



GAS COMBI OVEN HI-TECH, 10 GN1/1 PJ101G

Ref: 1101.781.017
Bonnet

Combi oven with advanced technology injection with large colour LCD touch screen.

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

80 preloaded recipes as standard with the option to adjust the degree of cooking and the colouration.

Multiproduct & multi timer functions.

Menu «My favorites».

Displayed as text or as pictures.

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

Automatic preheating.

Hold function.

Automatic oven cavity cooling.

Fast temperature reduction of the chamber with the door closed.

Automatic cleaning with integral chemical pump.

Possibility to stop the oven washing.

TwinControl: doubling essential functions.

Safe mode: if the control panel or the knob breaks it is possible to activate the [?]safe mode[?] and the oven continues to work in convection, in continuous mode.

Continuous analysis of water quality.

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

Monitoring the consumption history of the oven.

FastPad® PC software with USB plug.

Connected core probe.

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



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|--------------------------|---------------------------------|
| Meals per day | 240 |
| Dimensions (WDH) | 920x846x1069 mm |
| Chamber dimensions (WDH) | 630x535x722 mm |
| Distance between guides | 67 mm |
| Total power | 23 kW (Gas) + 0.3 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 | 121 kg |
| Packaging dimensions | 960x1030x1230 mm |
| Gross weight | 150 kg |