

GAS COMBI OVEN WITH BOILER, 10 GN1/1 EB101G

Ref: 1101.781.006

Bonnet

6 cooking modes: convection 0 to 250°C; saturated steam: Steam up to 105°C; combined from 30°C to 250°C (with humidity adjustable from 0 to 100%); low temperature: steam of 30°C to 97°C; high temperature steam: steam from 99°C to 105°C; regeneration)

100 available programs with 18 already recording

Fan speed adjustable from 5% to 100% with auto reverse ventilation

Adjustment of the humidity from 0 to 100%

Automatic preheating

Hold function

Automatic oven cavity cooling

Fast temperature reduction of the chamber with the door closed.

Automatic cleaning with integrate rinsing

Possibility to stop the oven washing

TwinControl: doubling essential functions. If the boiler breaks down the oven does not stop and goes into direct injection mode

Core Control System: optimization of energy consumption and regulation of the power adapted to the load.

Supplied with USB port, core probe and 1 package of liquid detergent.



FEATURES

Meals per day	240
Dimensions (WDH)	920x846x1069 mm
Chamber dimensions (WDH)	630x535x722 mm
Distance between guides	67 mm
Total power	23 kW (Gas) + 3.3 kW (Electric)
Power supply	230V/1/50Hz

Gas consumption (G20)	2.43 m ³ /h
Gas consumption (G30/31)	1.81 / 1.79 kg/h
Weight	125 kg
Packaging dimensions	960x1000x1235 mm
Gross weight	165 kg