

GAS COMBI OVEN WITH BOILER, 20 GN2/1 EB202G

Ref: 1101.781.008

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

Equipped with trolley and 3 fans.

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



FEATURES

Meals per day	840
Dimensions (WDH)	990x1187x1947 mm
Chamber dimensions (WDH)	630x860x1446 mm
Distance between guides	65 mm

Total power	68.5 kW (Gas) + 0.7 kW (Eléctrica)
Power supply	230V/1/50Hz
Gas consumption (G20)	7.25 m ³ /h
Gas consumption (G30/31)	5.4 / 5.33 kg/h
Weight	310 kg + 48 kg