



TAP ELECTRIC COMBI OVEN WITH TOUCH SCREEN AND BOILER, 10XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING

954610 - EFM10TB

SPECIFICATIONS

Tap is the perfect cooking solution for chefs who want to organise tasks in the kitchen in an efficient way, while saving time, effort, materials and energy.

Tap is a professional combi oven with a touch screen that ensures you can repeat successful dishes. The chef is able to set the recipe and it can then be replicated on a daily basis by any of the team.

Recommended for:

- Kitchens in luxury restaurants or those serving large volumes of dishes
- Kitchens with complex menus and structures
- Modern catering
- Delis and other food stores (butcher's shops, groceries, etc.) which produce ready-to-eat food
- Food preparation areas at in supermarkets and large retailers
- Canteens
- Catering services

AS INTUITIVE AS YOUR SMARTPHONE

Tap's touch screen is a way of accessing content and organising tasks. With its simple and intuitive interface, Tap helps to make your daily work easier.

KROMIA

A colour for every function: the LED light under the TAP dial changes colour and informs the chef of the oven's operating status.

TRUEDATA

TrueData is the technology used for TAP that always shows the real temperature in the oven. While TAP is in operation, the cooking parameters are also easily visible at a glance, thanks to the automatic distance display mode.

SAVE TIME, ENERGY AND RESOURCES

SMARTHEAT is the Tap function that modulates energy consumption in a smart way, calibrating power according to the load in the cooking chamber.

GREENSTEAM The boiler in the TAP cooking oven is designed to guarantee high performance, with lower water and energy consumption.

SMARTWASH Five different types of wash to optimise time, depending on the cleaning required. The longest wash lasts just 62 minutes. At the end of the day, this makes for important time savings.

INSPIRE, ORGANISE AND INNOVATE

COOKBOOK

Hundreds of recipes complete with images and a detailed method to inspire and experiment with, to guarantee a great end result with tried-and-tested recipes.

Chefs and bakers can also change the recipes, even during cooking, to adapt them to the size of the food pieces and to their own preferences. They can save these changes with one simple tap, and organise their menus and cooking programs into personalised folders to make them easy to search for and use.

TAP CLOUD

With the Tap Cloud function, users create an account to access their Tap oven(s) via a WiFi connection with a computer, laptop or tablet.

With Tap Cloud the chef can:

- ENTER AND CHANGE RECIPES EASILY.
- CREATE A NETWORK TO CONNECT UP MULTIPLE TAP OVENS. This function is particularly useful for restaurant chains and supermarkets.

ATTENTION TO DETAIL FOR EXCELLENT RESULTS

Fine steam, precise cooking parameters and efficient use of water. The Tap digital combi oven allows you to control the humidity in the cooking chamber in a precise and regulated way. Tap saturates the chamber in record time, producing a fine vapour that preserves the organoleptic properties of the food.

CLIMAFIX

Thanks to the Climafix function, Tap is able to control the humidity in the chamber during the different stages of cooking, i.e. it eliminates excess water by quickly extracting steam, or it quickly saturates the chamber, as needed. Climafix allows you to switch quickly between steam cooking and convection cooking. The humidity percentage indicated on the display is the amount Tap is using, step after step. By carefully dosing the humidity, weight loss is reduced, keeping even delicate ingredients such as spinach intact, and allowing them to hold their shape and colour.

PUFF FUNCTION

The 'steam puff' function is available for cooking delicate foods such as bread and pastries. You choose the duration of the puffs.

ADDITIONAL FUNCTIONS

POWERGRILL

The PowerGrill function can be used to reach very high temperatures where required for specific recipes and for finishing foods such as T-bone steaks, pizzas or crispy focaccias. Tap PowerGrill reaches 300°C.

HACCP

Tap records temperatures and cooking times according to the law. In case of control, the data is easily accessible and downloadable on a USB stick.

MULTIFOOD: EFFICIENT WORKFLOWS

Tap cooks different, compatible foods at the same time, alerting you when it is time to put in or take out each tray. Tap works in two ways:

- NON-STOP-COOKING for continuous cooking cycles.
- READY-TO-SERVE for à la carte menus and catering services.

PRECISION COOKING COOKING WITH A PROBE

MULTIPOINT PROBE. Tap is equipped with a multipoint probe that detects the temperature of the product being cooked in 5 different points along the probe. This makes it easier to read the core temperature and the result is more precise.

The multipoint probe is housed inside the cooking chamber. This makes it easier to use and ensures the probe is always to hand.

NEEDLE PROBE FOR VACUUM COOKING. Available as an accessory, the needle probe for vacuum cooking is housed in a convenient utility box under the oven door.

UNIFORM COOKING

THE FANS Tap is equipped with an inverter and high-efficiency fans that offer high-level performance. They reduce consumption and, most importantly, allow ventilation to be properly controlled, distributing heat as required.

The inverter allows you to choose from 6 speeds with autoreverse, plus 6 intermittent speeds or 'pulses'.

With the intermittent speeds, the fans turn for 30 seconds in one direction, then they stop for two-and-a-half minutes before restarting in the other direction for 30 seconds.

The pauses are important for obtaining perfect cooking results for all baked goods, especially for delicate products such as meringues, macarons and soufflés.

DESIGN, FORM AND FUNCTION

A meeting point between beauty and functionality, Tap's design stems from the collaboration with Marc Sadler, a designer of international fame and experience. The formal cleanliness of Tap translates into ergonomic and functional solutions, creating the conditions for working in an orderly and rational way.

DETAILS THAT MATTER

HINGE

Adjustable door hinge.

DEFLECTOR

The rod deflector runs up the full height of the cooking chamber. This provides optimum ventilation and ensures uniform cooking.

LIGHTING

Internal LED strip on the door for uniform lighting over all trays.

UTILITY BOX

The TAP technical accessories are conveniently housed inside the oven structure: USB access, needle

probe connector, storage compartment and roll-up shower unit.

HANDLE

Handle with left/right opening, anti-fingerprint and non-slip grip.

DIAL

Ergonomic and smart, it changes colour (Kromia) according to the Tap functions that are active.

BASIN

Basin under the door for collecting condensation.

SEAL

Built-in oven front gasket, resistant to heat and ageing.

TECHNICAL DATA

Total Power	20,5 kW	Fan Speed	6+6 Intermittent
EL Power	20,5 kW	Foot high	25 mm
Frequency	50 Hz	IPX	5
Voltage	400 3N ~ V	Width	89 cm
Fan Motor Power Rating	0,5 kW	Depth	72 cm
Convection Unit Power Rating	20 kW	Height	102 cm
Trays capacity	10xGN1/1 n°	Packaging Width	96 cm
Max. food Load	40 Kg	Packaging Depth	87 cm
Oven Chamber Dimensions (WxDxH)	59x38,5x77 cm	Packaging Height	129 cm
Runners	10 n°	Net Weight	140 kg
Distance between shelves	7 cm	Gross Weight	158,8 kg
Oven Version	GN/ electronic	Volume	1,07 m³

ACCESSORIES

- 091910: GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY
- 091946: STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
- 091947: TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES
- 091949: STAINLESS STEEL BAKING GRID FOR SKEWERS
- 091950: ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH
- 091951: ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
- 091952: ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM
- 091953: ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM
- 091954: ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM
- 9032: GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM
- 9033: GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM
- 9034: GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM
- 9055: GN1/1 STAINLESS STEEL GRID
- 9056: GN1/1 STAINLESS STEEL BAKING WITH HOLES H=20MM
- 9057: GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM
- 9058: GN1/1 STAINLESS STEEL BAKING TRAY WITH HOLES H=65MM
- 9059: GN1/1 ENAMELLED BAKING TRAY H=20MM

- 9060: GN1/1 ENAMELLED BACKING TRAY H=40MM
- 951915: ALKALINE DETERGENT TANK 10LT FOR OVENS
- 951917: ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN11
- 951933: ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
- 951934: ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION
- 951937: CONDENSATING EXTRACTOR HOOD FOR GN1/1 OVENS TAP, 230V, 50/60HZ, 0.25KW MOTOR
- 951938: CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7TRAYS CROSSWISE
- 951939: CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE
- 951941: BASE WITH SIDE RUNNERS FOR TAP GN1/1 OVENS
- 951945: WHEEL KIT FOR OVEN BASES
- 951947: BOILER DESCALER 10LT
- 951950: NEEDLE CORE PROBE FOR SOUSVIDE COOKING
- 951953: TEFLON-COATED ALUMINUM TRAY GN1/1
- 951954: PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1