TECHNICAL DATA SHEET

evolution
ONE 2011 ig



RELIABLE BASE FOR PROFESSIONAL PERFORMANCE.

A highly reliable, ergonomic combi oven with intuitive button controls – delivering only what truly matters. Low consumption, automatic cleaning, intuitive controls, seamless AISI 316L cooking chamber.

KEY BENEFITS

- **TrustBuilt construction** | Built to endure. Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber with 10-year warranty. Maximum hygiene.
- **ErgoFit** | Ergonomic design. Crosswise-oriented racks. Up to 39 % less physical strain. Safer movement. Healthier backs. Chefs with ease.
- **FastReact UI** | Instant, intuitive interface. Responds without delay. Smoother kitchen flow. Less stress. More focus on cooking.

TECHNICAL DATA SPECIFICATION

Capacity (GN):	20 × GN 1/1
Capacity (meals):	400 - 600
Heat source:	Gas
Dimensions:	958 × 1890 × 900 mm
Total power:	1,4 kW
Steam generator:	i - injection

Flavor under the crust

Multiple fan speeds	Precise airflow adjustment. Suitable for all types of dishes. Fan safety brake for safe door opening.
Automatic flap valve	Optimized dehumidification. Crispier results. Golden color. Lower energy loss.
1-point core temperature probe	Precise core temperature control. Perfect results. Monitors hygiene compliance.

Profit under the control

EvoCleaning	Automatic cleaning. Cost-efficient. Rinses, decalcifies, and protects. Contains anti-corrosive agents.
DynaAirFlow	Enhanced cooking evenness. Increased capacity. Generous rack spacing.

Ease under the load

Maximal number of **programs** / max. number of **steps** 99/9	
ErgoFit	Ergonomic design. Up to 39% less physical strain. Safer movement. Healthier backs. Better kitchen workflow.
FastReact UI	Instant and intuitive interface. Quicker response. Smoother workflow.
PanoramicView Door	Wide chamber view. Full visual control without opening the door. Designed for open kitchens.

Confidence under pressure

TrustBuilt construction	Robust frame. Minimum plastic parts. Seamless AISI 316L s/s cooking chamber. Maximum durability.
LED Lighting	Bright, true-color illumination. See the real food doneness. Built to last.
Integrated Fat Separator	Minimizes smoke and burnt fat odors. Cleaner cooking environment. Ideal for open kitchens.
HACCP Records	Instant records of critical points. Easy access. Proves hygiene compliance.

Unit options

Retractable shower	Visually appealing and space-saving solution.
Side fixed shower	Long-lasting solution without a spring mechanism

SPECIFICATION

Energy	gas
Steam generator	injection
Capacity	20 × GN1/1
Capacity of meals	400–600
Spacing	67 mm
Max. quantity per drawer	15 kg
Max. quantity of food per load*	110 kg
Dimensions (w × h × d)	958 × 1890 × 900 mm
Weight of unit without packaging	-
Weight of unit with packaging	-
Total power	1,4 kW
Heat power	-
Nominal heat load (Gas G20)	45 kW
Steam generator power	-
Fuse protection	10 A
Voltage	1N~(2~)/220-240 V 50-60 Hz
Recommended power cable H07RN-F	3G1,5
Water | Drain connection	G 3/4" | 50 mm
Pressure hose	1 / 2"
Water pressure [bar]	2,0-6,0
Gas connection	G 3/4"
Noise level	max. 70 dBA
Temperature	30–260 °C

*** Weight must be evenly distributed!**

WATER QUALITY

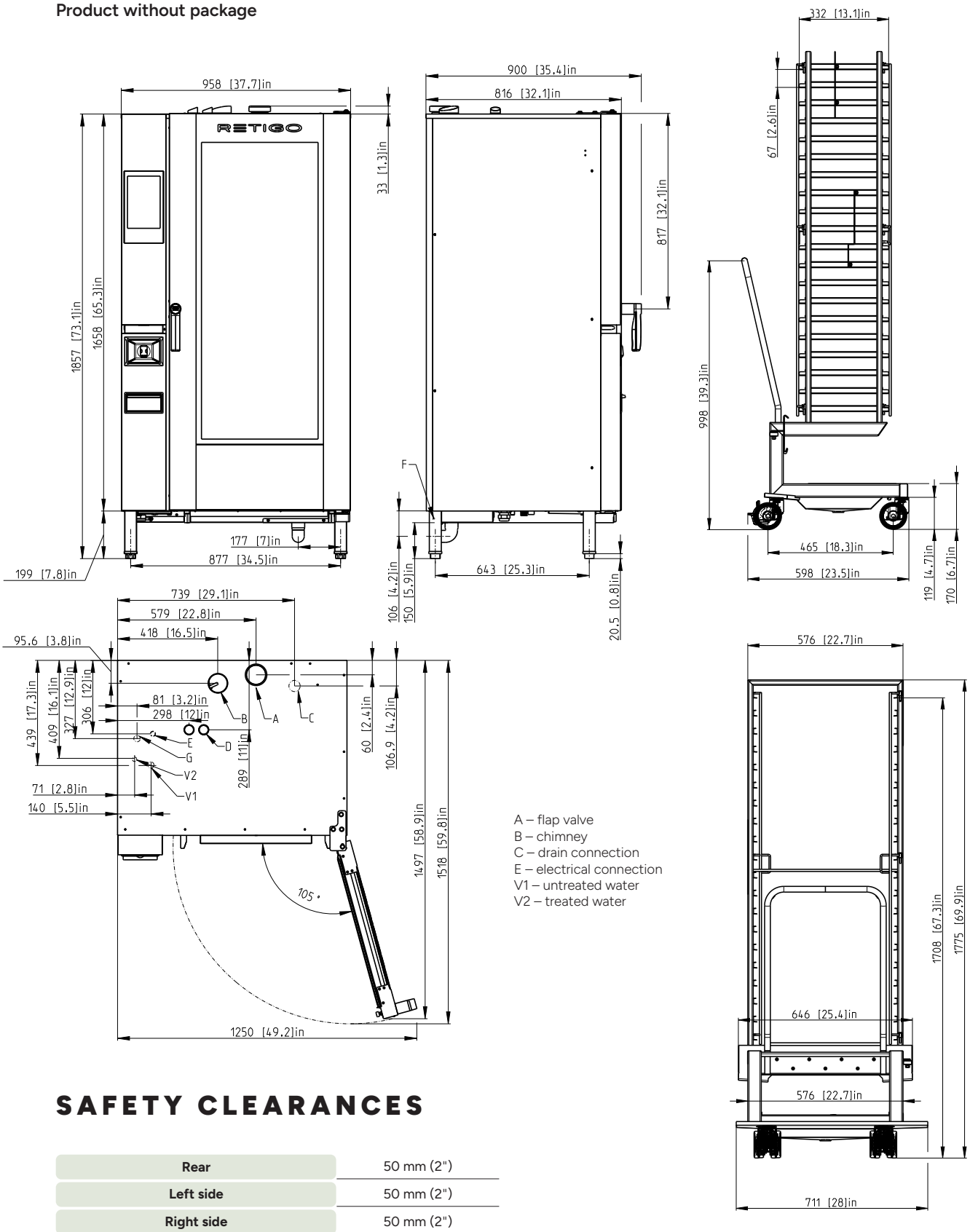
Input pressure	200-600 kPa (2-6 bar)
Water hardness (TH)	≤ 5°dH
Total amount of dissolved substances	40 - 150 ppm (mg/l)
pH	7,0 - 8,5
Free chlorine	< 0,1 ppm (mg/l)
Total chlorine	< 0,1 ppm (mg/l)
Chlorides	< 40 ppm (mg/l)
Iron	< 0,1 ppm (mg/l)
Silicon dioxide	< 13 ppm (mg/l)

WATER CONSUMPTION

Average consumption of treated water without washing (l/hour)	17
Average consumption of treated water, including washing (l/hour)	17
Maximum possible flow rate of treated water (l/min)	0,8
Average consumption of untreated water without washing (l/hour)	10
Maximum possible flow rate of untreated water (l/min)	7

DIMENSIONS

Product without package



A – flap valve
B – chimney
C – drain connection
E – electrical connection
V1 – untreated water
V2 – treated water

SAFETY CLEARANCES

Rear	50 mm (2")
Left side	50 mm (2")
Right side	50 mm (2")