

THE NEW COMBI OVEN



ATOSA[®]
LEADING MANUFACTURING COMPANY

COMBI OVEN



THE NEW **SMALL GIANT** OF **Atosa** FAMILY

COMBI OVEN

La nuova era dei Forni

Combi oven reimaged



Controllo del vapore

Steam control

Controllo dell'umidità con sistema automatico di trattamento/espulsione del vapore;

Humidity control with automatic steam retention/exhaust system.

Triplo vetro temperato

Triple glazed glass door

Porta con triplo vetro temperato a bassa emissione. Facile da pulire.

Low-emission triple tempered glass door. Easy to clean.

10" Touch display

10" Touch screen controller

Display capacitivo con grafica semplice e intuitiva.

Colour touch screen with intuitive graphics.

App mobile per controllo da remoto

+

Mobile app for wireless connectivity



Cerniera in Acciaio inox

Stainless Steel Hinge

La cerniera è realizzata completamente in acciaio inox. Ottimi materiali, lunga durata.

The hinge is made entirely of stainless steel. Excellent materials, long service life.

Sistema di lavaggio

Washing system

Sistema di lavaggio automatico programmabile con vaschette integrate per detergente e brillantante. Doccetta retrattile inclusa.

Programmable automatic washing system with integrated detergent and rinse aid tubs. Retractable hand shower included.





COMBI OVEN **Cottura intelligente** Smart Cooking

Smart Cooking

Smart Cooking

La funzione Smart Cooking monitora in modo continuo e automatico la camera di cottura garantendo il massimo livello di performance.

The smart cooking function guarantees temperature uniformity in the cooking chamber ensuring the highest level of performance.



Modalità di cottura

Cooking modes

Hai il completo controllo delle modalità di cottura: cottura manuale, con sonda al cuore, a tempo, cottura a delta T, cottura e mantenimento.

Take control of your menu. Manual, Core probe cooking, Timed, Delta T cooking, baking or holding functions are all ready and waiting for you to make the most of your oven.



COMBI OVEN Principali Caratteristiche

Top Features



Resistenze parzializzate

Partialized heating elements

Massimizzazione del risparmio energetico e assoluta uniformità di temperatura in camera di cottura.

Maximising energy savings whilst maintaining temperature uniformity throughout the cooking chamber.



Motore a 8 velocità

8-speed motor

Ogni motore ha un encoder integrato con monitoraggio del differenziale di velocità e controllo capacitivo delle anomalie. Ventole con 8 velocità e funzione reverse integrata.

Each motor has a built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.



Connessione Wifi

Wifi connection

Connessione Wifi con monitoraggio e diagnostica da remoto tramite app iOS/Android.

Wifi connection with remote monitoring and diagnostics via iOS/Android app.



Lavaggio automatico

Automatic wash

Cinque modalità di lavaggio automatico e funzione descaling per una profonda disincrostazione della camera di cottura.

Five automatic washing modes and descaling function for deep descaling of the cooking chamber.



Timer personalizzabili

Customisable timer

Possibilità di sincronizzazione dei tempi di inizio o fine cottura di tutte le teglie.

The ability to synchronise the start and end cooking times of different products in the cooking chamber.



Sonda al cuore multipunto

Multi-point core probe

Sonda al cuore, con 4 punti di rilevamento per un monitoraggio ottimizzato della cottura.

Multi-point (four point probes) gives you complete control and monitoring of the cooking process.



App mobile

Mobile app

App iOS/Android dedicata per la completa gestione del ricettario e per il monitoraggio del timing di cottura. Segnalazione di anomalie in tempo reale.

A state of art mobile app developed for iOS/Android platforms gives full control over cookbooks, the ability to monitor cooking functions in real time and the performance of your oven.



Touch screen intelligente

Intelligent touch screen

Schermo HD da 10" ad alta reattività e termoisolato.

Highly responsive, heat-insulated 10" HD screen.



Ricettario intuitivo

Intuitive cookbook

Ricettario User Friendly. Possibilità di selezionare ricette predefinite e/o inserirne di proprie.

An integrated "Cookbook" gives you the opportunity to use pre-saved recipes or to be creative and add your own.

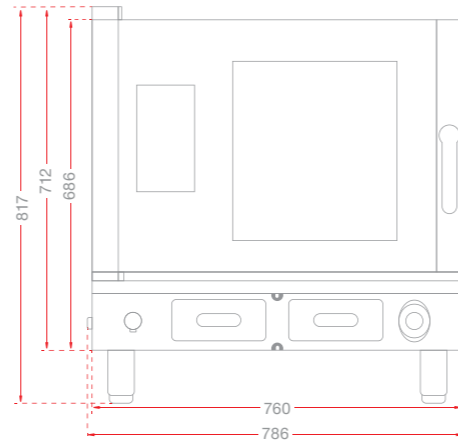


SEC 2.0

SEC 2.0

L'alto grado di coibentazione della camera di cottura e del camino unito all'adozione e all'ingegnerizzazione di ventole evolute per l'estrazione del calore, e ad una componentistica di qualità superiore permettono di preservare tutti i modelli di forni ATOS da danni provocati dalle alte temperature, garantendo efficienza e longevità finora mai raggiunti. (*p.15)

*Special attention has been paid to the cooking chamber and chimney insulation. Combined with advanced fan technology and superior components the ATOS ovens will remain free of faults caused by high cooking temperatures. (*p.15)*



Forno gastronomia con funzioni bakery e pastry. Configurazione 5 teglie GN1/1. Sistema di lavaggio incluso. Sistema vapore diretto. Sonda a cuore multipunto.

Gastronorm sized combination oven with advanced bakery/pastry functions. A five rack, 1/1 gastronorm pan configuration. Integrated wash function. Direct steam system. Multi-point core food probe.

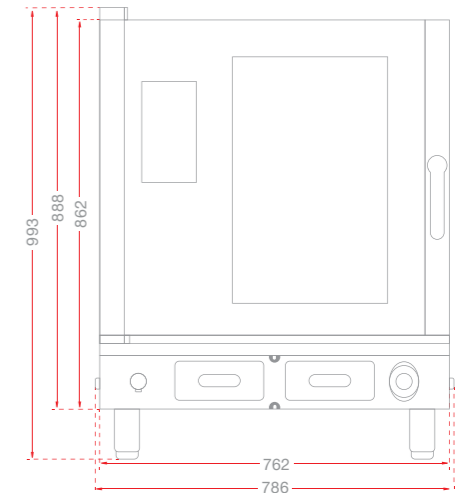
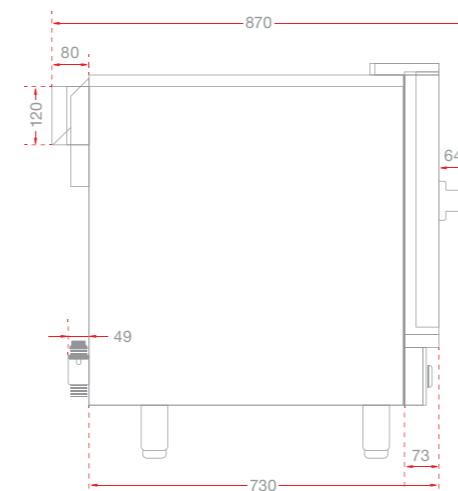
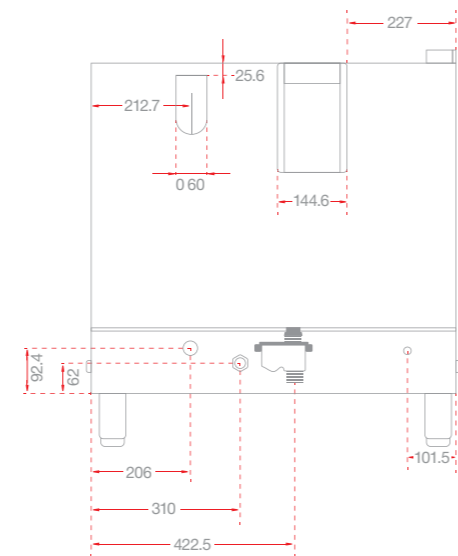
N. of trays 5 **Trays type GN 1/1** **Distance between trays 68mm**
Tray load 18kg **Max. total Load 90kg** **Chamber capacity 87 liters**

Voltage supply 380-415 Vac (400V nominal) 3ph+N+PE
Power supply frequency 50-60Hz
Nominal Power 8,5kW at 380V - 10,1kW at 415V
Max. absorption per phase 16A
Min. power cable section 5G2,5 mmq (H07RN-F)

Protection class IPX4 **Drain pipe internal diameter 32mm**
Chimney tube external diameter 60mm
Operating temperature range 30°C to 260°C
Ideal inlet water pressure: 2-3 bar
Water hardness <8°d (german degrees)
Water connection Inlet hose supply with 1/2" connection

Packed weight 128Kg **Weight without packaging 95Kg**

Oven dimensions (WxDxH) 786 x 870 x 712 mm
Packed dimensions (WxDxH) 870 x 970 x 860 mm



Forno gastronomia con funzioni bakery e pastry. Configurazione 7 teglie GN1/1. Sistema di lavaggio incluso. Sistema vapore diretto. Sonda a cuore multipunto.

Gastronorm sized combination oven with advanced bakery/pastry functions. A seven rack, 1/1 gastronorm pan configuration. Integrated wash function. Direct steam system. Multi-point core food probe.

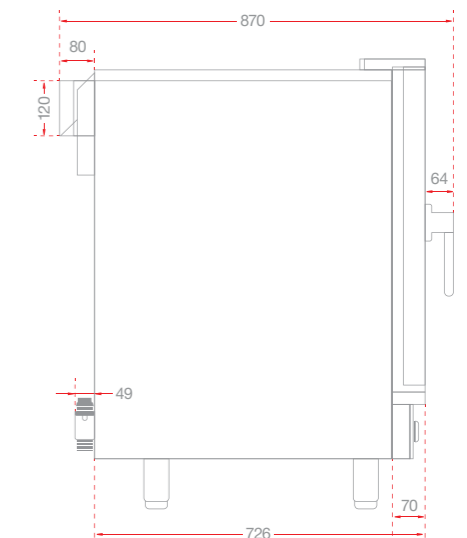
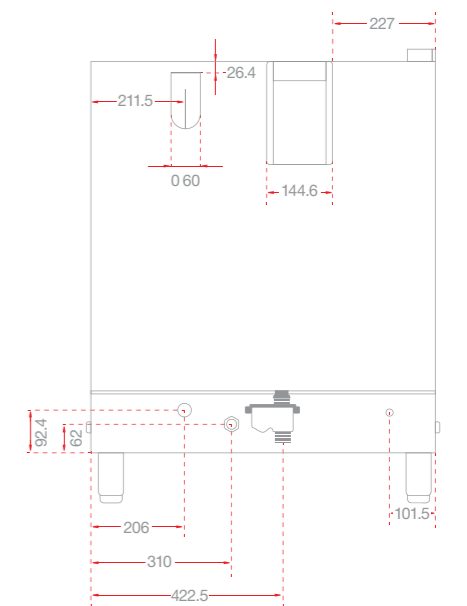
N. of trays 7 **Trays type GN 1/1** **Distance between trays 68mm**
Tray load 18kg **Max. total Load 126kg** **Chamber capacity 100 liters**

Voltage supply 380-415 Vac (400V nominal) 3ph+N+PE
Power supply frequency 50-60Hz
Nominal Power 13,1 kW at 380V - 15,5kW at 415V
Max. absorption per phase 26A
Min. power cable section 5G2,5 mmq (H07RN-F)

Protection class IPX4 **Drain pipe internal diameter 32mm**
Chimney tube external diameter 60mm
Operating temperature range 30°C to 260°C
Ideal inlet water pressure: 2-3 bar
Water hardness <8°d (german degrees)
Water connection Inlet hose supply with 1/2" connection

Packed weight 154,4Kg **Weight without packaging 120,8Kg**

Oven dimensions (WxDxH) 786 x 870 x 888 mm
Packed dimensions (WxDxH) 870 x 970 x 1030 mm



COMBI OVEN

10/1 EPC-1011E2



Forno gastronomia con funzioni bakery e pastry. Configurazione 10 teglie GN1/1. Sistema di lavaggio incluso. Sistema vapore diretto. Sonda a cuore multipunto.

Gastronorm sized combination oven with advanced bakery/pastry functions. A ten rack, 1/1 gastronorm pan configuration. Integrated wash function. Direct steam system. Multi-point core food probe.

N. of trays 10 **Trays type** GN 1/1 **Distance between trays** 68mm

Tray load 18kg **Max. total Load** 180kg **Chamber capacity** 136 liters

Voltage supply 380-415 Vac (400V nominal) 3ph+N+PE

Power supply frequency 50-60Hz

Nominal Power 17 kW at 380V - 20,1 kW at 415V

Max. absorption per phase 33A

Min. power cable section 5G2,5 mmq (H07RN-F)

Protection class IPX4 **Drain pipe internal diameter** 32mm

Chimney tube external diameter 60mm

Operating temperature range 30°C to 260°C

Ideal inlet water pressure: 2-3 bar

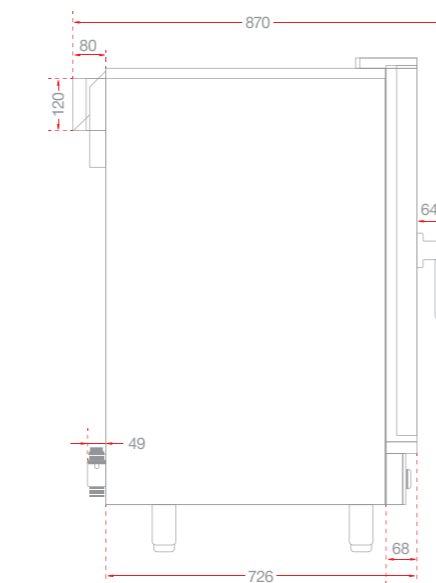
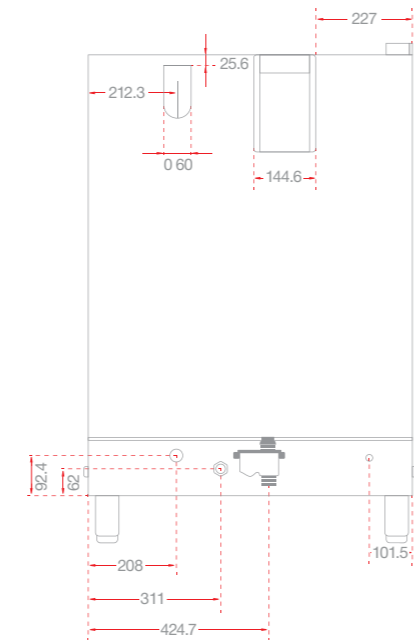
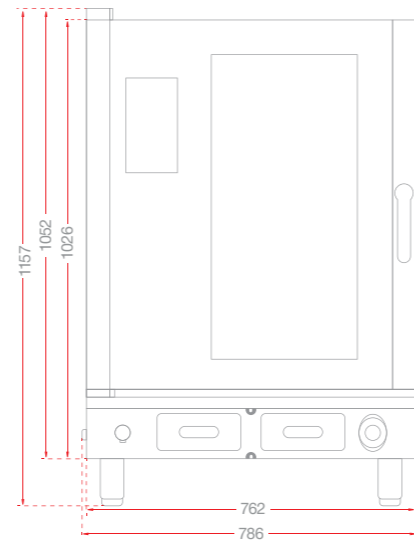
Water hardness <8°d (german degrees)

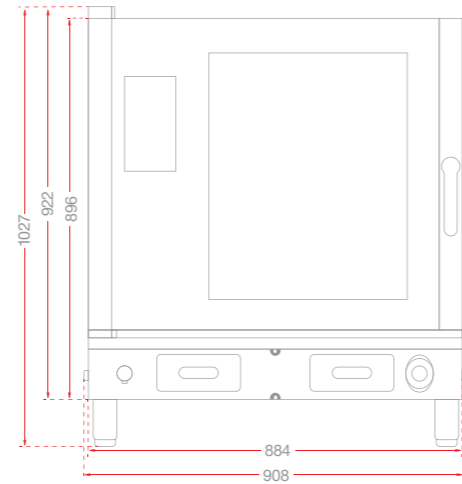
Water connection Inlet hose supply with 1/2" connection

Packed weight 173,4Kg **Weight without packaging** 136,4Kg

Oven dimensions (WxDxH) 786 x 870 x 1052 mm

Packed dimensions (WxDxH) 870 x 970 x 1200 mm





Forno Bakery e Pastry. Configurazione 6 teglie GN2/1 – EN400x600. Sistema di lavaggio incluso. Sistema vapore diretto. Sonda a cuore multipunto

Bakery and Pastry Oven. Configuration 6 pans GN2/1 - EN400x600. Washing system included. Direct steam system. Multi-point core probe

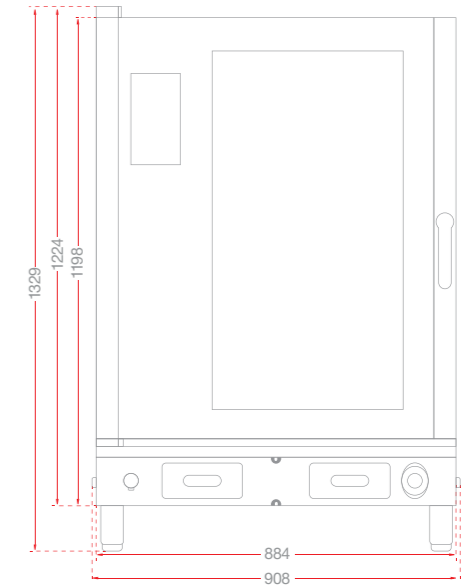
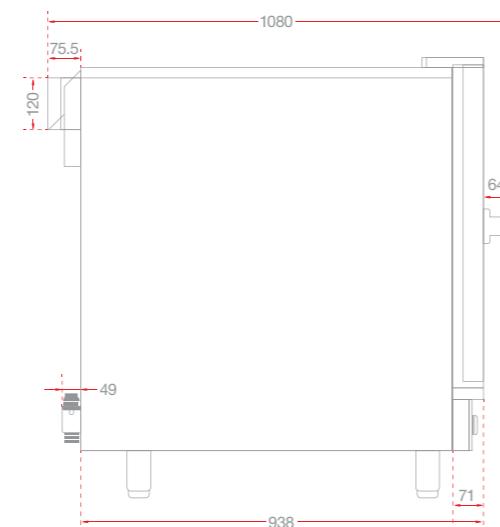
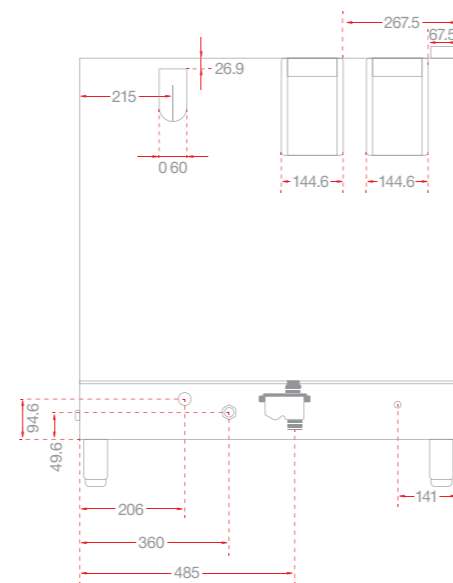
N. of trays 6 **Trays type GN 2/1** **Distance between trays 68mm**
Tray load 36kg **Max. total Load 180kg** **Chamber capacity 213 liters**

Voltage supply 380-415 Vac (400V nominal) 3ph+N+PE
Power supply frequency 50-60Hz
Nominal Power 17 kW at 380V - 20,1 kW at 415V
Max. absorption per phase 33A
Min. power cable section 5G2,5 mmq (H07RN-F)

Protection class IPX4 **Drain pipe internal diameter 32mm**
Chimney tube external diameter 60mm
Operating temperature range 30°C to 260°C
Ideal inlet water pressure: 2-3 bar
Water hardness <8°d (german degrees)
Water connection Inlet hose supply with 1/2" connection

Packed weight 207,7Kg **Weight without packaging 160,4Kg**

Oven dimensions (WxDxH) 908 x 1080 x 922 mm
Packed dimensions (WxDxH) 985 x 1160 x 1065 mm



Forno Bakery e Pastry. Configurazione 10 teglie GN2/1 – EN400x600. Sistema di lavaggio incluso. Sistema vapore diretto. Sonda a cuore multipunto

Bakery and Pastry Oven. Configuration 10 pans GN2/1 - EN400x600. Washing system included. Direct steam system. Multi-point core probe

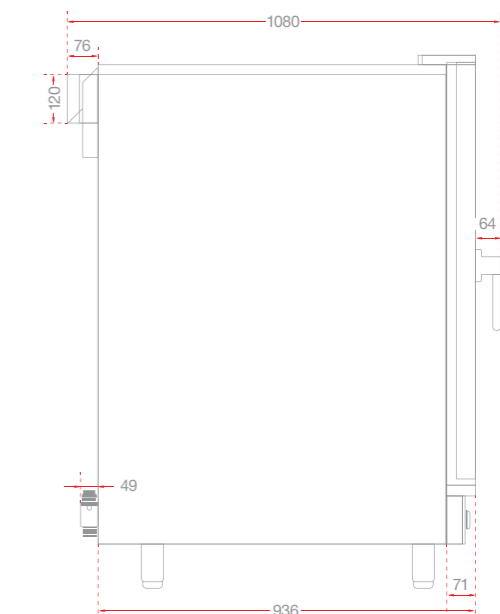
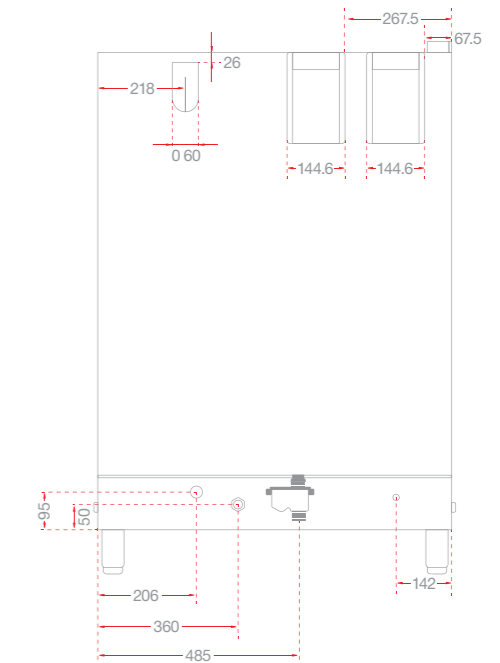
N. of trays 10 **Trays type GN 2/1** **Distance between trays 82mm**
Tray load 36kg **Max. total Load 300kg** **Chamber capacity 319 liters**

Voltage supply 380-415 Vac (400V nominal) 3ph+N+PE
Power supply frequency 50-60Hz
Nominal Power 25,5 kW at 380V - 30,2 kW at 415V
Max. absorption per phase 49A
Min. power cable section 5G2,5 mmq (H07RN-F)

Protection class IPX4 **Drain pipe internal diameter 32mm**
Chimney tube external diameter 60mm
Operating temperature range 30°C to 260°C
Ideal inlet water pressure: 2-3 bar
Water hardness <8°d (german degrees)
Water connection Inlet hose supply with 1/2" connection

Packed weight 251,6Kg **Weight without packaging 197,6Kg**



Oven dimensions (WxDxH) 908 x 1080 x 1224 mm
Packed dimensions (WxDxH) 985 x 1160 x 1365 mm





COMBI OVEN Scheda Comparativa

Model comparison

					
Oven Model	EPC-0511E1	EPC-0711E2	EPC-1011E2	EPC-0621E2	EPC-1021E3
Tray Qty.	5	7	10	6	10
Tray Dimension	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
				En600x400	En600x400
Chamber Capacity (L)	87	100	136	213	319
Dimension WxDxH (mm)	786x870x712	786x870x888	786x870x1052	908x1080x922	908x1080x 1224
Temperature (°C)	30-260	30-260	30-260	30-260	30-260
Load per plate (Kg)	18	18	18	36	36
Max. Loading (Kg)	90	126	180	216	360
Weight (Kg)	95	120	136	160	197
Voltage (V)	380/415 3N~	380/415 3N~	380/415 3N~	380/415 3N~	380/415 3N~
Single Phase Current (A)	11.9/13.8	18.6/21.1	23.2/26.4	23.2/26.4	36/40
Rated Power (kW)	8.5/10.1	13.1/15.5	17/20.1	17/20.1	25.5/30.2
Power Cord Spec.	5G2,5 mmq (H07RN-F)	5G4 mmq (H07RN-F)	5G6 mmq (H07RN-F)	5G6 mmq (H07RN-F)	5G10 mmq (H07RN-F)



Certificazioni Certifications



Tutte le certificazioni ottenute vertono a garantire i più alti standard produttivi e il massimo grado di sicurezza ed efficienza di tutti i nostri prodotti.



All certifications obtained are aimed at ensuring the highest production standards and the highest degree of safety and efficiency of all our products.

I NOSTRI PRODOTTI SONO COPERTI DA GARANZIA CON VALIDITA' 24 MESI INCLUSI RICAMBI E MANODOPERA.
OUR PRODUCTS ARE COVERED BY A 24 MONTH WARRANTY INCLUDING SPARE PARTS AND LABOUR.

*Da rilevati effettuati in fase di test avanzati, in un ciclo di lavorazione di 3h a 260° in camera di cottura, tutti i modelli ATOS, limitatamente alle aree di alloggio dell'elettronica e dell'idraulica, non hanno mai superato un delta T di 15° superiore rispetto alla temperatura ambiente.

*From detections made during advanced testing, in a 3h working cycle at 260° in the baking chamber, all ATOS models, limited to the housing areas of the electronics and hydraulics, never exceeded a delta T of 15° higher than the ambient temperature.



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The Company

L'azienda

Fondata da Mr. Alan Cheng nel 2003, ATOSA Leading Manufacturing Company è leader nella produzione di refrigerazione commerciale, sistemi di cottura professionale e banqueting equipment. A partire dal 2015 ATOSA si concentra su mercato Europeo aprendo 4 nuove sedi dislocate in Italia, Francia, Germania e Inghilterra e conseguendo eccezionali risultati che nel 2023 hanno portato l'intero gruppo ATOSA a posizionarsi tra i primi marchi per volumi di vendita in Europa. ATOSA, restando fedele ad un'ottica di espansione e innovazione, con la presentazione della nuova linea forni multifunzione ATOS, raggiunge un ulteriore ambizioso obiettivo, portando la sua filiera produttiva ad essere tra le più complete a livello mondiale nel settore grandi impianti.

Founded by Mr. Alan Cheng in 2003, ATOSA Leading Manufacturing Company is a leading manufacturer of commercial refrigeration, professional cooking systems and banqueting equipment.

As of 2015, ATOSA focuses on the European market by opening 4 new locations located in Italy, France, Germany, and England and achieving exceptional results that in 2023 put the entire ATOSA group among the top brands by sales volume in Europe.

ATOSA, staying true to a focus on expansion and innovation, achieves yet another ambitious goal with the presentation of the new ATOS multifunctional oven line, bringing its production chain to be among the most comprehensive in the world in the large plant sector.

The Manufacturing

La manifattura

Su un'area di oltre 600.000 mq, con sede produttiva ad Hangzhou, in Cina, Atosa Leading Manufacturing Company ha una capacità produttiva annua che nel 2023 ha raggiunto il 1.000.000 pezzi per quanto riguarda i macchinari, 3.500.000 di pezzi per gli articoli di Buffet Equipment e 24.000.000 di pezzi per quanto riguarda le teglie gastronomiche. Apprezzata per i suoi alti standard di produzione, ATOSA, sulla sua linea produttiva, utilizza attrezzature come, piegatrici automatiche Salvagnini, punzonatrici CNC AMADA, nonché componentistica dei migliori marchi (compressori Embraco, termostati Dixell ecc...), al fine di poter dotare i suoi articoli di tutte le certificazioni di riferimento in linea con le più esigenti normative Statunitensi ed Europee.

On an area of more than 600,000 square meters, with production headquarters in Hangzhou, China, Atosa Leading Manufacturing Company has an annual production capacity that in 2023 reached 1,000,000 pieces for machinery, 3,500,000 pieces for Buffet Equipment items, and 24,000,000 pieces for gastronomic pans. Appreciated for its high production standards, ATOSA, on its production line, uses equipment such as Salvagnini automatic folding machines, AMADA CNC punching machines, as well as components from the best brands (Embraco compressors, Dixell thermostats, etc...), in order to be able to equip its items with all the reference certifications in line with the most demanding U.S. and European regulations.



www.atosa-italy.it