

GAS CONVECTION OVEN WITH HUMIDIFIER, 10XGN1/1 CH 10.1 GM

Ref: 1100.220.022
 Magnus



Exterior and chamber in stainless steel.

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.

Intuitive keyboard for an easy regulation of temperature, cooking time and humidification.

3 fan speeds with autoreverse; convection temperature: 40° - 250 °C.

Quick cooling down of the cooking chamber.

Convection-steam mode: 5 humidification levels.

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

Supplied with 2x GN1/1 grids.

FEATURES

Dimensions (WDH)	890x795x980 mm
Chamber dimensions (WDH)	630x440x710 mm
Total power	19.5 kW
Gas consumption (G20)	2.062 m3/h
Gas consumption (G30/31)	1536 / 1515 g/h
Power supply	230V 1N~50/60Hz
Distance between guides	70 mm
Weight	180 kg
Packaging dimensions	960x940x1210 mm
Gross weight	151 kg