

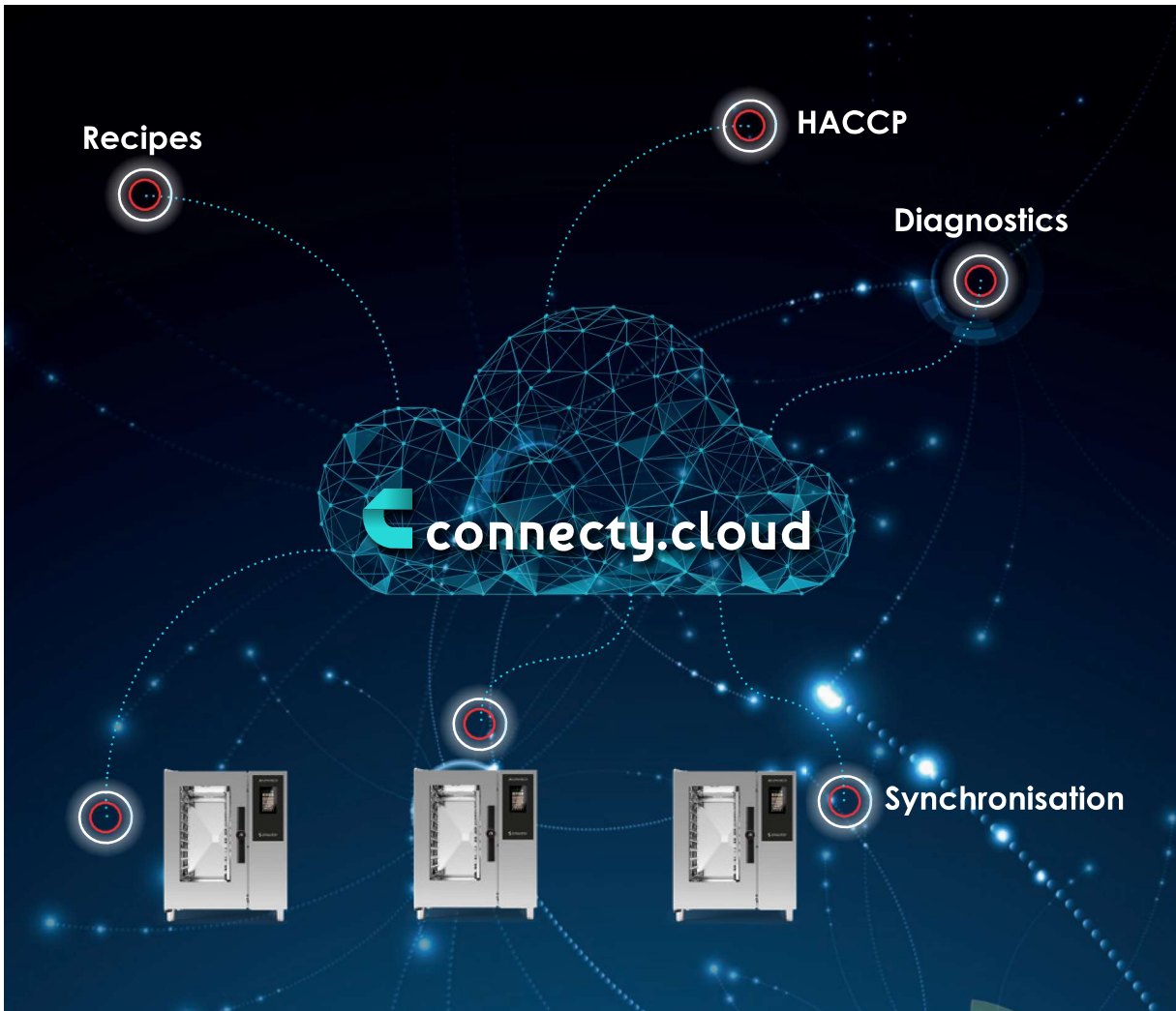




SYNAPSIS

The link between your idea
of cooking and your customer.





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Connecty.cloud

The completely free platform always at your service.

Synapsy is always connected to the cloud thanks to its Wi-Fi connection, supplied standard.

This means the **Connecty.cloud** platform can be accessed at any time from a PC, Smartphone or Tablet to create new recipes and develop new cooking programs, which can then be downloaded directly from the cloud to your **Synapsy**.

It is also possible to download Haccp data and run diagnostics.

Another important advantage of **Connecty.cloud** is the possibility to synchronise data, programs and recipes on multiple devices installed even thousands of kilometres away.

Ideal for hotel chains, QSRs, large-scale distribution, etc.



AUTOMATIC COOKING

95 tested recipes available at all times

The **Synapsy Automatic Cooking** option allows you to easily select one of 95 available recipes, thus delegating to the oven the task of setting the right cooking mode, temperature, moisture and fan speed, which are then constantly monitored to ensure best results at all times. Preset recipes can be copied, modified to suit your needs and reproduced with utmost simplicity.



MULTICOOKING

Perfectly organised service

The **Multicooking** function allows different types of food to be cooked at the same time, for different lengths of time. This is an advantage allowing important time and power savings during service compared to the use of traditional equipment: grills and fryers that offer consistent quality over time.

Moreover, the **Synapsy Multicooking** system suggests which recipes can be prepared together.

FAVOURITES

Your recipes with a click

A personal space where you can upload your recipes, based on your own experience, and be able to access them whenever you want with a simple click.

Simply select the desired recipe and Synapsy will execute it with consistently excellent results.



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CLIMA SMART

The ideal Climate for every product.

The new **CLIMA SMART** system, which regulates moisture in the cooking chamber according to the type of food and desired result, guarantees the softness, juiciness and crispiness of every product with minimum weight loss.





REHEATING

Fast and consistently excellent service

Deferring preparation to optimise production can be advantageous if meals are served at the perfect temperature with the right level of moisture.

Thanks to the **Synapsy** reheating program, excellent service is always guaranteed.



SMOKING

New flavour for your dishes

With the new **AT-Smoker** application (optional), easy to install and even retrofit, you can cold-smoke meat, fish and cheeses, or even use it during cooking to give your dishes a truly unique flavour.

ENERGY SAVINGS, LOWER COSTS AND ENVIRONMENTAL BENEFITS



The **Synapsy Ecospeed Dynamic** system optimises and regulates the power supply according to the quantity and type of product by controlling the correct cooking temperature and avoiding fluctuations, thus reducing power and water consumption, and even weight loss.



Green Fine Tuning: Thanks to the burner's proven flame modulation system and high-efficiency heat exchanger, energy wastage is avoided and harmful emissions are therefore reduced.



Water is an increasingly precious and costly commodity. The **Greenvapor** system ensures a net reduction in water and power consumption thanks to the automatic control of steam saturation in the cooking chamber.

WASHING SYSTEM

The automatic washing system offers a choice of 7 washing programs ranging from Manual to Grill, ideal after high-temperature cooking to remove tough residue.

The Eco washing program on the other hand optimises water and detergent consumption.

COMBICLEAN detergent guarantees absolute hygiene. It comes in practical, 100% recyclable canisters without the need for any dangerous handling or decanting of the product.



FEATURES

COOKING MODE

- AC (Automatic Cooking) system for Italian and international recipes, an automatic cooking program with a photographic representation of the dish.
- Manual mode with three cooking modes and instant start: convection from 30°C to 270°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 270°C.
- Preheating up to 300°C.
- Multicooking Mode - Possibility to cook different foods simultaneously with different cooking times.
- Clima Smart - System that automatically manages the perfect climate in the cooking chamber.
- AT Smoker (optional), with external smoker.

SYNAPSY CONNECTIVITY TO CONNECTY.CLOUD - WI-FI or ETHERNET

- Access to Connecty.cloud is guaranteed by the Cloud connection.
- Recipe creation with illustrative photo.
- Direct access to recipe database.
- Synchronisation of ovens connected to the same account.
- Continuous HACCP monitoring even by remote through the Connecty.cloud portal.
- Remote diagnostics via the Connecty.cloud portal.

OPERATION

- Automatic (AC) "one touch" cooking.
- Organisation of recipes into categories with preview.
- Smart recognition of recipes arranged in multilevel folders.
- 7" LCD high-definition capacitive colour screen with "Touch" functions.
- Cool Down function for the rapid fan-cooling of the cooking chamber.
- Automatic resumption of cooking in case of a power failure.
- User interface with a choice of 6 languages.
- Synapsy has 95 available recipes. Each recipe has been tested to guarantee best results.
- Possibility to view and modify the recipe at any time.

CONTROL MECHANISMS

- Autoreverse (automatic reversal of fan rotation) for perfectly even cooking.
- Parallel control of chamber and core temperature.
- Easy access to programmable user parameters to customise the appliance settings.
- Possibility to choose up to 6 fan speeds. For special cooking methods, an intermittent speed can be used.
- Temperature control at the product core using probe with 4 detection points.
- USB port to download HACCP data, update software and upload/download cooking programs.
- Possibility to set automatic oven shutdown at the end of the automatic wash program.
- User profile block (specific function for Quick Service Restaurants).
- Service Program.
- Energy-efficient LED lighting for cooking chamber. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.

CONSTRUCTION

- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Under-door drip tray to collect condensation and convey it directly to the drain, even with the door open.
- Compact brushless magnetic drive motors.
- Solid state relay for power optimisation and modulation.
- Cooling system for forced ventilation electronics, with stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher-safe.

Electric operation

- Cooking chamber heating system with sheathed heating elements in INCOLOY 800 stainless steel.

Gas operation

- Indirect gas-fired cooking chamber heating system with high-efficiency air-blown modulating flame premix burners.
- Automatic burner ignition with high-frequency electronic discharge generator.
- Electronic flame control and self-diagnosis device with automatic re-ignition.

DIRECT STEAM GENERATION

- Direct steam generation system for cooking chamber, with water injection directly on the fan and spraying on the heating elements. Advantage: immediate availability of steam in the cooking chamber.

INDIRECT STEAM GENERATION

- High-performance fully insulated steam generator in AISI 304 stainless steel (electric models).
- Steam generator heating with sheathed heating elements in INCOLOY 800 stainless steel.
- Highly insulated steam generator in AISI 316 stainless steel (gas models).
- Indirect gas-fired steam generator heating system with high-efficiency air-blown modulating flame burners (gas models).
- Automatic preheating of water in the steam generator.
- Draining and automatic daily washing of the steam generator, with water temperature below 60°C.
- Automatic alert for descaling of the steam generator.
- CALOUT anti-limescale system supplied standard, which prevents the formation and build-up of limescale in the steam generator.

SAFETY DEVICES

- Cooking chamber temperature limiter.
- Safety device against overpressure and negative pressure in the cooking chamber.
- Motor thermal cut-off.
- Door open/closed electronic sensor.
- Electronic control for "no water" alert.
- Self-diagnosis with smart error viewing.
- Ventilated component cooling system with electronically controlled overtemperature display.
- Flame detection electronic sensor that interrupts the gas flow if the burner flame is accidentally switched off.
- Safety pressure switch for "no gas" alert.
- Compliant with Italian and international standards for safe operation if used without being monitored by an operator.
- Maximum last tray shelf height 160 cm. (For countertop models using the special support).
- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.

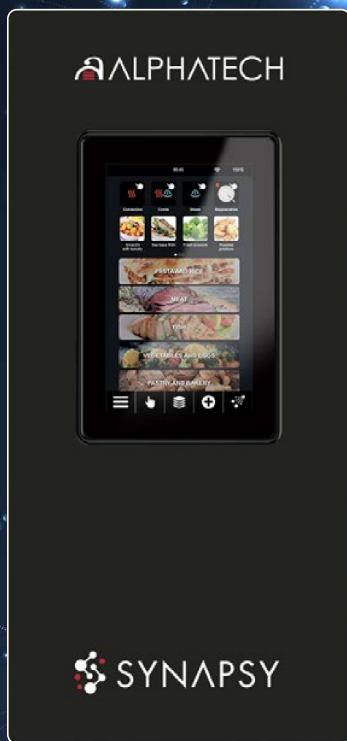
CLEANING AND MAINTENANCE

- Automatic washing cycle. Separate detergent container with automatic dosing.
- CALOUT anti-limescale system that prevents the formation and build-up of limescale in the steam generator (for model with steam generator).
- Separate container and automatic anti-limescale dosing.
- 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Eco - Hard - Hard Plus - Grill.
- Manual washing system with externally-connected hand shower (optional).
- Easy external cleaning thanks to the stainless steel and glass surfaces, and a water protection rating of IPX4 (countertop model) or IPX5 (floor-standing models).

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- 90% recyclability rate.
- Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001 certification.
- Operation without adding the water softener and descaler (model with steam generator).

Additional information is provided in the technical data sheet of the individual models.



THE RANGE



061



101











062











102

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Gas nominal heat output (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Supply voltage * (V)
SYE061BV		6x1/1	70	30/80	9,5	-/-	15	852 x 795 x 775	3N AC 400V - 50/60 Hz
SYG061BV		6x1/1	70	30/80	0,7	13/11.180	3	852 x 795 x 775	AC 230V - 50/60 Hz
SYE101BV		10x1/1	70	80/150	16	-/-	24	852 x 795 x 1055	3N AC 400V - 50/60 Hz
SYG101BV		10x1/1	70	80/150	0,8	22/18.920	3,5	852 x 795 x 1055	AC 230V - 50/60 Hz
SYE062BV		6x2/1 - 12x1/1	70	60/160	19	-/-	30	1072 x 907 x 775	3N AC 400V - 50/60 Hz
SYG062BV		6x2/1 - 12x1/1	70	60/160	0,8	26/22.360	3,5	1072 x 907 x 775	AC 230V - 50/60 Hz
SYE102BV		10x2/1 - 20x1/1	70	150/300	31	-/-	46	1072 x 907 x 1055	3N AC 400V - 50/60 Hz
SYG102BV		10x2/1 - 20x1/1	70	150/300	0,8	42/36.120	3,5	1072 x 907 x 1055	AC 230V - 50/60 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

SYE061BS		6x1/1	70	30/80	9,5	-/-	15	852 x 795 x 775	3N AC 400V - 50/60 Hz
SYG061BS		6x1/1	70	30/80	0,7	15/12.900	3	852 x 795 x 775	AC 230V - 50/60 Hz
SYE101BS		10x1/1	70	80/150	16	-/-	24	852 x 795 x 1055	3N AC 400V - 50/60 Hz
SYG101BS		10x1/1	70	80/150	0,8	25/21.500	3,5	852 x 795 x 1055	AC 230V - 50/60 Hz
SYE062BS		6x2/1 - 12x1/1	70	60/160	19	-/-	30	1072 x 907 x 775	3N AC 400V - 50/60 Hz
SYG062BS		6x2/1 - 12x1/1	70	60/160	0,8	30/25.800	3,5	1072 x 907 x 775	AC 230V - 50/60 Hz
SYE102BS		10x2/1 - 20x1/1	70	150/300	31	-/-	46	1072 x 907 x 1055	3N AC 400V - 50/60 Hz
SYG102BS		10x2/1 - 20x1/1	70	150/300	0,8	50/43.000	3,5	1072 x 907 x 1055	AC 230V - 50/60 Hz

* special voltages and frequencies upon request



161









201







202



Direct steam model - Standard configuration

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Gas nominal heat output (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Supply voltage * (V)
SYE161BV		6x1/1 + 10x1/1	70	110/230	25,5	-/-	40	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz
SYE201BV		20x1/1	63	150/300	31,8	-/-	48	892 x 862 x 1812	3N AC 400V - 50/60 Hz
SYG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50/60 Hz
SYE202BV		20x2/1 - 40x1/1	63	300/500	61,8	-/-	92	1102 x 932 x 1812	3N AC 400V - 50/60 Hz
SYG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50/60 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

SYE161BS		6x1/1 + 10x1/1	70	110/230	25,5	-/-	40	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz
SYE201BS		20x1/1	63	150/300	31,8	-/-	48	892 x 862 x 1812	3N AC 400V - 50/60 Hz
SYG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50/60 Hz
SYE202BS		20x2/1 - 40x1/1	63	300/500	61,8	-/-	92	1102 x 932 x 1812	3N AC 400V - 50/60 Hz
SYG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50/60 Hz

Models with lower oven fitted with steam generator - Optional configuration. Must be requested at time of order.

SYE161BM		6x1/1 + 10x1/1	70	110/230	25,5	-/-	46	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz

* special voltages and frequencies upon request

*** MOD. 161**
Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN 1/1 + 10 GN 1/1



ACCESSORIES



For those who like to keep everything in order and in full compliance with HACCP regulations, the oven can also be configured with a cabinet stand in stainless steel, closed on all four sides with doors. Including moulded oven tray supports with 55 mm pitch. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.

If **Synapsy** needs to be combined with a blast chiller/freezer and there is no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.



OVERLAYS

Minimal space in the kitchen, but at the same time need lots of diversification and large production quantities?

No problem, the solution can be found using different types of overlapping layouts.

The following combinations are possible:

- 061+061
- 061+101
- 062+062
- 062+102



Thanks to various accessories which can be integrated, it is no longer a problem for **Synapsy** to serve 10 - 100 dishes at any point in time with the highest quality.

With the banqueting system and the technique of "Cook & Chill" it is possible to prepare dishes in advance a day earlier.

In just ten minutes on the day they are served, the dishes can be ready with:

- Perfect cooking results, even for large numbers
- Better work organization
- More time for a perfect finish
- Speedy service with satisfied customers

Models	capacity 310 mm plates
Synapsy 061	20
Synapsy 101	30
Synapsy 062	32
Synapsy 102	49
Synapsy 201	60
Synapsy 202	100

ACCESSORIES



To make sure you never lose the goodness of food cooked an hour ahead, Alphatech lets you combine this dual function appliance to **Synapsy**:

- Holding at serving temperature +65°C.
- Low temperature slow cooking +30/105°C.
- Reheating +105°C.
- Exclusive advantages with this combination.
- Maximum precision thanks to temperature control with the standard core probe.
- Minimum energy consumption from 0,7 to 1,5 kW.
- Minimum dimensions
- Immediate express service.
- Ability to diversify cooking methods.



To solve problems related to cooking fumes in visible installations in supermarkets, delicatessens and pastry shops, **Synapsy** can be fitted with a full AISI 304 stainless steel hood with removable, dishwasher-safe labyrinth filters.

Extraction with variable fan speed and electronic control with air condensate abatement system. Available in two versions, standard and FLAT if there is limited space in front of the oven.



(1) Retrofit installation



(2) must be request at time of order



CHICKEN GRILL⁽¹⁾ & PROFESSIONAL CHICKEN GRILL⁽²⁾

Practical applications to manage chicken skewer cooking. Ideal for supermarkets, delicatessens and butcher shops.

Advantages:

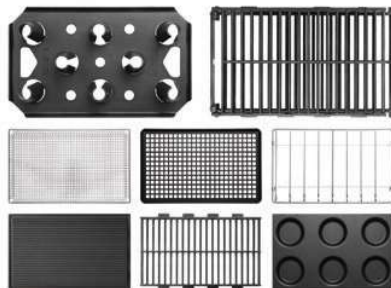
- Practical system for collecting and disposing of cooking grease.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

Mod. Oven	Image	PS1108		PS1106	
		8 pcs.		6 pcs.	
061	16	2 x GN 1/1	12	2 x GN 1/1	
101	24	3 x GN 1/1	18	3 x GN 1/1	
062	32	4 x GN 1/1	24	4 x GN 1/1	
102	48	6 x GN 1/1	36	6 x GN 1/1	



MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



AT-SMOKER

The new smoking system, either for cold-smoking or use directly during cooking, can also be retrofitted.

