

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- #304 heavy gauge stainless steel interior and exterior.
- Touchscreen Controls– Intuitive, easy-to-use 8" display panel works under all conditions with fast response, including with gloved or greasy hands, with no mechanical elements, dials, or buttons.
 - My Vision – features ability to customize your display menu.
 - Holds up to 1000 recipes, with up to 20 steps per program.
 - Multi-Tasking feature allows you to edit, change, and add recipes during the cooking cycle.
 - Manual, Easy Cooking, Favorites, and Last 10 modes for added operational efficiency.
 - VisionCombi software for program.
- Advanced Steam Injection System – Two step water preheating with integrated heat exchanger raises incoming water to 160°F 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
 - Delta T, Cook and Hold, and Overnight Cooking.
 - Golden Touch – adds crisp, finishing touch.
 - Retherm/Banqueting presets.
 - Continuous cooking option saves time during peak periods.
- Automatic Capacity Manager – self regulates, senses load and temp drop, then starts cooking when chamber at correct temperature.
- Multi-Point Probe.
- 2 Speed, Auto-Reversing Fan.
- Automatic Fan Stop promotes staff safety when door is opened quickly.
- Multi-Rack Timer.
- Tempered double-pane, cool to touch, 2-step safety, curved glass door combined with special 2" insulation around cooking

chamber.

- Flap Valve design – patented design for dehumidification for great color and results.
- Automatic Cleaning System with 5 cleaning levels and automatic cool down.
- Hand shower included.
- Integrated stainless steel door drip tray.
- Preheat, Auto-Cool Down, Delayed Start, and Sleep modes.
- 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
 - LAN interface connection
- Pan capacity - 5-12x10 Half Size Hotel Pans or 6- 13x9 Quarter Sheet Pans

Short Spec

Combi Steam oven shall be AccuTemp model T0623IE Vision Touch Series with Advanced Steam Injection System with built in heat exchanger. Constructed of heavy duty #304 stainless steel with heavy duty 2" insulation and double-pane tempered curved glass door, right hinged standard. Operation modes include: steam, hot air, combination, and proofing with Golden Touch finishing feature. Vision Touch includes MyVision customizable control panel, Automatic Capacity Manager, 2 speed auto-reversing fan, Flap Valve, multi-point probe, multi-rack timers, preheat and auto-cool down, automatic fan stop, and Multi-Tasking function. Automatic cleaning cycle with 5 cleaning levels and hand shower. Service Diagnostic System, for unit check-up, service, and troubleshooting, USB port, and HACCP data records. Ecologix technology for lower energy and water usage.



T0623IE Model shown

Accessories & Options

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

- Stainless Steel Stand with casters or bullet feet
- Stacking kit for T0623IE combi
- Wall mount kit for T0623IE combi
- 3M 100 Gallon RO System
- Drain reduction
- Additional wire racks
- Grill Plate
- Fry Basket
- Active Cleaner
- Active Descaler

Approvals



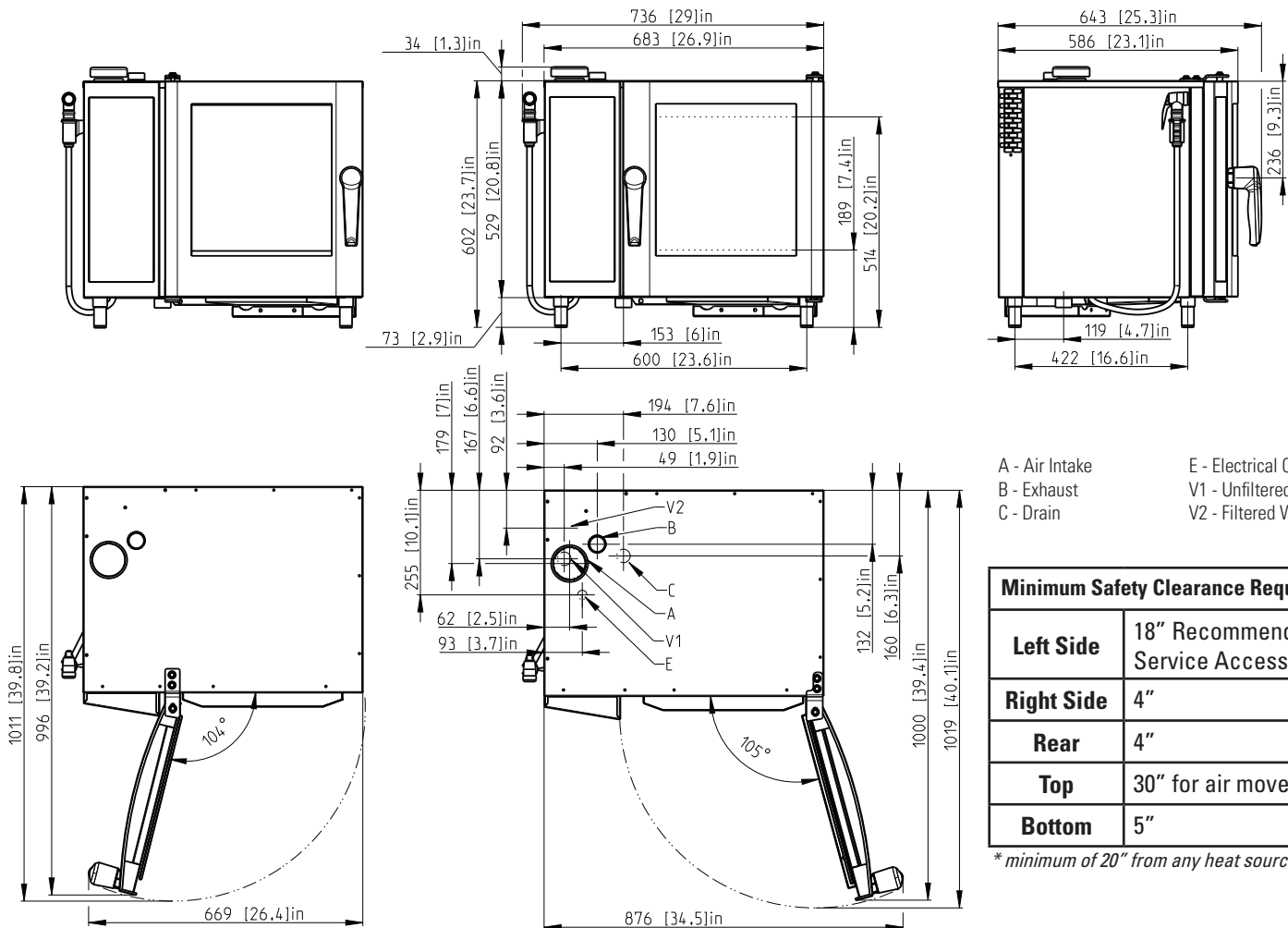
Combi Oven Model "T0623IE" Specifications						
T0623IE	Shipping Weight 181 LB 82 Kg	Voltage (V)	Phase (Ø)	Power (kW)	Current Draw (A)	NEMA Plug (optional)
		208	1	2.9	13.8	L6-30P
		208	3	4.2	13.8	L15-30P
		240	1	3.7	15.6	L6-30P
		240	3	5.5	13.5	L15-30P
		480	3	5.1	6.2	L16-20P

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: 1½" connection

Inlet Pressure 40 - 80 PSI
 Free Chlorine < 0.1 ppm (mg/l)
 Total Chloramine < 0.1 ppm (mg/l)
 pH Level 7.0 - 8.5 pH
 Total Dissolved Solids < 150 ppm (mg/l)
 Water Hardness < 90 ppm (mg/l)

Alkalinity (as CaCO3) < 60 ppm (mg/l)
 Chlorides (Sulfate+Chlorida+Nitrate) < 40 ppm (mg/l)
 Iron FE < 0.1 ppm (mg/l)
 Silica < 13 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