

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

Standard Features

- Constructed of heavy gauge #304 Stainless Steel
- ECO logic energy saving and monitoring system
- Digital controls
- Instantaneous steam generation within oven cavity
- Tempered triple pane, cool touch, non-reflective, curved glass door for better viewing
- Low temperature and superheated (86° to 266°F) steam generation
- Auto-reversing fan for a perfectly even bake
- Automatic oven cool down
- Electronic self-diagnosis with malfunction alarms for key operating areas
- Automatic pre-heat function
- Two step Safety door handle
- Door has half and full position stop safety positions
- Integrated stainless steel door drip tray
- USB port for uploading and downloading data
- HACCP data tracking
- Magnetic door switch to energize oven
- Easy to operate controls, intuitive
- Automatic cleaning system sanitizing system
- 99 cooking programs with up to 9 steps per program - custom program naming
- 2 speed fan
- Oven has Retherm & Banqueting presets
- Pan capacity - 24 - 12x20 hotel pans or 12 - 18x26 sheet pans
- Stainless Steel Roll-In Pan Rack included

Short Spec

Combi steam oven shall be AccuTemp's V1221E Vision Series. Super-efficient boilerless steam injection system that uses a reversing air dispersal fan.

With the Vision Digital controls, users can quickly and easily scroll through existing programs, or write their own. Automatic cleaning system which initiates automatic cool-down whenever a cleaning cycle is started.

#304 Stainless steel exterior with #304 Stainless steel interior.

Other Approvals



Accessories & Options

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

- Full line of pans available, see separate Accessories List
- Banquet Trolley
- Rack Covers
- Single-point Probe
- Hand Shower

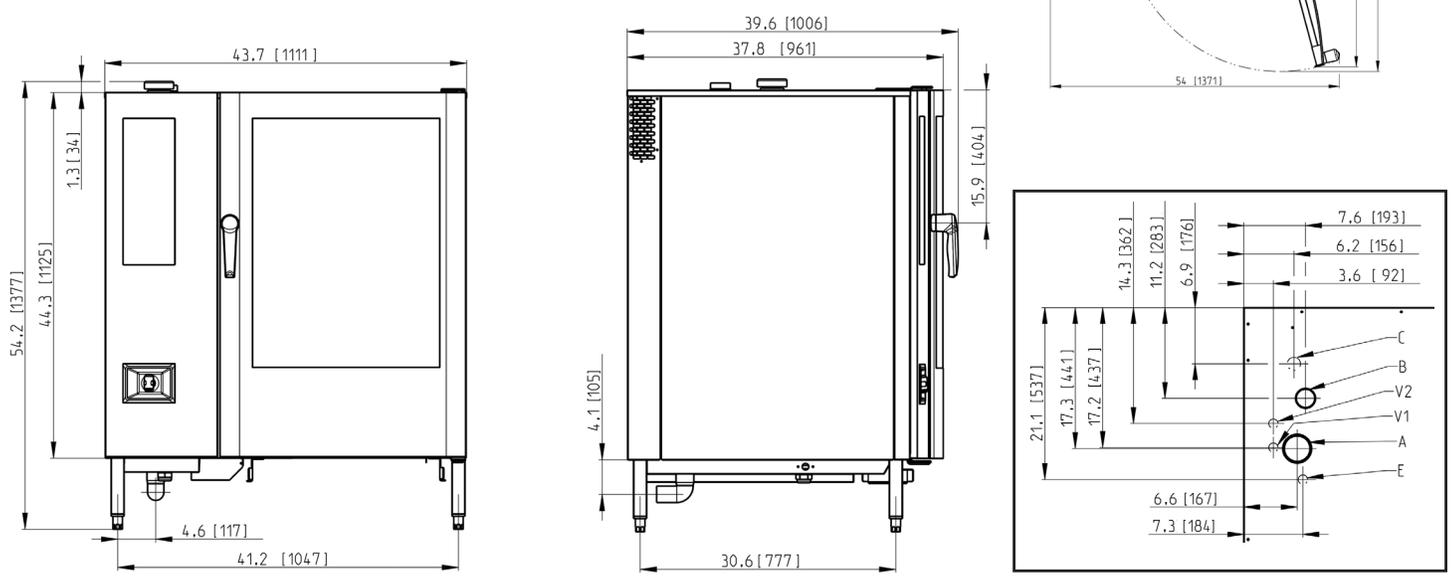


V1221E Model shown

| Combi Oven Model "V1221E" Specifications | | | | | | |
|--|------------------|---------------|-------|------|------|------|
| Model # | Shipping Weight | AMPS PER LINE | | | | |
| | | kW | Phase | 208V | 240V | 440V |
| V1221E | 563 LB 255 Kg | 27.1 | 3 | 75.3 | - | - |
| | | 36.1 | 3 | - | 86.9 | - |
| | | 37.1 | 3 | - | - | 44.7 |

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 published water quality standards published below. Non-compliance with these minimum standards will 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: 3/4" NPT ONE (1) UNTREATED WATER INLET: 3/4" NPT WATER DRAIN: 2" (50mm) Connection with a 2" minimum air gap installed as close to the oven as possible. | Inlet Pressure | PSI | 30 - 60 | Alkalinity (as CaCO3) PPM | 70 |
| | Chlorine | ppm | < 0.01 | Sulfates | mg/L < 40 |
| | Chloramine | ppm | < 0.01 | Chlorides | mg/L < 30 |
| | pH Level | pH | 6.8 - 8.5 | Silica | mg/L < 15 |
| | TDS | mg/L | 150 | Iron | mg/L < 0.1 |
| | Water Hardness | mg/L | 86 | | |



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

MM6906-1605