



LINE **TAP**
CODE **954606**
MODEL **EFM06T**

DESCRIPTION **TAP ELECTRIC COMBI OVEN WITH TOUCH SCREE N, DIRECT STEAM, 6XGN1/1 TRAYS , CORE PROBE, AUTOMATIC WASHING**

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 (butchers 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

Taps 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 ovens 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..

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.

OBTAIN THE STEAM YOU ARE ASKING FOR 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.

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.

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.

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

TECHNICAL SPECIFICATIONS	UNIT OF MEASURE	DESCRIPTION
EL Power	kW	10,25
Frequency	Hz	50
Voltage	V	400 3N ~
Fan Motor Power Rating	kW	0,25
Convection Unit Power Rating	kW	10
Trays capacity	n°	6xGN1/1
Max. food Load	Kg	24
Oven Chamber Dimensions (WxDxH)	cm	59x38,5x49
Runners	n°	6
Distance between shelves	cm	7
Supply cable Min. Cross Section	n° - mm ²	5 x 2,5
Thermal Insulation Thickness	mm	35
Steam Mode Temperature	°C	50÷130
Combi Mode Temperature	°C	30÷250
Convection Mode Temperature	°C	30÷265
Cable Type		H07 RN-F
Oven Version		GN elettronico-GN/electronic
Fan Speed		6+6 Pulsate-6+6 Intermittent
Electr.Supply Heightfrom Ground/Position		18cm
Water Connection Diameter		3/4"
Foot high	mm	25
IPX		5
Width	cm	89
Depth	cm	72
Height	cm	74
Packaging Width	cm	96,0
Packaging Depth	cm	88,0
Packaging Height	cm	100,0
Net Weight	kg	109,0000
Gross Weight	kg	122,0000
Volume	m ³	0,8400
H.S. Codes		85141080

ACCESSORIES

CODE	DESCRIPTION
TXXXXXS	TAP OVEN - LEFT OPENING DOOR EXCEPT 16/20 TRAYS OVENS TO
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 BACKING TRAY H=20MM
9060	GN1/1 ENAMELLED BACKING TRAY H=40MM
9061	GN1/1 ENAMELLED BACKING TRAY H=65MM
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
951938	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR
951939	CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS
951941	BASE WITH SIDE RUNNERS FOR TAP GN1/1 OVENS
951945	WHEEL KIT FOR OVEN BASES
951946	COVERING PANEL FOR 6XGN1/1 TAP OVEN WITH HOOD ON HOT OR NEUTRAL
951948	STACKING KIT FOR 2X6 GN1/1 TAP ELECTRIC OVENS
951949	STACKING KIT FOR 1X6 GN1/1 AND 1X10 GN1/1 TAP ELECTRIC OVENS
951950	NEEDLE CORE PROBE FOR SOUSVIDE COOKING
951953	TEFLON-COATED ALUMINUM TRAY GN1/1
951954	PREFORATED TEFLON-COATED ALUMINUM TRAY GN1/1
951961	KIT FOR OVENS FOR WATER LOADING AND DRAINING