

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**



## VISION SERIES COMBI STEAM OVEN

24 HOTEL PANS TRAY CAPACITY—ELECTRIC UNIT  
BOILER-FREE

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.

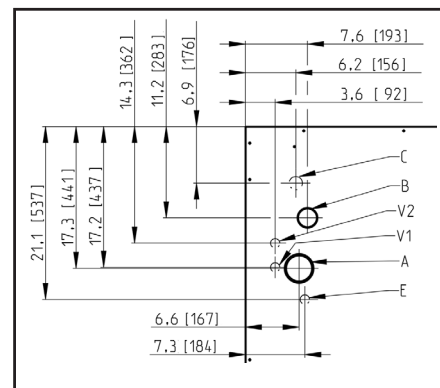
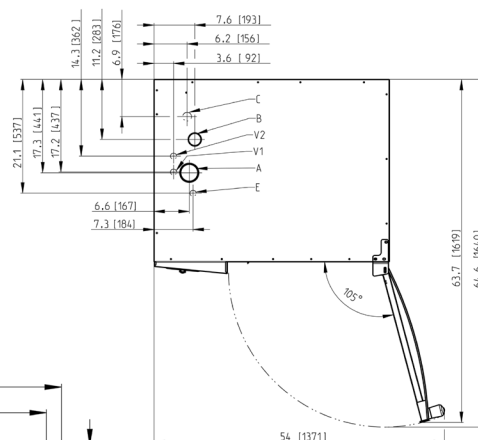
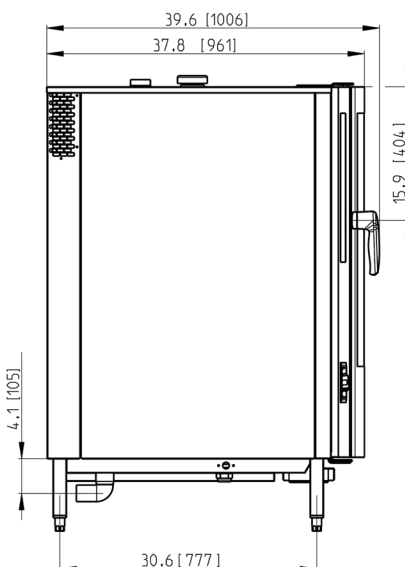
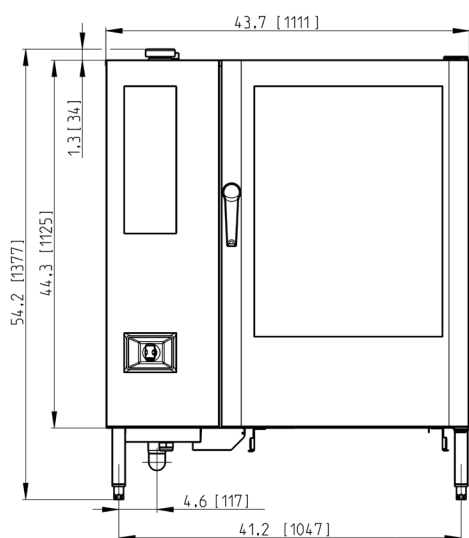
**TWO (2) TOTAL COLD WATER INLETS** -Drinking Quality

**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

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