

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

Standard Features

- #304 heavy gauge stainless steel interior and exterior.
- Touchscreen Controls– Intuitive, easy-to-use 8" display panel works under all conditions with fast response, including with gloved or greasy hands, with no mechanical elements, dials, or buttons.
 - My Vision™ – features ability to customize your display menu.
 - Holds up to 1000 recipes, with up to 20 steps per program.
 - Multi-Tasking feature allows you to edit, change, and add recipes during the cooking cycle.
 - Manual, Easy Cooking, Favorites, and Last 10 modes for added operational efficiency.
 - Free Vision™ Combi software program.
- Advanced Steam Injection System – Two step water preheating with integrated heat exchanger raises incoming water to 130°F for perfect steam saturation while significantly reducing energy and water consumption.
- Water Saving System – Smart waste water system design requires minimal amount of water for cooling the exhaust steam.
- Advanced Humidity Control – for precise automatic humidity control from 1- 100%.
- Cooking Modes:
 - Steam 86-266°F
 - Hot Air 86-572°F
 - Combi 86-572°F
 - Proofing 86-572°F
 - Delta T, Cook and Hold, and Overnight Cooking.
 - Golden Touch – adds crisp, finishing touch.
 - Retherm/Banqueting presets
 - Continuous cooking option saves time during peak periods.
- Automatic Capacity Manager – self regulates, senses load and temp drop, then starts cooking when chamber at correct temperature.
- Multi-Point Probe.
- 7 Speed, Auto-Reversing Fan.
- Automatic Fan Stop promotes staff safety when door is opened quickly.

- Multi-Rack Timer.
- Tempered triple-pane, cool to touch, 2-step safety, curved glass door combined with special 2" insulation around cooking chamber.
- Flap Valve design – patented design for dehumidification for great color and results.
- Automatic Cleaning System with 5 cleaning levels and automatic cool down.
- Hand shower included.
- Integrated stainless steel door drip tray
- Preheat, Auto-Cool Down, Delayed Start, and Sleep modes.
- Diagnostics
 - Service Diagnostic System for easy unit check-up and troubleshooting.
 - Hinged front service panel provides easy access to all service diagnostics.
 - HACCP Data Protocol
 - USB port
 - LAN interface connection
- Pan capacity - 10 - 13x18" Sheet Pans or 10 - (2 1/2" deep)12x20" Hotel Pans.

Short Spec

Combi oven shall be AccuTemp model T1011IN Vision™ Touch Series with Advanced Steam Injection System with built in heat exchanger. Constructed of heavy duty #304 stainless steel with heavy duty 2" insulation and triple-pane, tempered, curved glass door, right hinged standard. Operation modes include: steam, hot air, combination, and proofing with Golden Touch finishing feature. Vision™ Touch includes My Vision™ customizable control panel, Active Humidity Control with 0-100% humidity levels, Automatic Capacity Manager, 7 speed auto-reversing fan, patented Flap Valve, multi-point probe, multi-rack timers, preheat and auto-cool down, automatic fan stop, and Multi-Tasking function. Automatic cleaning cycle with 5 cleaning levels and hand shower. Service Diagnostic System, for unit check-up, service, and troubleshooting, USB port, and HACCP data records. Ecologix technology for lower energy and water usage.



T1011IN Model shown

Accessories & Options

- Water Filtration System
- Additional Wire Racks
- Stacking Kits & Stands
- Grill Pan
- Pizza/Baking Pan
- Egg Pan
- Air Fry Basket
- Active Cleaner
- Active Descaler

Approvals



Combi Oven Model "T1011" Gas Specifications			
Shipping Weight 414 LB 188 Kg	Model #	T1011IN	T1011IP
	Gas Supply	Natural Gas	Propane
	Gas Supply Pressure	5" wc min 14" wc max	10" wc min 14" wc max
	Gas Operating Pressure	5.0" wc	10.0" wc
	Energy Input Rate (BTU/hour)	80,000	80,000
	Electrical Power	120v, Single Phase, 0.8kW, 60hz, 9.2 A 240v, Single Phase, 0.9kW, 60hz, 4.9 A.	
	NEMA Plug	120v- 5-15P, 240v- 6-15P	

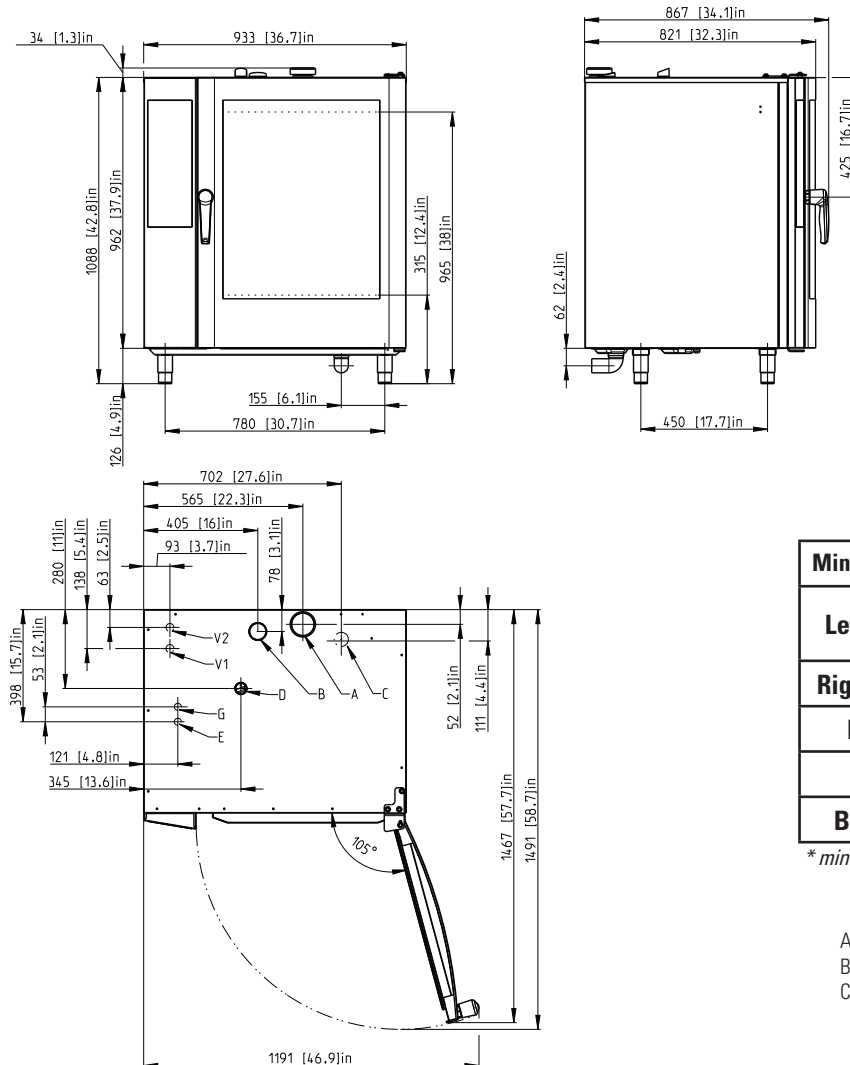
Notes:

- 8' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 10 A. STANDARD.
- 3/4" NPT Threaded Natural Gas or Propane Connection.
- This appliance not intended for household use.
- Dimensions outside brackets are inches, in brackets are millimeters.
- Unit equipped with internal gas regulator. If the gas supply has a pressure greater than 14" wc, an external pressure regulator is required.

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 water quality standards published below. Non-compliance with these minimum standards could 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: BSPP to 3/8" hose
-ONE (1) UNTREAT NLET: BSPP to 3/8" hose
WATER DRAIN: 1/2" or 2" connection

Inlet Pressure	40 - 80 PSI	Alkalinity (as CaCO3)	< 60 ppm (mg/l)
Free Chlorine	< 0.1 ppm (mg/l)	Chlorides	
Total Chloramine	< 0.1 ppm (mg/l)	(Sulfate+Chlorida+Nitrate)	< 40 ppm (mg/l)
pH Level	7.0 - 8.5 pH	Iron FE	< 0.1 ppm (mg/l)
Total Dissolved Solids	40-150 ppm (mg/l)	Silica	< 13 ppm (mg/l)
Water Hardness	< 90 ppm (mg/l)		



Minimum Safety Clearance Requirements*	
Left Side	14" Recommended for Service Access
Right Side	2"
Rear	2"
Top	30" for air movement
Bottom	5"

* minimum of 20" from any heat source

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

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