

PROMO

Gas oven boiler steam and convection 6x GN 1/1+ Cleaning

SBGS/XC-06

DIGIT

Descriptions

mm (W x D x H)	867 x 850 x 808
kW	1.1
gross Weight (Kg)	165 kg
Voltage	230/1N 50HZ
kcal/h (gas)	10318
Volume (m ³)	1 m ³

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Product details

- Oven "LENGTHWISE" payload plates GN 1/3, 1/2, 2/3 and 1/1.
 - Load capacity 30Kg.
 - Lateral structures less than 65 mm "anti-tipping".
 - Core temperature probe.
 - Structure (Dx & Gx) 600x400 EURONORM (on request ref: AC/SE...)
 - NB: delivered without grids and without GN plates.
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- Interior and external made in stainless steel AISI 304, ceramic insulation made in thermo fibre, feet made in stainless steel. Cooking chamber: entirely welded, total sealing, corners and angles rounded without asperities. Gasket fixed on the front face of cooking chamber. Pressing Fund which collects condensation towards the discharge. Structure carries easily removable platinum. diffusers of heat Easily dismountable. Motorized Oura largely dimensioned allowing all cooking's. Lighting on side allowing a comprehensive view of the cooking chamber. The design of the cooking chamber coupled to a side ventilator made in stainless steel AISI 304 (CCRR) with 2 speeds, guarantees a management and a uniform distribution a of heat.

- Doors double glazing: ergonomic and athermic handle, automatic closing with safety avoiding all accidental openings, recuperator of condensation integrated in the door, glazes interior rise on hinges, facilitating cleaning guaranteeing a perfect hygiene. A circulation of air enters the panes guaranteed a better thermo isolation. Micro switch for the stopping of the ventilator at the time of the opening. Gas heating: by pulsed burners and grooved heat exchangers (increase efficiency and save up to 20% of gas consumption and 20% of harmful emissions), steam by nebulizer. Control panel (thermostat from 25° to 300°C. Timer from 1min to 8h, ...) with digital display: clear and logical design, frontal accessibility, facility and speed for the SAV, protection indicator IPX5 (against water jets).

The +

PLUS Version As:

- Steam generated by boiler (100% saturation).
- Sensitive key operation "digital display".
- By-pass technology (probe that manages the humidity level), 2-stage firing (choice of 2 different types of successive firing)
- Memory (pre-programmable) for 100 recipes, baking in 4 different phases (choice of 4 different types of successive baking). "BANQUETING" regeneration function.
- "LOW T° COOKING" (CCBT) cooking on low temperature (T° lower than 100°C)
- 5 speed regulators.
- Core probe (1 "sensor")
- Automatic pre-heating and rapid cooling of the cooking chamber (CCRR).
- "AUTO-CLEANING" integrated automatic cleaning device (CCNA) with boiler descaling, 4 different cycles to choose from.

ADVANTAGE - TYPE of COOKING:

- Convection of 25° to 300°C.
- Steam 100°C.
- Mixed convection/steam from 25° to 250°C.
- Cooking on low temperature 25° to 99°C
- Regeneration and maintaining temperature from 25° to 250°C