

PROMO

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Gas oven "TOUCH" boiler steam and convection 6xGN1/1+ Cleaning

SBGT/XC-06

TOUCH SCREEN

Descriptions

mm (W x D x H)	867 x 850 x 808
kW	1.1
gross Weight (Kg)	153 kg
Voltage	230/1N 50HZ
kcal/h (gas)	10318
Volume (m ³)	1 m ³

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.
 - Recessed nozzle with reel.
 - 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 construction in stainless steel AISI 304, thermal insulation in ceramic fibre, control panel with stainless steel filter, preventing soiling of the components (ventilated panel), stainless steel feet. Cooking chamber: fully welded, completely watertight, rounded corners and angles without any roughness. Sealing gasket fixed on the front of the cooking chamber. Double-drawn bottom that separates condensation from the grease towards the drain. Standard steam condenser reducing the temperature of the condensate at the drain and limiting the steam outlet when the door is opened. Easily removable platinum door structure. Easily

removable heat diffusers. Large motorized door allowing all types of cooking. Unique design of the enclosure coupled with a side fan in AISI 304 stainless steel (CCRR), guarantee uniform heat management and distribution.

- Double-glazed door: ergonomic and athermal handle, automatic closing with safety device to prevent accidental opening, condensate recovery unit integrated in the door, interior window mounted on hinges for easy cleaning and perfect hygiene. Air circulation between the panes of glass guarantees better thermal insulation. Micro-switch to stop the fan when opening. Side LED lighting for a global view of the enclosure. 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 external gas boiler. 7" "TOUCH SCREEN" control panel with front access, easy and quick after-sales service, IPx5 protection rating (against water jets).

The +

PLUS Version At :

- Steam generated by boiler (100% saturation)
- "TOUCH SCREEN" controls 7" touch screen and high definition color, allowing the user to customize all the main functions of the oven.
- Favourites management on the home screen.
- Audible and visual alert for program end.
- 3 baking modes (automatic, programmed, manual)
- Humidification regulation from 1% to 100% thanks to its LAMBDA probe (CCHY).
- Exclusive patent), a real control of humidity (exclusive patent) also allowing great savings in water consumption "WATER SAVING".
- Memory (pre-programmable) for 1000 recipes, 16 different firing phases (choice of 16 different types of successive firing), "AUTOMATIC MODE" automatic firing according to product type, weight and quantity, 11 special cycles: "LOW T° COOKING". (CCBT) low temperature cooking (T° below 100°C), "BANQUETING" regeneration function, "FRESH PASTA PASTEURIZATION" pasteurization of fresh pasta, "DEHYDRATING" dehydration, etc...
- 7 speed controls.
- Core probe (6 sensors).
- Automatic preheating and rapid cooling of the firing chamber (CCRR).
- USB port for storage and transfer of various cooking programs (HACCP data management)
- "AUTO-CLEANING" integrated automatic cleaning device (CCNA) with boiler descaling, 4 different cycles to choose from, "ECONOMIZER" function for saving water and detergents.

ADVANTAGE - TYPE of COOKING :

- Convection from 25 to 300°C

- Steam 100° C
- Mixed convection/steam from 25° to 250° C
- Low temperature cooking
- Regeneration and temperature maintenance from 25° to 250° C