

SEHGST.11.0610

Premium Combi Oven - Stacked Gas, 6 x 1/1 GN + 10 x 1/1 GN

Product Information

- Symbiotic Steam (patented) innovative, heavy duty, highly efficient, dual boiler generation and steam injection oven
- Steam Tuner (patented) exclusive feature allows actual tuning of saturated steam
- Meteo System (patented) for precise control and saturation levels
- Automatic descaling system for oven and boiler
- Integrated recirculating cleaning via tablet, with liquid detergent dispenser installed if preferred
- Large 9" innovative touch screen interface
- Over 120 pre-set cooking programs, 1,000+ additional programs - 9 phase memory available
- Automatic, adaptive cooking, rack control, regeneration, sous vide and smoking programs
- Easy Service function, Recipe tuner, and Chef's note software all as standard
- 6-speed inverter controlled fan for increased precision, control and reliability
- LED lighting for superior cavity illumination
- USB connection, HACCP
- Supplied with integrated hand shower, multi-point core temperature probe, drain kit and advanced scale reduction filter
- Left hand hinge door option available, this variation is 30mm wider and is made to order
- All combi ovens are supplied with either Standard or Reverse Osmosis Filtration system
- Optional riser stand
- 24-month warranty (Terms and conditions apply)**



Specification Stacked

Standard Filter	SEHGST.11.0610.SF
Reverse Osmosis	SEHGST.11.0610.RO
W x D x H (mm)	863 x 920 x 2089*
* Dimensions do not include water filtration system	
Weight	330kg
Total Connected Load	3.1kW (2x10A Lead)
Electrical Connection	1Ø + N + E 240VAC / 50Hz
Cold Water Connection	3/4 BSP 150-350 kPa Min 10°C - Max 35°C
Water Quality Requirements	Hardness: 60-100ppm TDS: <100mg/L Cl Chloride: <32mg/L

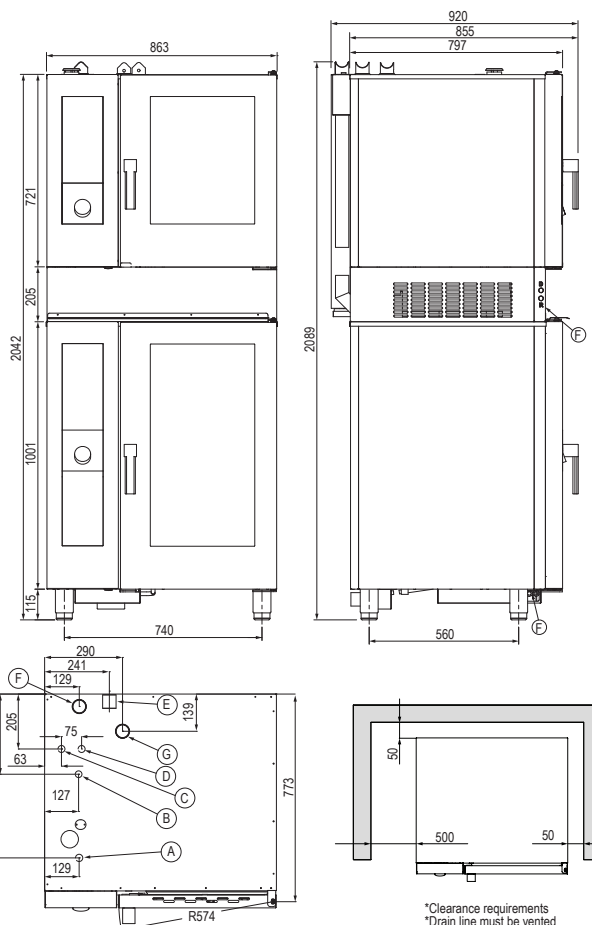
Specification Ovens

Model	SEHG061WT (Top Oven)	SEHG101WT.RO (Bottom Oven)
Capacity	6 x 1/1 GN Pans	10 x 1/1 GN Pans
Total Connected Load	1.4kW	1.6kW
Electrical Connection	1Ø + N + E 240VAC / 50Hz	1Ø + N + E 240VAC / 50Hz
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	43.2 MJ/h	68.4 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Legend

A Electrical Connection	E Drain Connection 40mm
B Gas Inlet 3/4" BSP	F Humidity Vent
C Steam Generation Water Inlet 3/4" BSP	G Detergent & Rinse Aid Inlet
D Wash System Water Inlet 3/4" BSP	H Gas Emission Exhaust



Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components and allow access to the service panel. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 300mm to provide access to the service compartment. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: Generally 300mm clearance is required from the control panel side to allow access to the service panel. Any distance under 300mm, may add service costs due to lack of access.