

GAS COMBI OVEN (DIRECT STEAM), 10XGN1/1 COMBI PLUS 10.1 G

Ref: 1101.220.031
 Magnus



Exterior and oven chamber in stainless steel.

LCD display with intuitive control.

Chamber with rounded corners for an easy cleaning.

Door with heat insulated handle and double, shatter-proof glass. Auto-ventilation ensuring a low temperature on the outside of the door.

6 fan speeds with autoreverse.

Convection mode: adjustable temperature from 40 to 250°C.

Steam mode: adjustable temperature from 40 to 100°C.

Combi mode: adjustable temperature from 40 to 250°C.

Capacity for 10x GN1/1 trays (60x40 optional kit available).

Supplied with 2 GN1/1 grids.

FEATURES

Dimensions (LPH) 890x795x980 mm

Chamber dimensions (WDH) 630x440x710 mm

Total power 19.5 kW

Voltage 230V/1/50Hz

Gas consumption (G20) 2.062 m3/h

Gas consumption (G30/G31) 1536 / 1515 g/h

Distance between grids 70 mm

Weight 180 kg