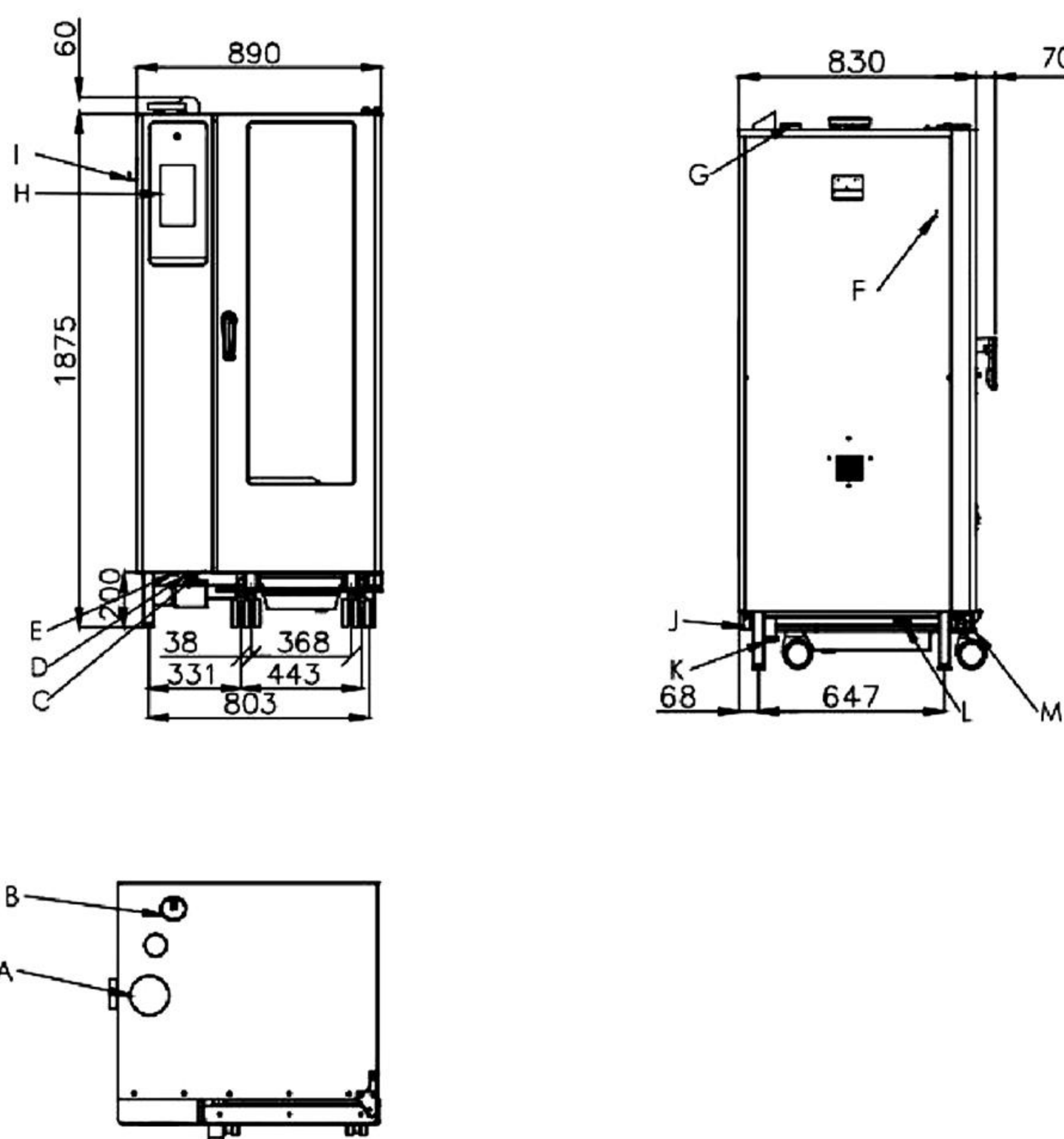




Pro 20-Tray Electric Combi Steamer With Boiler (Touch Screen Type)

1. Built-in boiler — a continuous supply of saturated steam for sustained, high-volume steaming.
2. Single-speed fan — simplified control logic for direct, no-learning-curve operation.
3. External water gun — quick rinsing whenever you need it, for easier day-to-day upkeep.
4. Shared platform features — three cooking modes (steam / convection / combi), core-probe temperature control, intelligent power regulation, percentage-based humidity control, dynamic air control with vent-valve moisture release, full-view LED window, recipe memory with USB import/export.

FPSO2011PETB



Dimensions	910*830*1880mm
Inner Size	440*645*1515mm
Height of Each Layer	60mm
Voltage	380~400V/50Hz,3N
Power	Steam: 25.7~28kW Bake: 34~37kW
Capacity	20 pcs*GN1/1*1" pan
Working Temperature	25°C-250°C
Net Weight	367kg
Function Knob	None
Wind Speed	1 speed
Number of Fans	2
Water Gun	External water gun
Automatic Cleaning	None