

# Пароконвектоматы НХ-611, НХ-711, НХ-1111, НХ-211Т

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# COMBISTEAM COMPACT GASTRONORM OVEN HX-611

Compact gastronorm oven. Capacity: 6 trays of GN 1/1.



## SALES DESCRIPTION

Compact oven with touchscreen. Achieve great results in limited spaces.

### Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- ✓ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- ✓ Manual and / or automatic pre-heating mode settable up to 300°C.
- ✓ HOLD function at the end of manual and / or programmed cooking.
- ✓ Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- ✓ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- ✓ Tecnología YesSteam para generación de vapor con vaporizador de alta eficiencia.
- ✓ Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- ✓ Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- ✓ Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

### Recipes

- ✓ Pre uploaded YESRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.
- ✓ Possibility to save up to 10 cooking phases per program.
- ✓ Click & Share function for saving recipes with your cover image.

### Advanced features on all models

- ✓ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HACCP data).
- ✓ Integrated WIFI connection configuration.

- ✓ Alarm display with autodiagnosis system.

### Structure and consumption

- ✓ 304 stainless steel molded cooking chamber.
- ✓ 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- ✓ Simply-approachable right side.
- ✓ Simply-approachable motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- ✓ Height-adjustable feet.
- ✓ Stackable kit configuration.
- ✓ Tray holder with simply-removable structure.
- ✓ Ergonomic and lightweight handle structure compliant with HACCP standards.
- ✓ Reversible door opening R/L (optional only at the order placement).
- ✓ Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

### Self-cleaning

- ✓ Integrated retractable shower in option.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- ✓ Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

## INCLUDES

- ✓ Multipoint probe.
- ✓ Automatic washing with a single-product detergent tank.
- ✓ Wifi and USB connectivity.

## OPTIONAL

- ☐ Left-hand opening option.
- ☐ Condensation hood.
- ☐ Sous-vide probe.
- ☐ Stand.
- ☐ Integrated shower.

## ACCESSORIES

- ☐ Condensation hoods
- ☐ Stands for CombiSteam ovens
- ☐ Probes for CombiSteam ovens
- ☐ Trays and grills for CombiSteam ovens
- ☐ Detergent for CombiSteam ovens

## SPECIFICATIONS

### Capacity

Tray type: GN 1/1  
Number of trays: 6  
Space between trays: 70 mm  
Load capacity: 30 kg  
Maximum load per tray: 5 kg

### Loading

Total loading: 7500 W  
IP Protection grade: IPx4

### Distances for installation

Left side: 500 mm  
Right side: 50 mm

Back side: 50 mm  
Top: 500 mm

Hydraulic connection

Self-cleaning connection: 3/4”  
Steam connection (softened water): 3/4”  
Feed water pressure (bar): 1.5 - 5 bar  
Drain diameter: 32 mm

External dimensions (W x D x H)

External dimensions (W x D x H): 510 x 905 x 850mm  
Net weight: 79 kg  
  
Crated dimensions  
590 x 890 x 1000 mm

Volume Packed: 0.58 m³  
Gross weight: 91 kg

AVAILABLE MODELS

5120070	HX-611D 380-415/50-60/3N
5120071	HX-611I 380-415/50-60/3N
5120072	HX-611DD 380-415/50-60/3N
5120073	HX-611ID 380-415/50-60/3N

\* Ask for special versions availability

# COMBISTEAM GASTRONORM OVEN HX-711

Capacity: 7 trays of GN 1/1.



## SALES DESCRIPTION

- ✓ Ideal for restaurants, catering, rotisseries, hotels with kitchens, canteens...
- ✓ Professional combi oven with a touchscreen equipped with 7 trays from our Gastronorm line.
- ✓ Choose between steam, convection, and combi cooking.
- ✓ Program up to 999 recipes with a simple touch.
- ✓ Cook up to 7 dishes at the same time.

### Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- ✓ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- ✓ Manual and / or automatic pre-heating mode settable up to 300°C.
- ✓ HOLD function at the end of manual and / or programmed cooking.
- ✓ Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- ✓ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- ✓ Tecnología YesSteam para generación de vapor con vaporizador de alta eficiencia.
- ✓ Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- ✓ Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- ✓ Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

### Recipes

- ✓ Pre uploaded YESRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.

- ✓ Possibility to save up to 10 cooking phases per program.
- ✓ Click & Share function for saving recipes with your cover image.

### Advanced features on all models

- ✓ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HAC-CP data).
- ✓ Integrated WIFI connection configuration.
- ✓ Alarm display with autodiagnosis system.

### Structure and consumption

- ✓ 304 stainless steel molded cooking chamber.
- ✓ 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- ✓ Simply-approachable right side.
- ✓ Simply-approachable motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- ✓ Height-adjustable feet.
- ✓ Stackable kit configuration.
- ✓ Tray holder with simply-removable structure.
- ✓ Ergonomic and lightweight handle structure compliant with HACCP standards.
- ✓ Reversible door opening R/L (optional only at the order placement).
- ✓ Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

### Self-cleaning

- ✓ Integrated retractable shower in option.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- ✓ Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

## INCLUDES

- ✓ Multipoint probe.
- ✓ Automatic washing with a sin-
- ✓ one-product detergent tank.
- ✓ Wifi and USB connectivity.

## OPTIONAL

- |  |   |
|--|---|
| <input type="checkbox"/> Left-hand opening option. | <input type="checkbox"/> Condensation hood.                   |
| <input type="checkbox"/> Voltage 230V 3~           | <input type="checkbox"/> Tray support for 600 x 400 mm trays. |
| <input type="checkbox"/> Sous-vide probe.          | <input type="checkbox"/> Column composition kit.              |
| <input type="checkbox"/> Integrated shower.        | <input type="checkbox"/> Stand.                               |

## ACCESSORIES

- |   |  |
|---|--|
| <input type="checkbox"/> Condensation hoods                       | <input type="checkbox"/> Probes for CombiSteam ovens           |
| <input type="checkbox"/> 600 x 400 mm guides for HX-711 / HX-1111 | <input type="checkbox"/> Trays and grills for CombiSteam ovens |
| <input type="checkbox"/> Stands for CombiSteam ovens              | <input type="checkbox"/> Detergent for CombiSteam ovens        |
| <input type="checkbox"/> Accessories for stacked installation     |  |

## SPECIFICATIONS

### Capacity

Tray type: GN 1/1  
Number of frays: 7  
Space between trays: 70 mm  
  
Load capacity: 35 kg  
Maximum load per tray: 5 kg

**Loading**  
Total loading: 11000 W  
IP Protection grade: IPx4

**Distances for installation**  
Left side: 500 mm  
Right side: 50 mm  
Back side: 50 mm  
Top: 500 mm

**Hydraulic connection**  
Self-cleaning connection: 3/4”  
Steam connection (softened water): 3/4”  
Feed water pressure (bar): 1.5 - 5 bar  
Drain diameter: 32 mm

**External dimensions (W x D x H)**  
External dimensions (W x D x H): 850 x 890 x 890mm  
Net weight: 105 kg  
  
Crated dimensions  
915 x 1000 x 1045 mm  
Volume Packed: 0.95 m³  
Gross weight: 123 kg

AVAILABLE MODELS	
5120074	HX-711D 380-415/50-60/3N
5120075	HX-711I 380-415/50-60/3N
5120076	HX-711DD 380-415/50-60/3N
5120077	HX-711ID 380-415/50-60/3N

*\* Ask for special versions availability*

# COMBISTEAM GASTRONORM OVEN HX-1111

Capacity: 11 trays of GN 1/1.



- ✓ Possibility to save up to 10 cooking phases per program.
- ✓ Click & Share function for saving recipes with your cover image.

## Advanced features on all models

- ✓ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HACCP data).
- ✓ Integrated WIFI connection configuration.
- ✓ Alarm display with autodiagnosis system.

## Structure and consumption

- ✓ 304 stainless steel molded cooking chamber.
- ✓ 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- ✓ Simply-approachable right side.
- ✓ Simply-approachable motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- ✓ Height-adjustable feet.
- ✓ Stackable kit configuration.
- ✓ Tray holder with simply-removable structure.
- ✓ Ergonomic and lightweight handle structure compliant with HACCP standards.

- ✓ Reversible door opening R/L (optional only at the order placement).
- ✓ Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

## Self-cleaning

- ✓ Integrated retractable shower in option.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- ✓ Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

## SALES DESCRIPTION

- ✓ Ideal for restaurants, catering, rotisseries, hotels with kitchens, canteens,...
- ✓ Professional combi oven with a touchscreen equipped with 7 trays from our Gastronorm line.
- ✓ Choose between steam, convection, and combi cooking.
- ✓ Program up to 999 recipes with a simple touch.
- ✓ Cook up to 11 dishes at the same time.

## Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- ✓ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- ✓ Manual and / or automatic pre-heating mode settable up to 300°C.
- ✓ HOLD function at the end of manual and / or programmed cooking.
- ✓ Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- ✓ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- ✓ Tecnología CSSteam para generación de vapor con vaporizador de alta eficiencia.
- ✓ Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- ✓ Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- ✓ Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

## Recipes

- ✓ Pre uploaded CSRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.

## INCLUDES

- ✓ Multipoint probe.
- ✓ Automatic washing with a single-product detergent tank.
- ✓ Wifi and USB connectivity.

## OPTIONAL

- |  |   |
|--|---|
| <input type="checkbox"/> Left-hand opening option. | <input type="checkbox"/> Condensation hood.                   |
| <input type="checkbox"/> Voltage 230V 3~           | <input type="checkbox"/> Tray support for 600 x 400 mm trays. |
| <input type="checkbox"/> Sous-vide probe.          | <input type="checkbox"/> Column composition kit.              |
| <input type="checkbox"/> Integrated shower.        | <input type="checkbox"/> Stand.                               |

## ACCESSORIES

- |   |  |
|---|--|
| <input type="checkbox"/> Condensation hoods                       | <input type="checkbox"/> Probes for CombiSteam ovens           |
| <input type="checkbox"/> 600 x 400 mm guides for HX-711 / HX-1111 | <input type="checkbox"/> Trays and grills for CombiSteam ovens |
| <input type="checkbox"/> Stands for CombiSteam ovens              | <input type="checkbox"/> Detergent for CombiSteam ovens        |
| <input type="checkbox"/> Accessories for stacked installation     |  |

## SPECIFICATIONS

### Capacity

Tray type: GN 1/1  
Number of trays: 11  
Space between trays: 70 mm  
Load capacity: 45 kg  
Maximum load per tray: 5 kg

#### Loading

Total loading: 17000 W  
IP Protection grade: IPx4

#### Distances for installation

Left side: 500 mm  
Right side: 50 mm  
Back side: 50 mm  
Top: 500 mm

#### Hydraulic connection

Self-cleaning connection: 3/4"  
Steam connection (softened water): 3/4"  
Feed water pressure (bar): 1.5 - 5 bar

Drain diameter: 32 mm

#### External dimensions (W x D x H)

External dimensions (W x D x H): 850 x 890 x 1170mm  
Net weight: 142 kg

Crated dimensions  
915 x 1000 x 1330 mm  
Gross weight: 162 kg

### AVAILABLE MODELS

5120078	HX-1111D 380-415/50-60/3N
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5120079	HX-1111I 380-415/50-60/3N
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5120080	HX-1111DD 380-415/50-60/3N
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5120081	HX-1111ID 380-415/50-60/3N
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*\* Ask for special versions availability*



# CONVISTEAM GASTRONORM OVEN HX-211T

Capacity: 1 trolley with 20 GN 1/1 trays (included).



- ✓ Possibility to save up to 10 cooking phases per program.
- ✓ Click & Share function for saving recipes with your cover image.

## Advanced features on all models

- ✓ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HACCP data).
- ✓ Integrated WIFI connection configuration.
- ✓ Alarm display with autodiagnosis system.

## Structure and consumption

- ✓ 304 stainless steel molded cooking chamber.
- ✓ 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- ✓ Simply-accessible right side.
- ✓ Simply-accessible motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- ✓ Height-adjustable feet.
- ✓ Stackable kit configuration.
- ✓ Tray holder with simply-removable structure.
- ✓ Ergonomic and lightweight handle structure compliant with HACCP standards.
- ✓ Reversible door opening R/L (optional only at the order placement).
- ✓ Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

## Self-cleaning

- ✓ Integrated retractable shower.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- ✓ Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

## INCLUDES

- ✓ Multipoint probe.
- ✓ Integrated shower.
- ✓ Automatic washing with a single-product detergent tank.
- ✓ 1 trolley for 20 x GN 1/1 trays.
- ✓ Wifi and USB connectivity.

## OPTIONAL

- ☐ 1 trolley for 16 x 600x400 mm trays.
- ☐ 1 trolley for 16 x GN 1/1 trays.

## ACCESSORIES

- ☐ Trolleys for HX-211T oven
- ☐ Probes for CombiSteam ovens
- ☐ Trays and grills for CombiSteam ovens
- ☐ Detergent for CombiSteam ovens

## SPECIFICATIONS

### Capacity

Trolley (gn) 1/1: 1  
Tray type: GN 1/1  
Number of trays: 20  
Space between trays: 70 mm  
Load capacity: 90 kg

## SALES DESCRIPTION

- ✓ Ideal oven for supermarkets and large collective catering services.
- ✓ Touchscreen control, robust design, and reliable technology.
- ✓ HX-211T: extra-large oven with 20 trays, combining design, robustness, and precision.
- ✓ Perfect for large kitchens in school, corporate, and hospital cafeterias, as well as large-scale retail.

### Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- ✓ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- ✓ Manual and / or automatic pre-heating mode settable up to 300°C.
- ✓ HOLD function at the end of manual and / or programmed cooking.
- ✓ Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- ✓ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- ✓ Tecnología CSSteam para generación de vapor con vaporizador de alta eficiencia.
- ✓ Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- ✓ Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- ✓ Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

### Recipes

- ✓ Pre uploaded CSRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.



Maximum load per tray: 5 kg

#### Loading

Total loading: 31500 W

IP Protection grade: IPx4

#### Distances for installation

Left side: 500 mm

Right side: 50 mm

Back side: 50 mm

Top: 500 mm

#### Hydraulic connection

Self-cleaning connection: 3/4"

Steam connection (softened water): 3/4"

Feed water pressure (bar): 1.5 - 5 bar

Drain diameter: 32 mm

#### External dimensions (W x D x H)

External dimensions (W x D x H): 900 x 890 x 1915mm

Net weight: 225 kg

Crated dimensions

980 x 1010 x 2095 mm

Volume Packed: 2.07 m<sup>3</sup>

Gross weight: 265 kg

### AVAILABLE MODELS

5120082	HX-211T 380-415/50-60/3N
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\* Ask for special versions availability



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