

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 10–12x20 Hotel Pans or 10–13x18 Sheet Pans

Short Spec

Combi Steam oven shall be AccuTemp model V1011IE 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 T0611IE Vision Stacked with V1011IE
- 3M 200 Gallon RO System
- Hand Shower
- Single Point Probe
- Grill Plate
- Pizza Plate
- Fry Basket
- Additional wire racks
- Active Cleaner
- Active Descaler



V1011IE Model Shown

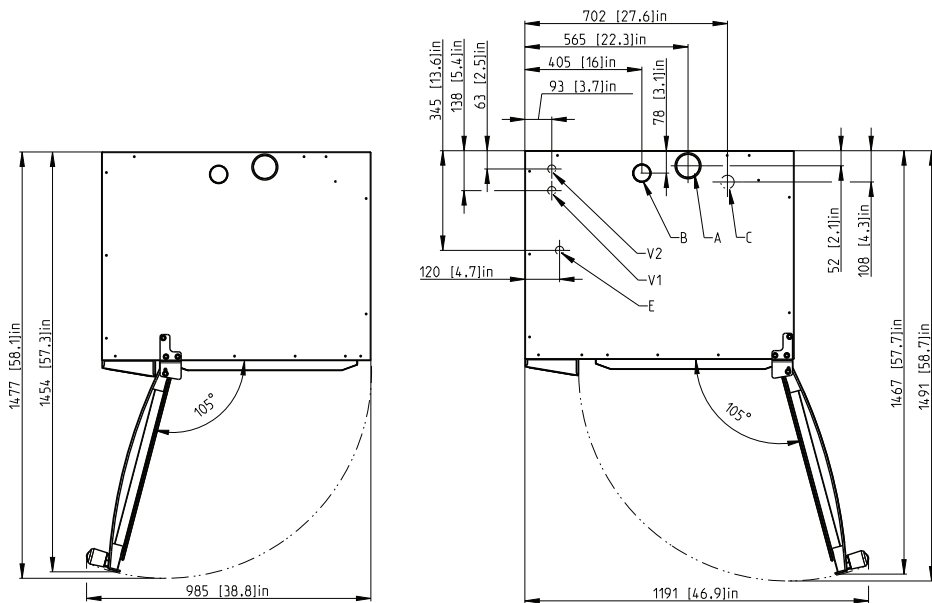
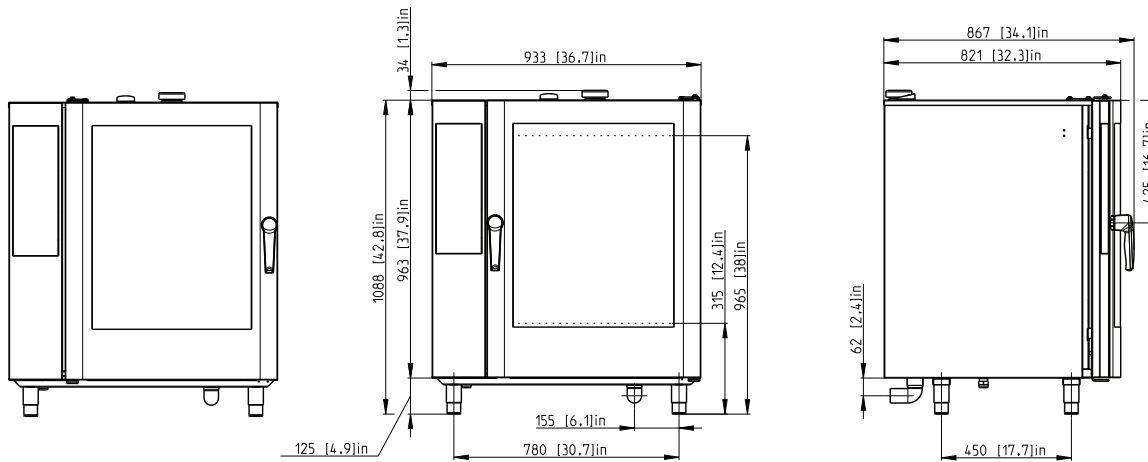
Approvals



Combi Oven Model "V1011IE" Specifications						
V1011IE	Shipping Weight 393 LB 178 KG	Voltage (V)	Phase (Ø)	Power (kW)	Current Draw (A)	NEMA Plug (Optional)
		208	3	15.3	43.8	15-50P
		240	3	20.1	49.8	15-50P
		480	3	18.6	23.0	L16-30P

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