


PLUS GAS COMBI OVEN 10X GN 1/1

Combi oven (steam, hot air, combi) with digital display and library programs. Programs for smoking, Delta T and Low Temperature. Fan with auto-reverse function for reversal of rotation direction and 3 fan speeds (1 intermittent). Automatic humidity control while cooking. Dual level steam generation. ECO function for the consumption reduction in cooking and washing. Washing system with double-action sanitization effect, with manual dispersion of the liquid cleaning product. Two washing programs. Structure made in AISI 304 stainless steel, AISI 316L in cooking chamber.



 cooking and washing



Automatic washing system SC2



<i>Automatic washing</i>	with double-action sanitization effect	<i>Capacity in 60x40cm containers</i>	8 - with accessory
<i>Capacity in GN containers</i>	10 x 1/1GN	<i>Display</i>	Segment digital
<i>Door knob</i>	left-hand opening even with full hands	<i>Energy Control</i>	Pre-Setting for remote control of power peaks
<i>Portions for cooking process</i>	n° 140	<i>Power supply</i>	Gas
<i>Product core probe</i>	Singlepoint, standard		

Functional features

- Multi-functional combi oven with digital control panel, LED display (7 segments) and display of the set and current cooking values.
- Convection from 10°C to 300°C and humidity % from 0 to 100 / Combination cooking from 30°C to 250°C and steam % from 10 to 90 / Steam from 30°C to 125°C.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases, standard 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Pre-Setting for vacuum core probe accessory (KSFMS) - only with cooking probe.
- Pre-Setting for smoke with accessory Smokerstar (FMSX).
- Data selection control knob, backlit touchsensitive keys.
- SC2 washing system with double-action sanitization effect, after the manual dispersion of the liquid cleaning product, operates automatically until the rinse and the final thermic sterilizing.
- ECO function for the consumption reduction in cooking and washing.
- RDC (patented) + EVOS steam generator with low management cost and dual level steam generation system DSG.
- Manual steam injection.
- Functions for the active control of: APM power, AOC management of the cooking chamber with overpressure, humidity control UR2, automatic fan reverse AWC, 3 fan speeds MFC (with static function), PTM temperature state, PLUS extra power, steam generation dual level (DSG).
- Alarms reset button. Self-diagnosis with malfunction alarms.
- Automatic cooling and preheating.
- Interface for HACCP data downloading on printer (optional).
- Provision for remote peak power cut.
- Delayed start function.

Constructional features

- Construction in stainless steel, polished cooking chamber made in AISI 304 stainless steel, top and bottom made in AISI 316L stainless steel (1.2 mm) and rounded edges without joints.
- Removable container rack in electro-polished AISI 316 stainless steel able to take also the GN submultiples without the need for shelf unions (container clearance mm 66).
- Indirect gas heat exchanger, in cooking chamber, in AISI 301S and AISI 316L. Blown air burners with modulated intake and flame control with electronic processor for self-diagnosis and automatic reset.
- Cooking fan and steam generator in AISI 316L stainless steel.



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- Cooking chamber lit by halogen lamp.
- Control panel protected by 5 mm of tempered glass.
- Deflector panel between cooking chamber and exchanger/fan opening on hinges for services and cleaning.
- Door with intermediate stop positions at 90° and 130° and with double tempered glazing (6 mm) with open-cavity and internal low emissive glazing, internal removable glazing - rock wool.
- Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier.
- Handle with double handgrip, easier opening also with hands full.
- High-strength silicone door seal with two heat barrier lines.
- Condensation collection and drain built-in tray.
- All operating elements are located near the technical compartment on the left-hand side of the oven.
- Cooking chamber siphon drain to prevent back flow of liquids and smells with T pipe for ventilated downstream installation.

Safety equipment and approvals

- Thermal protection and safety thermostats, connected to relative alarms, for fan motor, cooking chamber, control circuit board and inverter.
- Automatic cooling of the cooking chamber with door closed.
- Height of top container slide 160 cm or less with original supporting frame.
- Magnetic door microswitch.
- Self-diagnosis with motor and burner cut out alarms; water and gas failure alarms.
- Fan rotation cutout when door is opened.

Standard equipment

- Removable container rack, capacity 10 x 1/1GN containers.
- Feet h 100 mm finished with AISI 304, with adjustable height.
- Water service pipes.
- User manual with cooking advice.
- After-sales service data.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	170 kg
<i>Gross Weight</i>	182 kg	<i>Electric Power</i>	0,8 kW
<i>Gas Power</i>	19,5 kW	<i>Dimensions</i>	92x90,1x103 cm
<i>Packing</i>	101x96,5x125,6 cm		

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