-up, service, and troubleshooting, USB port, HACCP data records. Featuring Ecologix technology for lower energy and water consumption.

## Accessories & Options

Accessories for every kitchen, contact your AccuTemp representative for more information.

- Stainless Steel Stand with casters, bullet feet, or flanged feet
- Stacking kit for (2) V0611IE stacked or V0611IE stacked with V1011IE
- 3M 100 Gallon RO System
- Hand Shower
- Single Point Probe
- Grill Plate
- Pizza Plate
- Fry Basket
- Additional wire racks
- Active Cleaner
- Active Descaler



V0611IE Model Shown

## Approvals

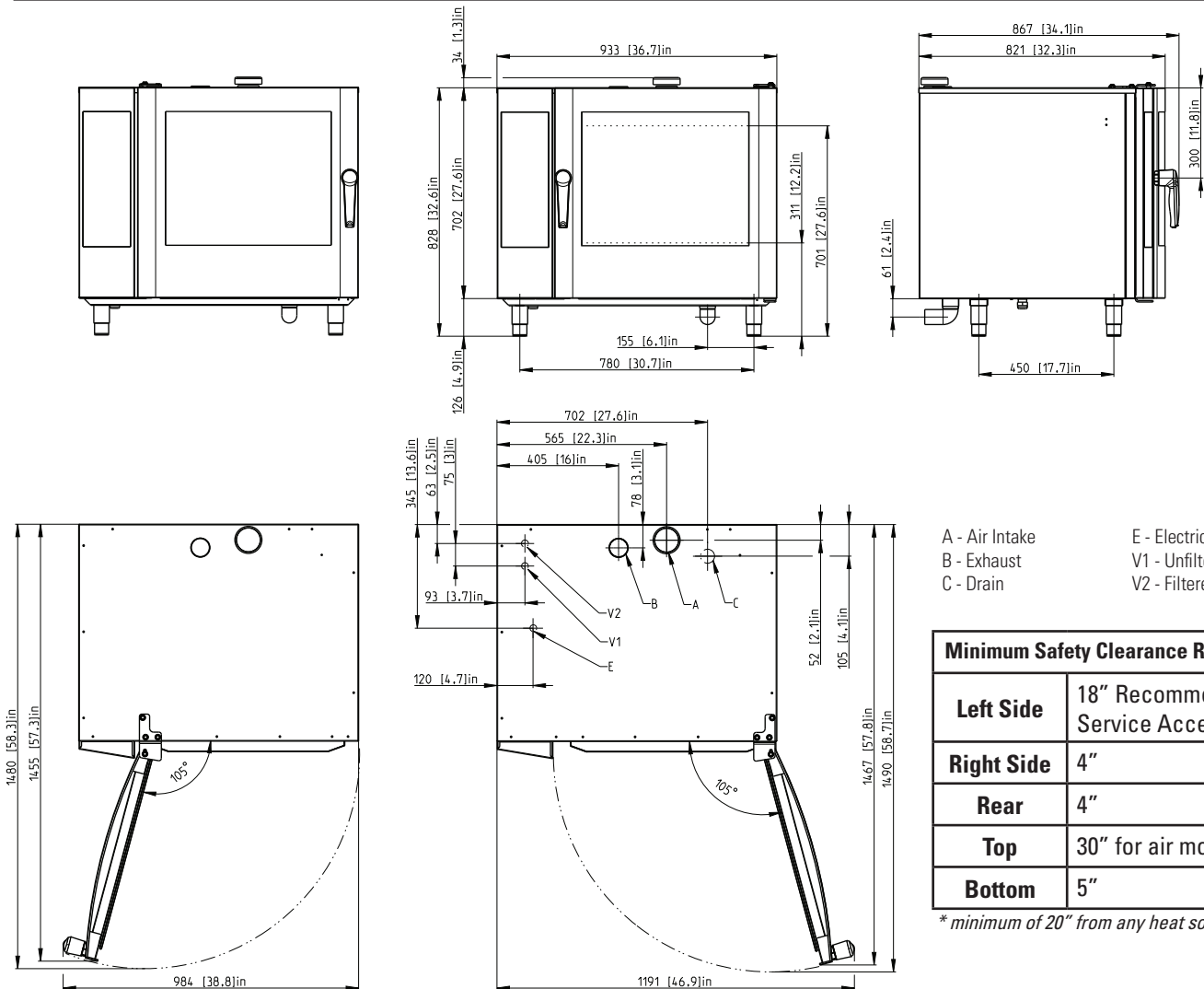


Combi Oven Model "V0611IE" Specifications						
V0611IE	Shipping Weight 331 LB 150 KG	Voltage (V)	Phase (Ø)	Power (kW)	Current Draw (A)	NEMA Plug (optional)
		208	1	9.0	44.1	6-50P
		208	3	9.0	25.5	L15-30P
		240	1	11.8	49.9	15-50P
		240	3	11.8	28.8	L15-30P
		480	3	10.9	13.3	L16-20P

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the water quality standards published below. Non-compliance with these minimum standards could potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty.

**TWO (2) TOTAL COLD WATER INLETS** -Drinking Quality  
**-ONE (1) TREATED WATER INLET:** BSPP to 3/8" hose  
**-ONE (1) UNTREAT INLET:** BSPP to 3/8" hose  
**WATER DRAIN:** 2" connection

Inlet Pressure	40 - 80 PSI	Alkalinity (as CaCO3)	< 60 ppm (mg/l)
Free Chlorine	< 0.1 ppm (mg/l)	Chlorides	
Total Chloramine	< 0.1 ppm (mg/l)	(Sulfate+Chlorida+Nitrate)	< 40 ppm (mg/l)
pH Level	7.0 - 8.5 pH	Iron FE	< 0.1 ppm (mg/l)
Total Dissolved Solids	< 150 ppm (mg/l)	Silica	< 13 ppm (mg/l)
Water Hardness	< 90 ppm (mg/l)		



- A - Air Intake
- B - Exhaust
- C - Drain
- E - Electrical Connection
- V1 - Unfiltered Water
- V2 - Filtered Water

Minimum Safety Clearance Requirements*	
Left Side	18" Recommended for Service Access
Right Side	4"
Rear	4"
Top	30" for air movement
Bottom	5"

\* minimum of 20" from any heat source

MM6902-1711