DATA SHEET

Anemos 10 Touch pastry oven

5FC0503

Build

- 10 tray convection pastry oven capacity (600 x 400) trays
- Oven chamber with double tempered glass door. The outer glass can be accessed for thorough cleaning
- Large 80mm tray spacing for high bakery products
- 2 speed fan regulation with bi-directional reversing fan system
- Well lit chamber with long life energy efficicient LED
- Water steam injection regulation for optimal steam cooking
- Convection, combination, steam and probe cooking available in one setting
- The intuitive user control on the touch panel consolidates all parameters into one accessible interface, offering advanced functionality capable of flawlessly executing any recipe
- Automatic self cleaning system at the selection of a button.
- Digital steam exhaust regulation
- Inbuilt core probe allows you to set and control the temperature at the very core of the product.



Uniformity

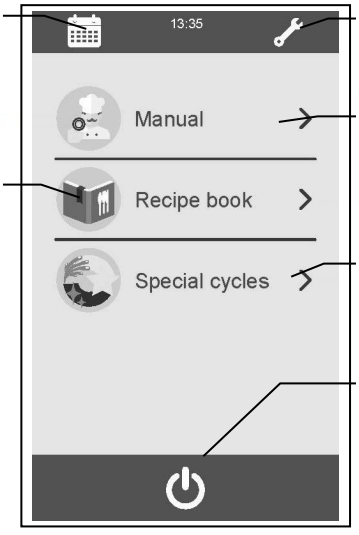
- The cooking chamber is powered by two robust bi directional fans, generating a uniform heated airflow. These fans automatically reverse direction every 100 seconds, ensuring consistent heat distribution and even baking throughout the process. Exclusive to the touch version is the ability to control all elements and phases of cooking via its state of the art touch screen enabling the perfection of all bakery and pastry items



Controls

Programmed start-up programming: the user can access the weekly programmed start-up from this icon.

Cooking with recipe: recipes preset by the Manufacturer or previously stored by the user are used. The appliance can contain up to 147 recipes (72 already present, 75 can be stored by the user) divided into several categories



Settings: the user can adjust certain settings (e.g. Language selection)

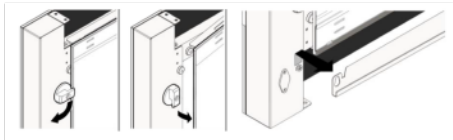
Manual cooking: the user sets the desired cooking parameters and can create new recipes

Special cycles: allows access to the 5 special cycles of the appliance

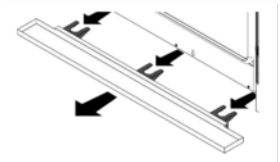
Switching off: by touching this button the user can switch to the stand-by screen and then, by pressing the encoder for a few seconds, it will be possible to switch off the appliance

Cleaning

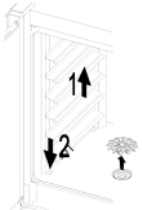
- Easily reaching the outer and inner glass for thorough cleaning



- Easily removable drip tray

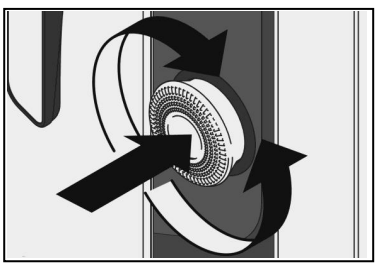


- Easily removable Baking pan holders



Encoder Knob

- Turning it clockwise or counterclockwise selects the parameters, pressing it confirms the selections made



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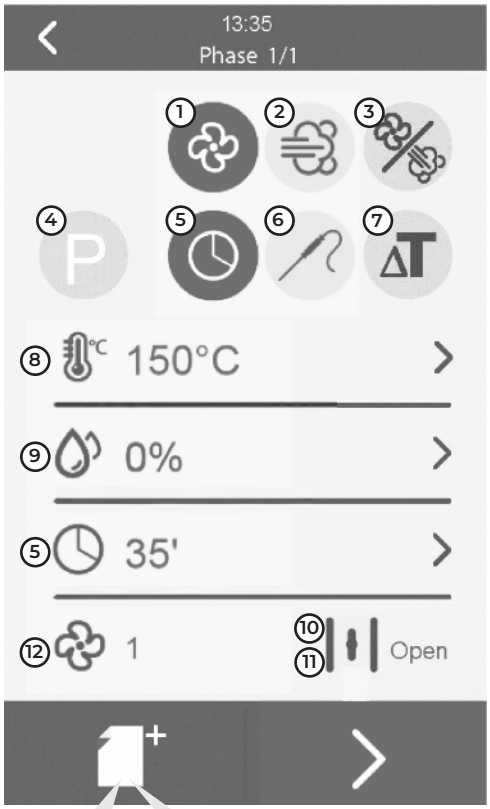
Full Parameter Control

1 Convection
With a consistent airflow, assisted by automatic fan direction reversal, this method ensures even heat distribution, resulting in uniform cooking across the product.

2 Steam
Steam cooking harnesses steam introduced into the chamber to cook food. While humidity levels are fully adjustable from 50% to 100%, achieving optimal results necessitates setting the humidity level to 100%. This approach is particularly advantageous for delicately cooked dishes, sous vide and pasteurizing creams. The cooking chamber probe's minimum working setpoint is 30°C, with a maximum of 130°C.

3 Mixed
Mixed cooking combines the high temperature generated by heating elements with a controlled amount of steam (Adjustable from 10% - 100%) automatically introduced into the chamber. This method allows foods to cook efficiently, benefiting from both dry heat and the moisture provided by the steam. In the mixed cooking mode, users have access to the set points available through core probe and delta T Cooking.

4 Preheating
Each cooking cycle can optionally begin with a preheating phase, which users can select when configuring the cycle. Users have the flexibility to choose from three preheating options based on the type of load capacity being cooked: 1/3 for minimum load, 2/3 for medium load, and 3/3 for full load.



5 Time
Press "+" or "-" (increment of one unit at a time) or turn the encoder to set the desired value from 1' (one minute) to 999' (nine hundred and ninety-nine minutes): if you want the appliance to run continuously, drag the slider all the way to the left until the infinity symbolappears: "∞"

9 Chamber humidification
Press “+” or “-” (increment of 10 units at a time) or turn the encoder to set the desired value. You can choose between values ranging from 10 to 100%; Press the encoder knob to confirm the selection.
Settable values:
- Steam cooking: 50 to 100%;
- Mixed cooking: 10 to 100%.

6 Core probe
Press the "core probe" icon.

Press the "needle temperature" icon.

3-Press “+” or “-” (increment of one unit at a time) or turn the encoder to set the desired core temperature (5 - 100°C)

10 Valve position
Press "+" or "-" or turn the encoder to set the desired mode:
- fully closed chimney
+ fully open chimney

7 Delta T
"The parameters that must be set to cook with this function are:

-the temperature of the needle probe (cooking will end when this is reached);

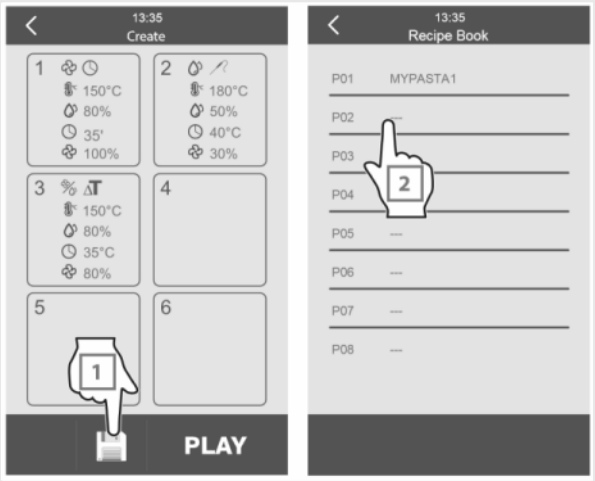
- the Delta T that the appliance must maintain (Delta T =difference between the chamber temperature detected by a probe and the temperature detected by
the needle probe)

11 Duration of valve Position
1-Press the ""chimney"" icon; by pressing “+” or “-” or turning the encoder, a time in minutes will be displayed next to the icon itself, which represents the time in advance of the phase ending that the valve will open.

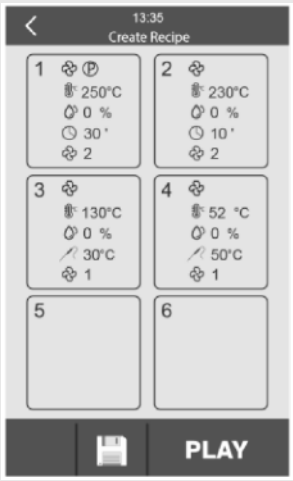
8 Temperature
Press “+” or “-” (increment of one unit at a time), drag the cursor or turn the encoder to set the desired value.

12 Fan Speed
1-Press “+” or “-” or turn the encoder to set the desired value. (min or max)

Recipies
Once the desired parameters have been set, touch the save icon, Choose the save slot; you can choose a free slot or overwrite a slot already occupied;



Manual cooking
Sets the type of cooking choosing from convection, steam and mixed;
the desired cooking parameters are then set for one or up six more cooking phases:



Phase P
Preheating to 250°C

Phase 1
230°C 10 MIN humidity: 0% fan max chimney open

Phase 2
130°C core probe at 30°C humidity: 0% fan min chimney closed

Phase 3
52°C core probe at 50°C humidity: 0% fan min chimney closed

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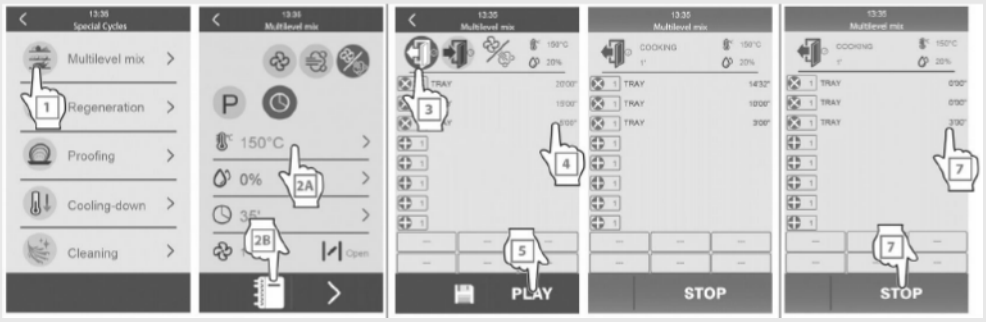
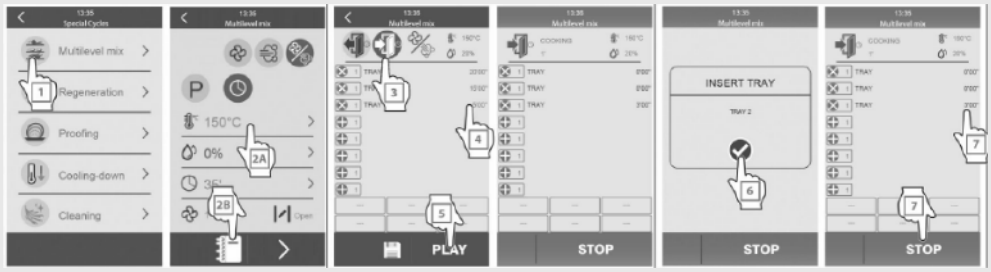
Special Cycles

Timed Pan Extraction
With Timed Pan Extraction, all dishes can be placed in the oven simultaneously. The oven alerts the chef with a sound signal, indicating which pan or recipe has completed cooking and should be removed. After each dish is cooked, the oven provides the option to input additional cooking times or recipes and maintains the set temperature until manually turned off."



Timed Pan Insertion
TIMED PAN INSERTION is recommended for cooking mixed products during preparation before serving, such as buffet foods like mixed steamed vegetables or various types of croissants.



Regeneration
Core probe reheating is used for delicate products: thanks to its accuracy, it is easy to check the temperature of the food at any time and choose the best temperature for service. Timed reheating is used for small products where it would be impossible to use the core probe.



Chamber cooling
This function automatically lowers the oven temperature in a short time. This is useful if, once the cooking process has ended, you want to cook something else that requires lower chamber temperatures or if you need to clean the oven chamber, manually or using the automatic programmes.



Timed leavening
Timed leavening is a function used for bakery and pastry goods.

Select the leavening function

After setting the set-point, touch “Play” to begin.

It is also possible to set a second step.



Automatic washing cycles

Rinse
Quick auto rinse of the cooking chamber with water only so you can go from one cooking cycle to another without any residue from the previous food

Wash cycles
Thorugh auto clean with detergent. Choose between a “Standard” and a “Complete” cycle."

⚠ *It is recommended to always rinse after the refill cycle.*



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Technical specifications

Dimensions and weight

External Size

External Width	970mm
External Depth	920mm
External Height	1210mm

Internal chamber size

External Width	660mm
External Depth	460mm
External Height	950mm

Oven capacity

Maximum tray capacity	10
Maximum tray size	600 x 400
Tray spacing	80mm
Maximum weight per oven batch	6.5kg

Weight

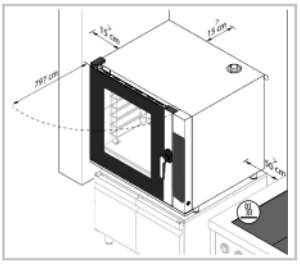
Net weight	142kg
package weight	*

Operation

Maximum temperature	260 °C
Fan reversal Rotation	1.40'
Cooking parameter	Electronic Touch screen controls

***We recommend the use of humidification at a chamber temperature not lower than 150 °C*

Room between walls



Minimum clearance (Standard)	
Left	150mm
Rear	150mm
Right	150mm

⚠ *Placement near other equipment that reaches high temperatures is not recommended. If necessary, ensure a gap of at least 50 cm at the sides and 70 cm at the rear or place an insulating wall in between.*

Connection requirements electric

Total electrical power	15.7kW

Electrical supply current (Standard)

Voltage	400
Current at 400Vac 3-N 50/60Hz	24.5 A

Electrical supply current (Upon request)

Current at 230Vac 3 50/60Hz	42 A

Cable and Lead

Plug Supplied	No
Plug Type	Lead only
Electrical connection	Cable with 4 or 5 conductors

Operating Environment

Ambient Temperature	0 - 40 °C
Maximum humidity	95% without condensation

Lighting

LED	40w

Connection requirements water

Water inlet characteristics

Maximum temperature	30°C
Maximum hardness	5°f (French degrees)

** Every 1°f equates to 10 mg/l of calcium carbonate*

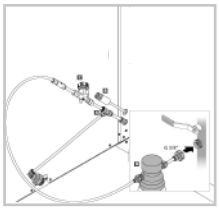
Maximum Pressures	150 kPa (1.5bar) - 200 kPa (2 bar)
Chloramines	< 0.1 ppm (Ng/l)

⚠ *Pressure below 150 kPa (1.5 bar): the appliance may not function properly.*

⚠ *Pressure above 200 kPa (2 bar): install a pressure reducer calibrated at 200 kPa (2 bar).*

⚠ *Excessively hard water (> 5°F): use demineralisers; Excessive hardness of the water could cause limescale build-up inside the cooking chamber and damage the internal tubes, heating elements, fans and solenoid valves.*

Connection position

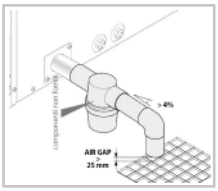


The appliance is equipped with:
1) ø 8 mm inlet with filter
2) 1.5 m tube with G3/4" connections

A:	**Water inlet ø 8 John Guest;**
B:	**Non-return valve;**
C:	**Filter**
D:	**Water filter Cartridge (NOT SUPPLIED) ****

*** Installation of a water filter is mandatory*

Water outlet

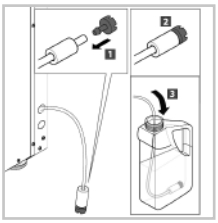


Connect the drain to a hose, NOT metallic, able to withstand high temperatures (over 90°C).

The drain must have the following characteristics:
1) be of the siphon type (SIPHON NOT SUPPLIED);
2) be a maximum of one meter long;
3) have a minimum slope of 4%;
4) not have bottlenecks;
5) have an "air gap" of at least 25 mm;
6) have a diameter not less than that of the drain connection.

NB - Air gap means the gap between the drain pipe and the evacuation area (grate or other receiving tube). Compliance with this regulation guarantees that potentially dangerous bacteria CANNOT come back up the drain pipe and contaminate dishes. Refer to diagram for correct positioning.

Washing Water



Insert the tube into the detergent tank.

⚠ *The detergent tank must never be placed on top of the appliance or on hot surfaces.*

⚠ *The detergent tank must always be raised off the ground and never placed on the floor.*

⚠ *After replacing the detergent tank, always start a detergent draw cycle followed by the rinse program.*

NB: Use the detergent recommended by the manufacturer. The safety data sheet and chemical composition of the detergent are available from the manufacturer. It is advisable to request them and keep them in a place accessible to operators

Exhaust

Vapour exhaust	140mm

Warranty

2 Year Warranty	2 years parts & labour

**Subject to a prevanttitive maintence plan*
**Refer to our warranty policy*

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Best practices & Guidelines

- The oven temperature may drop by 20-30°C when loading it with food. This drop isn't a problem; it shows that the raw product is releasing heat due to water evaporation. To counter this, we suggest setting a higher temperature initially to ensure the desired temperature is reached once the food is inside the oven.
- The oven has a production capacity specified in kilograms of product per batch. If this maximum capacity is exceeded, the temperature in the cooking chamber can drop by 20-30°C. In such cases, it's necessary to remove the excess product and allow the temperature to stabilize before beginning the next baking session.
- Arrange the food evenly on the baking pans, avoiding overlapping or overloading. Distribute the baking pans evenly throughout the entire height of the cooking chamber, adhering to the maximum batch capacity and load indications specified for your appliance.
- For best results, open the door as little as possible during cooking.
- Avoid salting food inside the cooking chamber. If salting is necessary, clean the appliance promptly afterward.
- The convection oven is marketed and distributed as a pastry oven. Using this appliance for fatty foods with grills, such as roasts or poultry, may cause excessive degradation and wear that the oven wasn't designed for.

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Anemos 10 Touch pastry oven

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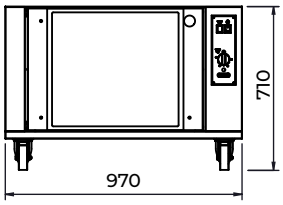
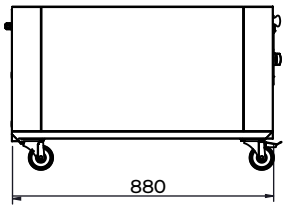
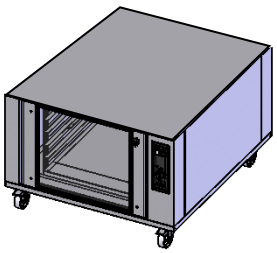
Options

☐

5 Tray Prover with Humdifier	
SKU	ANC1E01A
Size	970 x 880 x710
Weight	68kg
Power (Heating)	1kW
Power (Humidifier)	1kW
Total electrical Load	2kw
Distance between Trays	55mm
Pan capacity	5







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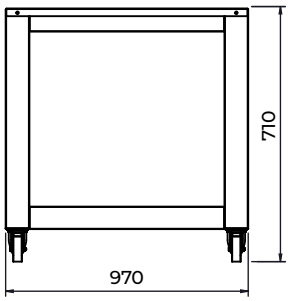
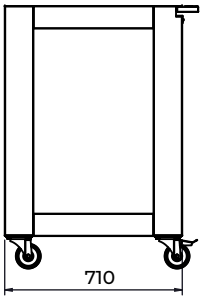
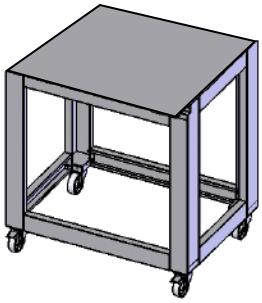
Mobile Stand	
SKU	0CT5A11A
Size	970 x 710 x710
Weight	30kg







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Pan Holder	
SKU	CARR0079

***Can be mounted on above stand at any stage for 600 x 400 tray inserts*

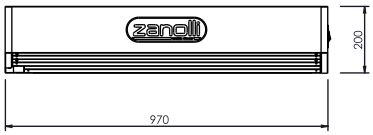
☐

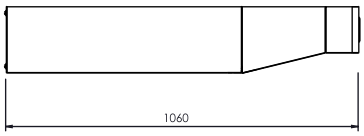
GN Conversion kit	
SKU	ACCE0273

***Convert 600 x 400 bakery tray setup into GN 1/1 configuration*

☐

Exhaust Hood	
SKU	0FC1M04
Size	970 x 1060 x 200
Weight	23.5kg





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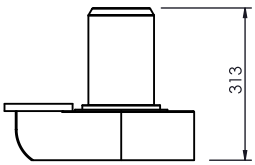
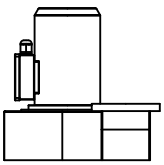
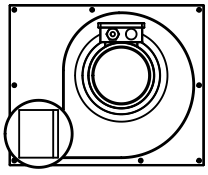
Exhaust Motor Kit	
SKU	ASSM2623
Height	313mm
Power	.025kw

***Slimline version available with finished exhust height at 250mm*
***Requirements are motor kit is to be installed onto exhaust Hood*







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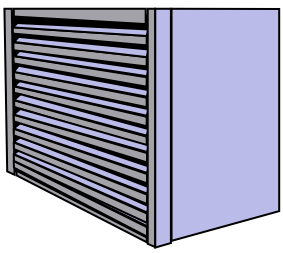
Self-Condensating Hood	
SKU	SCHTA

***This option must be installed in conjuction with the Exhaust Hood and Exhaust motor kit.*



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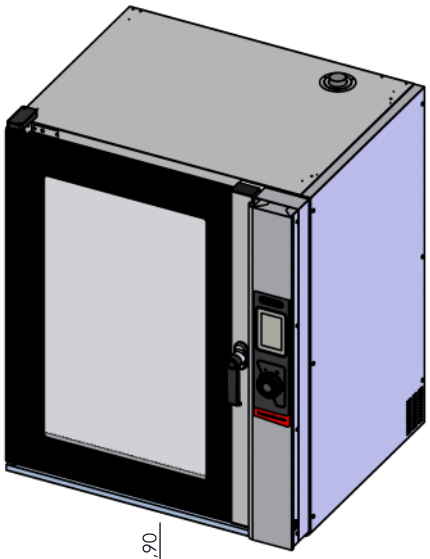

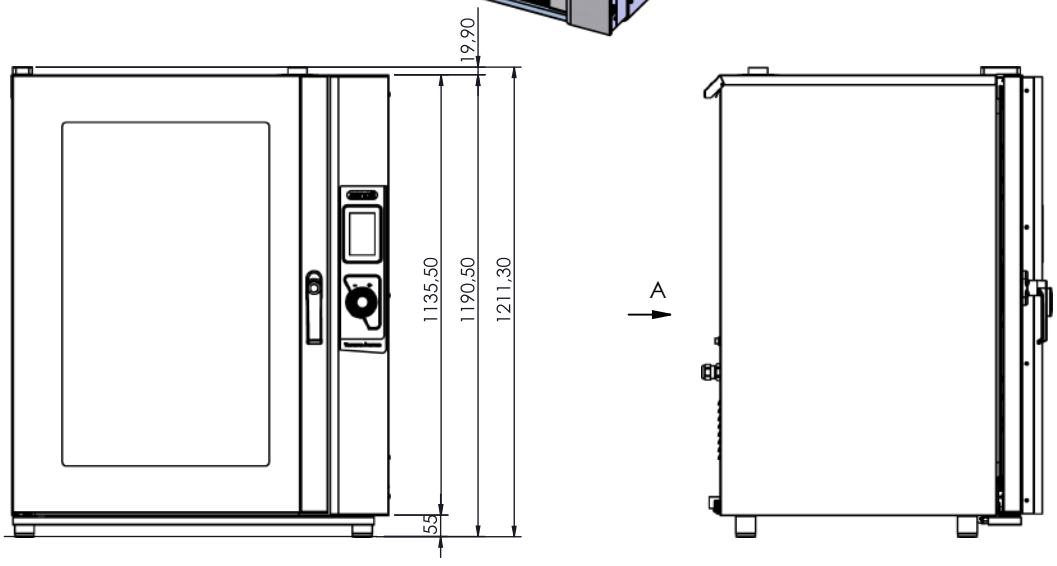

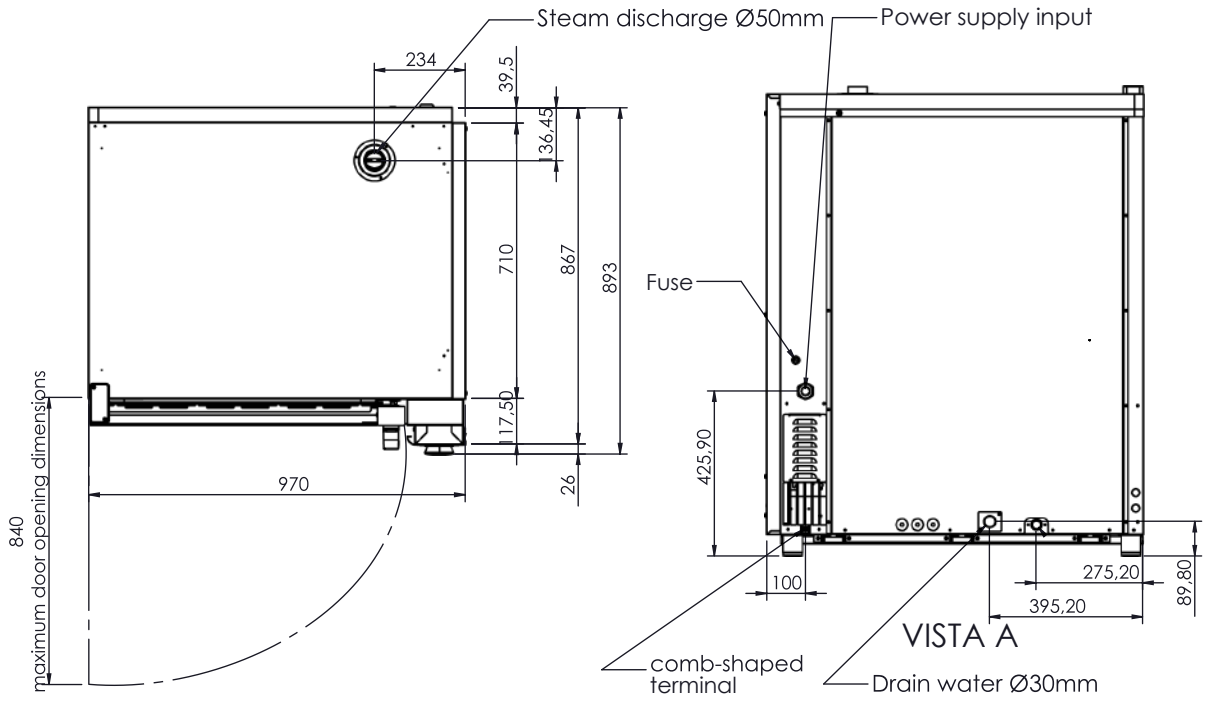

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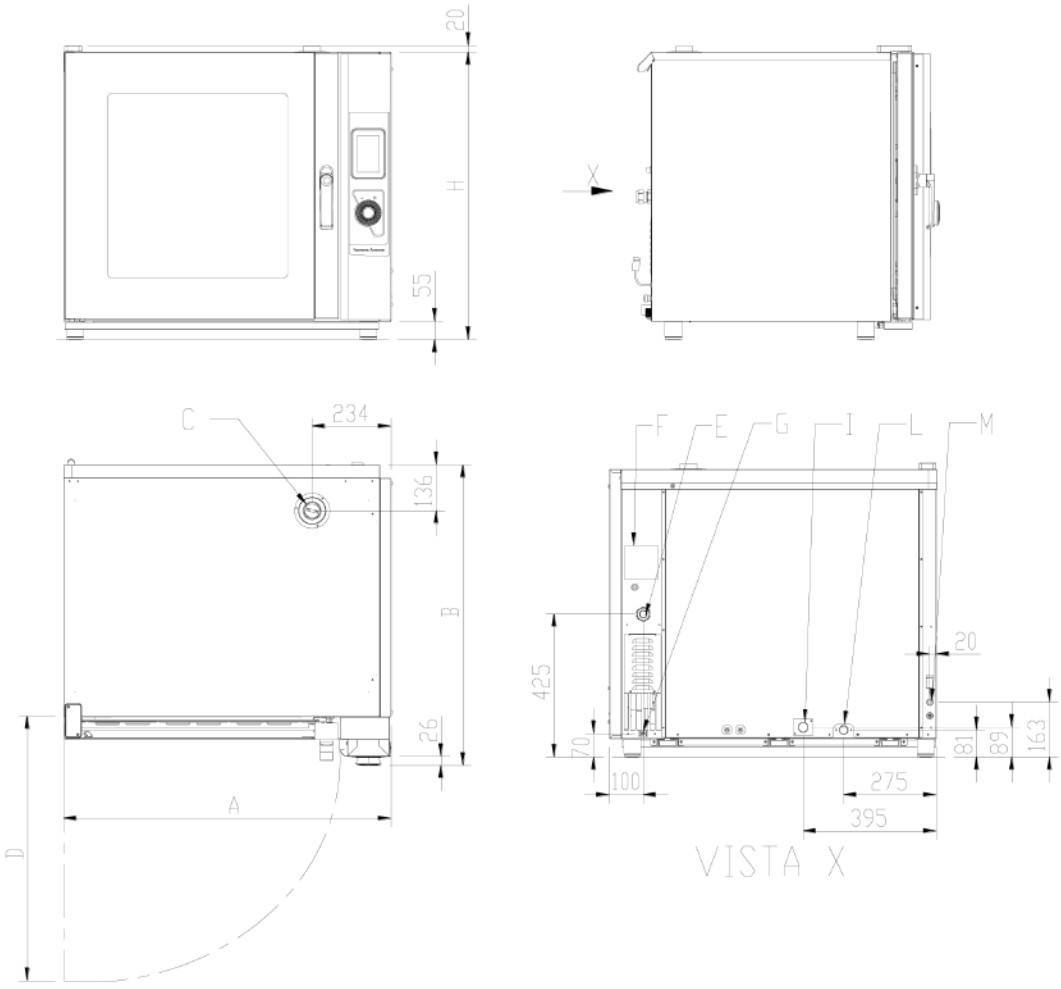
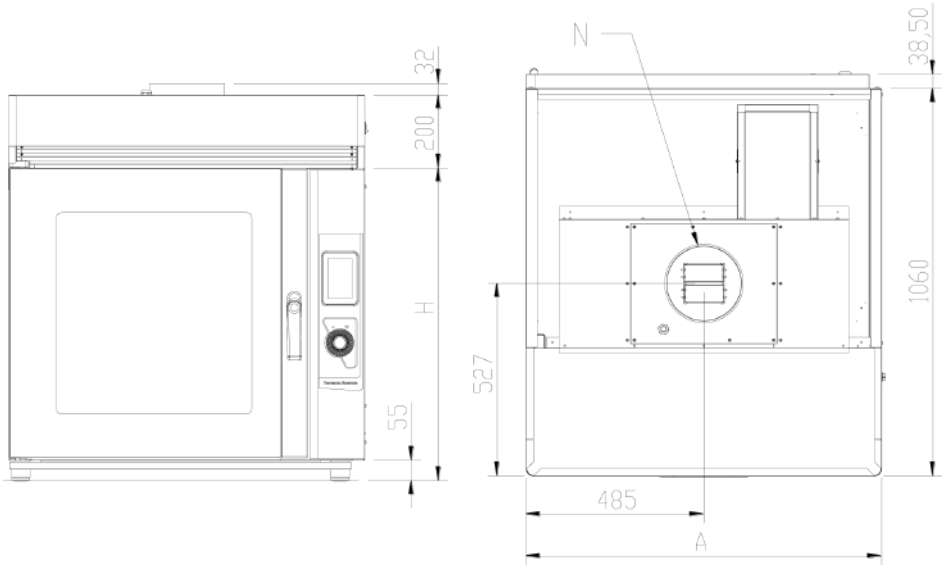
Connections for electrical and water inlet



Optional with exhaust



AxBxH	See technical specifications
C	Vapour exhaust Ø 50mm
D	Max door opening dimensions 840mm
E	Electrical power input
F	Information plate
G	Equipotential bonding connection
I	Condensationexhaust Ø 30mm
L	Water supply inlet
M	Washing detergent supply inlet
N	Vapour exhaust ø 200mm
O	Vapour exhaust ø 140mm