



ITALIAN DESIGNED AND ENGINEERED

FEATURES

- Holds up to 10 full size sheet pans on exclusive grab & go racks
- Touchscreen controls with picture-based selections for pre-programmed recipes
- Automatically selects optimal humidity based on temperature and time for no-fuss combi mode
- Self-cleaning and descaling for convenient, quick maintenance
- Increased labor savings due to easy-to-use and consistent programmed recipes

| Information | Full Sized steel part capacity | Pan's size | Shelf spacing (mm) | Power (KW) | Heating Power (KW) | Motor Power (KW) | Voltage (V/Hz/Ph) | Temperature (°C) | Maximum Temperature (°C) | NW      | GW      | Dimension (mm)   | RRP      |
|-------------|--------------------------------|------------|--------------------|------------|--------------------|------------------|-------------------|------------------|--------------------------|---------|---------|------------------|----------|
| EPC-0511E1  | 5                              | 1 GN1/1    | 68                 | 8.5/10.1   | 9                  | 330              | 208/240/50/3      | 30-260           | 260                      | 95kg    | 128kg   | W786×D870×H712   | \$8,950  |
| EPC-0711E2  | 7                              | /          | GN1/1              | 68         | 13.1/15.5          | 2x330            | 208/240/50/3      | 30-260           | 260                      | 120.8kg | 154.4kg | W786×D870×H888   | \$11,150 |
| EPC-1011E2  | 10                             | /          | GN1/1              | 68         | 17/20.1            | 2x330            | 208/240/50/3      | 30-260           | 260                      | 136.4kg | 173.4kg | W786×D870×H1052  | \$14,050 |
| EPC-0621E2  | 6                              | B600x400   | GN2/1              | 82         | 17/20.1            | 2x330            | 208/240/50/3      | 30-260           | 260                      | 160.4kg | 207.7kg | W908×D1080×H922  | \$15,450 |
| EPC-1021E3  | 10                             | B600x400   | GN2/1              | 82         | 25.5/30.2          | 3x330            | 208/240/50/3      | 30-260           | 260                      | 197.6kg | 251.6kg | W908×D1080×H1224 | \$17,950 |

COMBI OVEN STAND



FEATURES

- Designed to hold combi oven
- Sturdy stainless steel construction for long-lasting use.
- Includes shelf for storing towels, spatulas, pans, and other supplies
- Casters make moving oven fast and easy

| Information | Pans include | Pan's size                | Suitable model           | GW     | Dimension: WxDxH | Packing Size: WxDxH | RRP        |
|-------------|--------------|---------------------------|--------------------------|--------|------------------|---------------------|------------|
| ASR-5171    | 7            | 10x13 GN1/1               | EPC-0511E1<br>EPC-0711E2 | 24kg   | 811x751x581 mm   | 742x500x310 mm      | \$1,250.00 |
| ASR-62      | 6            | 18x26 GN2/1<br>600x400    | EPC-0621E2               | 36.2kg | 931x959x690 mm   | 940x614x368 mm      | \$1,290.00 |
| AS-5171     | /            | /                         | EPC-0511E1<br>EPC-0711E2 | 19.5kg | 811x751x581 mm   | 742x500x310 mm      | \$1,090.00 |
| AS-62       | /            | /                         | EPC-0621E2               | 24.1kg | 931x959x690 mm   | 940x614x318 mm      | \$1,190.00 |
| ASR-5171D   | 7            | 18x13 GN/1                | EPC-0511E1<br>EPC-0711E2 | 66kg   | 811x728x622 mm   | 848x787x783 mm      | \$1,890.00 |
| ASR-62D     | 5            | 18x26 GN2/1<br>or 600x400 | EPC-0621E2               | 81kg   | 931x936x622 mm   | 985x960x779 mm      | \$1,990.00 |

WARRANTY TERMS  
2 YEARS WARRANTY ON SPARE PARTS, 1 YEAR ON LABOUR AS STANDARD.  
LABOUR WARRANTY WILL BE EXTENDED FROM ONE YEAR TO TWO IF A "SIMCO INSTALL" IS ORDERED  
Please refer to the specific "SIMCO/Atosa Combi oven price list" for more information.

SPECIFICATION SHEET



|                                                            |                         |                        |
|------------------------------------------------------------|-------------------------|------------------------|
| <b>Model</b><br><b>Atosa Combination Oven - EPC-0511E1</b> | Combi Oven              | Electric               |
|                                                            | 5 Trays GN 1/1          | Hinge on the left side |
|                                                            | 10” Touch Control Panel |                        |
|                                                            | Voltage : 415 3N        |                        |



Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

Cooking Features

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

Capacity

- 5 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1 GN accessories

Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

| summary                |           |  |
|------------------------|-----------|--|
| No. of trays           | 5         |  |
| Trays type             | GN 1/1    |  |
| Distance between trays | 68 mm     |  |
| Tray Maximum Load      | 18 Kg     |  |
| Max Load               | 90 Kg     |  |
| No.of Meals            | 20 - 80   |  |
| Chamber Capacity       | 87 Litres |  |

| power                     |                   |
|---------------------------|-------------------|
| Voltage supply            | 415 3N            |
| Power supply frequency    | 50                |
| Rated Power (kW)          | 10,1 kW           |
| Three Phase               | 3N                |
| Power Cord Sopecification | 5G4 mmq (H07RN-F) |
| Circuit Breaker           | 20A               |

| information                    |                               |
|--------------------------------|-------------------------------|
| Protection class               | IPX4                          |
| Drain pipe internal diameter   | 32 mm                         |
| Chimney tube external diameter | 60 mm                         |
| Operating temperature range    | 30°C to 260°C                 |
| Ideal inlet water pressure     | 2-3 bar                       |
| Water connnection              | Feed hose with 1/2 connection |

| weight                |        |
|-----------------------|--------|
| Weight                | 95 Kg  |
| Weight with Packaging | 128 Kg |

| dimensions                     |                    |
|--------------------------------|--------------------|
| Dimensions (WxDxH)             | 786 x 870 x 712 mm |
| Packaging measurements (WxHxD) | 870 x 970 x 860 mm |

# SPECIFICATION SHEET



|                                                            |                           |                        |
|------------------------------------------------------------|---------------------------|------------------------|
| <b>Model</b><br><b>Atosa Combination Oven - EPC-0621E2</b> | Combi Oven                | Electric               |
|                                                            | 6 Trays GN 2/1 or 600x400 | Hinge on the left side |
|                                                            | 10” Touch Control Panel   |                        |
|                                                            | Voltage : 415 3N          |                        |



### Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

### Cooking Features

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

### summary

|                        |                   |
|------------------------|-------------------|
| No. of trays           | 6                 |
| Trays type             | GN 2/1 or 600x400 |
| Distance between trays | 68 mm             |
| Tray Maximum Load      | 18 Kg             |
| Max Load               | 216 Kg            |
| No.of Meals            | 60 - 160          |
| Chamber Capacity       | 213 Litres        |

### power

|                           |                   |
|---------------------------|-------------------|
| Voltage supply            | 415               |
| Power supply frequency    | 50                |
| Rated Power (kW)          | 20.1 kW           |
| Three Phase               | 3N                |
| Power Cord Sopecification | 5G4 mmq (H07RN-F) |
| Circuit Breaker           | 40A               |

### information

|                                |                               |
|--------------------------------|-------------------------------|
| Protection class               | IPX4                          |
| Drain pipe internal diameter   | 32 mm                         |
| Chimney tube external diameter | 60 mm                         |
| Operating temperature range    | 30°C to 260°C                 |
| Ideal inlet water pressure     | 2-3 bar                       |
| Water connection               | Feed hose with 1/2 connection |

### weight

|                       |          |
|-----------------------|----------|
| Weight                | 160.4 Kg |
| Weight with Packaging | 207.7 Kg |

### dimensions

|                                |                      |
|--------------------------------|----------------------|
| Dimensions (WxDxH)             | 908 x 1080 x 922 mm  |
| Packaging measurements (WxHxD) | 985 x 1065 x 1160 mm |

#### Capacity

- 6 lengthwise insertions for 2/1 GN-Accessories or 600x400
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 2/1 GN accessories or 600x400

#### Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

# SPECIFICATION SHEET



|                                                            |                         |                        |
|------------------------------------------------------------|-------------------------|------------------------|
| <b>Model</b><br><b>Atosa Combination Oven - EPC-0711E2</b> | Combi Oven              | Electric               |
|                                                            | 7 Trays GN 1/1          | Hinge on the left side |
|                                                            | 10” Touch Control Panel |                        |
|                                                            | Voltage : 415 3N        |                        |



## Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

## Cooking Features

- **INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

## Capacity

- 7 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1 GN accessories

## Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

## summary

|                        |            |
|------------------------|------------|
| No. of trays           | 7          |
| Trays type             | GN 1/1     |
| Distance between trays | 68 mm      |
| Tray Maximum Load      | 18 Kg      |
| Max Load               | 126 Kg     |
| No.of Meals            | 30 - 120   |
| Chamber Capacity       | 100 Litres |

## power

|                           |                   |
|---------------------------|-------------------|
| Voltage supply            | 415 3N            |
| Power supply frequency    | 50                |
| Rated Power (kW)          | 15.5 kW           |
| Three Phase               | 3N                |
| Power Cord Sopecification | 5G4 mmq (H07RN-F) |
| Circuit Breaker           | 32A               |

## information

|                                |                               |
|--------------------------------|-------------------------------|
| Protection class               | IPX4                          |
| Drain pipe internal diameter   | 32 mm                         |
| Chimney tube external diameter | 60 mm                         |
| Operating temperature range    | 30°C to 260°C                 |
| Ideal inlet water pressure     | 2-3 bar                       |
| Water connection               | Feed hose with 1/2 connection |

## weight

|                       |          |
|-----------------------|----------|
| Weight                | 120.8 Kg |
| Weight with Packaging | 154.4 Kg |

## dimensions

|                                |                     |
|--------------------------------|---------------------|
| Dimensions (WxDxH)             | 786 x 870 x 888 mm  |
| Packaging measurements (WxHxD) | 870 x 970 x 1030 mm |

# SPECIFICATION SHEET



|                                                            |                         |                        |
|------------------------------------------------------------|-------------------------|------------------------|
| <b>Model</b><br><b>Atosa Combination Oven - EPC-1011E2</b> | Combi Oven              | Electric               |
|                                                            | 10 Trays GN 1/1         | Hinge on the left side |
|                                                            | 10” Touch Control Panel |                        |
|                                                            | Voltage : 415 3N        |                        |



## Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

## Cooking Features

- INTUITIVE COOKBOOK:** User friendly cookbook. Ability to select predefined recipes and or enter yor own.
- INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- 8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

## Capacity

- 10 lengthwise insertions for 1/1 GN-Accessories
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1 GN accessories

## Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

## summary

|                        |            |
|------------------------|------------|
| No. of trays           | 10         |
| Trays type             | GN 1/1     |
| Distance between trays | 68 mm      |
| Tray Maximum Load      | 18 Kg      |
| Max Load               | 180 Kg     |
| No.of Meals            | 80 - 150   |
| Chamber Capacity       | 136 Litres |

## power

|                           |                   |
|---------------------------|-------------------|
| Voltage supply            | 415               |
| Power supply frequency    | 50                |
| Rated Power (kW)          | 20.1 kW           |
| Three Phase               | 3N                |
| Power Cord Sopecification | 5G4 mmq (H07RN-F) |
| Circuit Breaker           | 40A               |

## information

|                                |                               |
|--------------------------------|-------------------------------|
| Protection class               | IPX4                          |
| Drain pipe internal diameter   | 32 mm                         |
| Chimney tube external diameter | 60 mm                         |
| Operating temperature range    | 30°C to 260°C                 |
| Ideal inlet water pressure     | 2-3 bar                       |
| Water connnection              | Feed hose with 1/2 connection |

## weight

|                       |          |
|-----------------------|----------|
| Weight                | 136.4 Kg |
| Weight with Packaging | 173.4 Kg |

## dimensions

|                                |                     |
|--------------------------------|---------------------|
| Dimensions (WxDxH)             | 786 x 870 x 1052 mm |
| Packaging measurements (WxHxD) | 870 x 970 x 1200 mm |

# SPECIFICATION SHEET



|                                                            |                            |                        |
|------------------------------------------------------------|----------------------------|------------------------|
| <b>Model</b><br><b>Atosa Combination Oven - EPC-1021E3</b> | Combi Oven                 | Electric               |
|                                                            | 10 Trays GN 2/1 or 600x400 | Hinge on the left side |
|                                                            | 10” Touch Control Panel    |                        |
|                                                            | Voltage : 415 3N           |                        |



## Description

Technologically advanced combi oven for bakery cooking, suitable for most cooking processes used in commercial kitchens, including steaming, low temperature cooking, roasting, grilling and pan frying. Can be used successively or simultaneously.

## Cooking Features

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- **INTELLIGENT TOUCHSCREEN:** Highly responsive, heat insulated 10” HD Screen.
- **CUSTOMISABLE TIMER:** Possibility to synchronise the start or end times of all baking pans.
- **WIFI CONNECTION:** Wifi connection with remote monitoring and diagnostic via iOS/Android app.
- **MULTI-POINT CORE PROBE:** Core probe, with 4 sensing points for optimised baking monitoring.
- **AUTOMATIC WASH:** 5 automatic washing modes and descaling functions for deep descaling of the cooking chamber
- **8 SPEED ENGINE:** Each motor has built-in encoder with speed differential monitoring and capacitive fault control. Fans with 8 speeds and built-in reverse function.
- **MOBILE APP:** Dedicated iOS/Android app for complete cookbook management and cooking timing monitoring. Real-time reporting of anomalies.
- **SEC 2.0:** The high degree of insulation of the cooking chamber and chimney combined with the adaption and engineering of advanced fans for heat extraction, and superior components allow to preserve all models from damage caused by high temperatures, ensuring efficiency and longevity never achieved before.

## Capacity

- 10 lengthwise insertions for 1/1 GN-Accessories or 600x400
- Removable standard racks with 68mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 2/1 GN accessories or 600x400

## Combi-Steamer Mode

- Steam 30°C - 260°C
- Convection 30°C - 260°C
- Combination of steam and convection from 30°C - 260°C

## summary

|                        |                   |
|------------------------|-------------------|
| No. of trays           | 10                |
| Trays type             | GN 2/1 or 600x400 |
| Distance between trays | 68 mm             |
| Tray Maximum Load      | 18 Kg             |
| Max Load               | 360 Kg            |
| No.of Meals            | 150 - 300         |
| Chamber Capacity       | 319 Litres        |

## power

|                           |                   |
|---------------------------|-------------------|
| Voltage supply            | 415 3N            |
| Power supply frequency    | 50                |
| Rated Power (kW)          | 30.2 kW           |
| Three Phase               | 3N                |
| Power Cord Sopecification | 5G4 mmq (H07RN-F) |
| Circuit Breaker           | 63A               |

## information

|                                |                               |
|--------------------------------|-------------------------------|
| Protection class               | IPX4                          |
| Drain pipe internal diameter   | 32 mm                         |
| Chimney tube external diameter | 60 mm                         |
| Operating temperature range    | 30°C to 260°C                 |
| Ideal inlet water pressure     | 2-3 bar                       |
| Water connnection              | Feed hose with 1/2 connection |

## weight

|                       |          |
|-----------------------|----------|
| Weight                | 197.6 Kg |
| Weight with Packaging | 251.6 Kg |

## dimensions

|                                |                      |
|--------------------------------|----------------------|
| Dimensions (WxDxH)             | 908 x 1080 x 1224 mm |
| Packaging measurements (WxHxD) | 985 x 1365 x 1160 mm |