

AT101EW ACT.O ⚡



(10) 20.75" x 12.75" Steam Table Pans

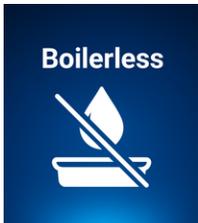
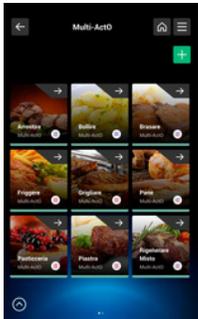


10" Touch Interface with Multi-Level Control

The capacitive 10" touchscreen offers clear, responsive navigation supported by a rotary scroller selector for precise control.

Each ACT.O oven includes:

- Customizable home screens with unlimited configuration
- User-specific access profiles for chefs, staff, or administrators
- Full cooking and washing schedule programming
- Remote access via smartphone, tablet, or desktop (iOS/Android/Windows)



Boilerless Steam Generation System:

ACT.O's boilerless design produces steam directly in the chamber—ensuring faster heat-up, lower energy use, and reduced maintenance without sacrificing performance.



Model: AT101EW

Cooking Modes:

- **Convection:** 86–572°F dry heat with active airflow for roasting and baking.
- **Steam:** 86–257°F pure steam with three selectable intensity levels.
- **Combination:** 86–572°F hot air + steam with humidity control in 5% steps.
- **Low Temp / Delta T:** Slow, gentle cooking guided by core temperature — ideal for roasts and overnight cycles.
- **Regeneration:** Reheats plated or bulk food evenly without compromising quality.
- **Vacuum & Pasteurisation (Accessory Required):** Sous vide and jarred cooking for extended shelf life and food safety.
- **Drying & Smoking (SMOK Accessory Required):** Controlled dehydration and smoke infusion for advanced flavouring.

ACT.O's sensor system ensures precise humidity and pressure control across all modes.





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Functional Features

- 10" capacitive touchscreen + scroller selector
- Multi-user profiles with role-based access
- MULTI.TIMER: up to 20 simultaneous timers
- MULTI.ACTO: cook multiple items using compatible programs simultaneously
- Weekly Scheduler with auto-start for cooking or washing
- Continue Cooking, ECO Mode, Power Boost
- USB port for recipe transfer, software updates, and data backups
- Remote monitoring and control via APO.LINK (Wi-Fi/Ethernet ready)

Included Accessories

- Multipoint core probe (5-point sensor)
- Removable pan rack (10 x GN 1/1)
- Detergent Tabs
- User manual with cooking guidance
- After-sales support kit

Optional Accessories

- SMOK kit (smoking)
- FMP kit (in-jar pasteurisation)
- Additional core probe (vacuum or multipoint)
- KIOT kit (Wi-Fi connectivity)

Connectivity & Data Management

- APO.LINK cloud for remote monitoring and updates
- USB for recipes, software, and HACCP data
- Mirror control on iOS, Android, Windows
- Wi-Fi-ready (KIOT accessory)

Approvals:



Construction

- High-grade AISI 304 and 316L stainless steel chamber with joint-free rounded edges
- Electropolished, removable container rack (fits GN 1/1, 2/3, and 1/2 pans)
- Double-glazed, low-emissivity tempered glass door with 90° and 130° stops
- High-efficiency LED chamber lighting
- 100 mm adjustable AISI 304 stainless steel feet
- Triple-insulated with radiant heat barriers and thermal shielding of control components
- Fold-down partition for easy heat exchanger access

Safety Features:

- IPX5 water protection rating
- Magnetic door microswitch and fan rotation cut-off when door is opened
- Automatic cooling with door closed
- Thermal protection on chamber, control board, inverter, and fan motor
- Overload and water failure alarms with diagnostic codes
- HACCP-compliant data logging
- Self-diagnostics with alert notifications

Cleaning & Maintenance

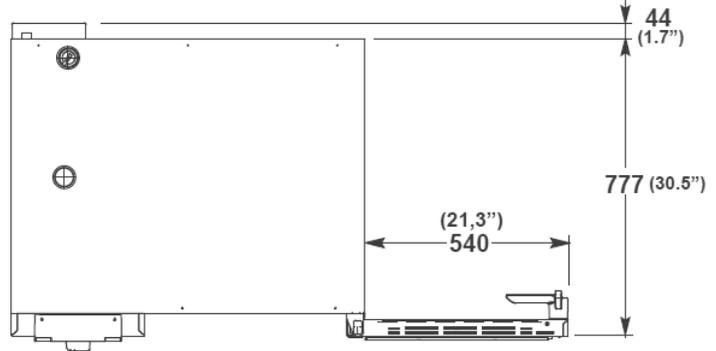
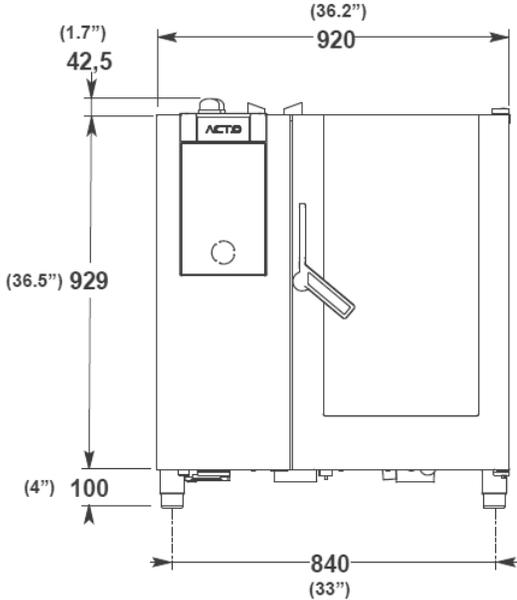
- Auto wash with detergent recirculation
- 4 wash, 2 descale, 1 rinse cycle
- Supports liquid or Detergent Tabs
- Scheduler alerts and self-diagnostics
- Easy-access drain and service panel



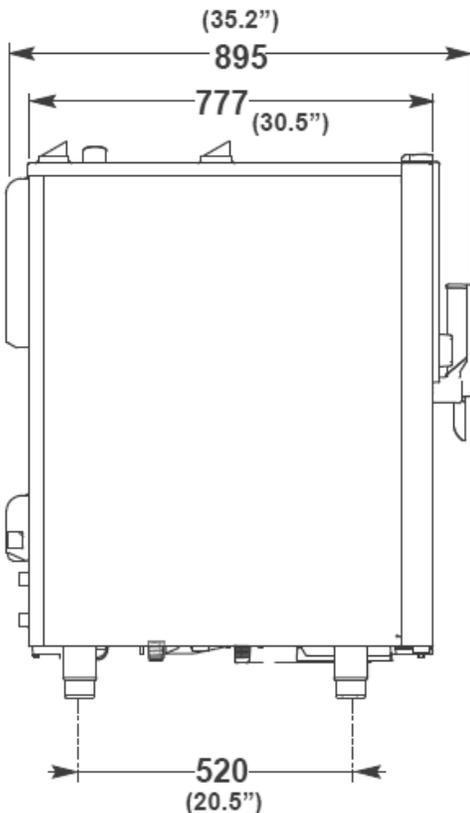
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Net Weight	359 lbs (163 kg)
Gross Weight	386 lbs (175 kg)



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Oven Dimensions	36.2" × 35.2" × 42.2"
Chamber Dimensions	25.4" × 25.6" × 29.7"
Number of Containers	10 × GN 1/1
Container Spacing	2.6"
Container Dimensions	20.9" × 12.8" × 2.5"
Electrical Supply (208V)	208V / 3Ph / 60Hz - 17.0 kW - 47.5 A
Electrical Supply (240V)	240V / 3Ph / 60Hz - 18.0 kW - 43.5 A
Electrical Supply (480V)	480V / 3Ph / 60Hz - 18.5 kW - 23.0 A
Chicken Capacity	16 Chickens Per Load
Water Pressure	30-60 psi (100-400 kPa / 1-4 bar)
Water Flow Rate	15 L/h (≈ 3.96 GPH)
Water pH	7 - 8.5
TDS (Total Dissolved Solids)	40-150 ppm
Water Hardness	3-9 °f (30-90 ppm)
Langelier Index	> 0.5 (recommended)
Salt & Metallic Ion Content	
Chlorine (max)	< 0.1 mg/L
Chlorides (max)	< 10 mg/L
Sulphates (max)	< 30 mg/L
Iron (recommended max)	< 0.1 mg/L
Copper (recommended max)	< 0.05 mg/L
Manganese (recommended max)	< 0.05 mg/L