

Technical data sheet



Product features

Convection oven gas 20x GN 1/1 Spray, touch color display, right door

Model	SAP Code	00020602
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- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1, EN 600x400
- Control type: Touchscreen + buttons
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00020602	Power gas [kW]	36.000
Net Width [mm]	995	Type of gas	Natural gas, propane butane
Net Depth [mm]	835	Steam type	Injection
Net Height [mm]	1850	Number of GN / EN	20
Net Weight [kg]	270.00	GN / EN size in device	GN 1/1, EN 600x400
Power electric [kW]	0.300	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Maximal height of GN [mm]	65

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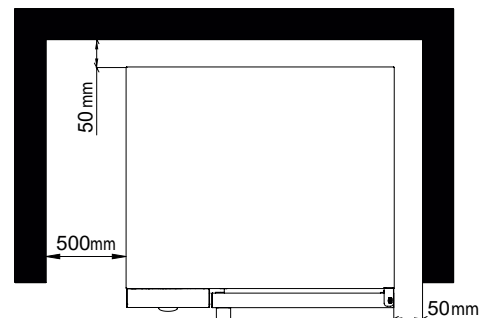
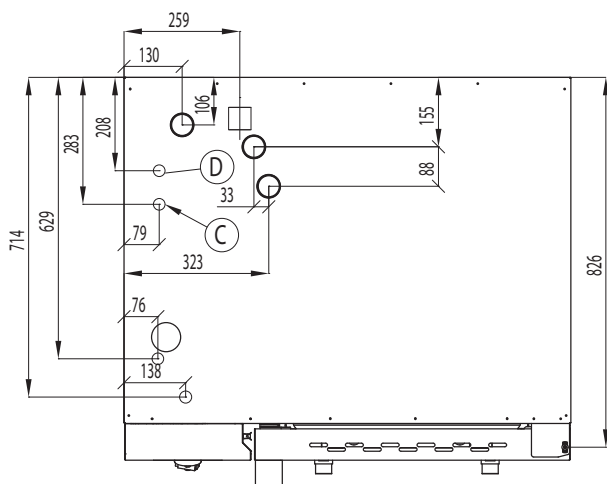
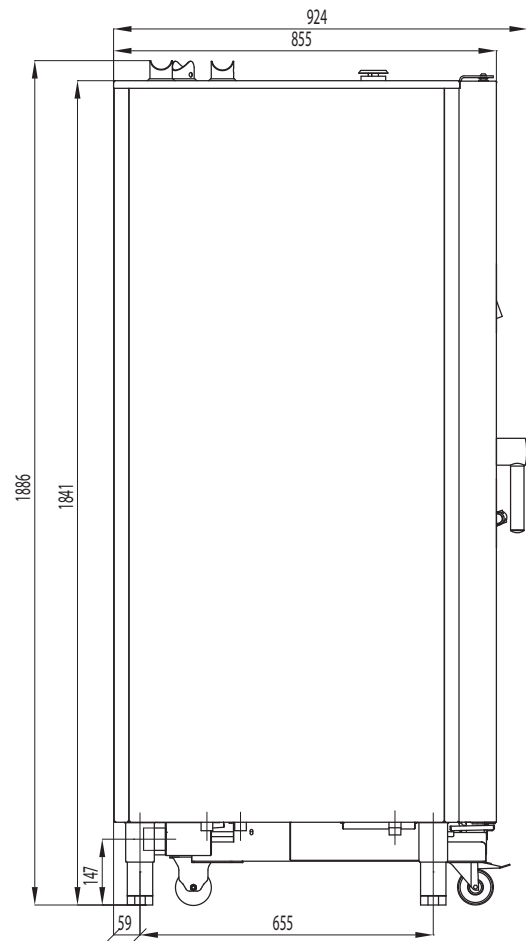
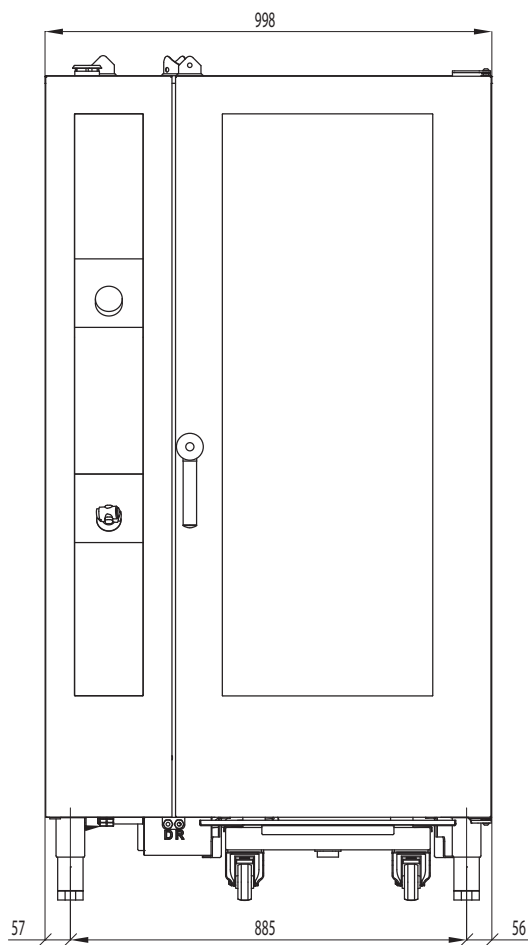
Technical drawing

Convection oven gas 20x GN 1/1 Spray, touch color display, right door

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Product benefits

Convection oven gas 20x GN 1/1 Spray, touch color display, right door

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1

Rapid chamber ventilation system

quick ventilation of odors
– saving time and costs

2

Double glazed ventilation doors (panels can be opened)

easy to clean and wash
– facilitating human work and strength - happier staff

3

LED cooking chamber lighting

overview inside the combi oven
– saving time and costs, when we do not open the convection oven, hot air does not escape

4

Boiling chamber AISI 304 with curved corners

easy to clean and wash
– facilitating human work and strength - happier staff

5

Height adjustable feet

traffic variability
– height adjustment option

6

Control with a single button

simplicity
– time savings; facilitating human work and strength - happier staff

7

Carriage

cooks and handles up to 20 GN at a time
– low operating costs, saving time and money

8

Preset cooking programs

the possibility of controlling 9 cooking phases for each of them
– saving time and costs

9

One Touch cooking mode

immediate start of the cooking cycle “with one touch of the program”
– saving time and costs

10

Easy service

the possibility of cooking different dishes at the same time
– saving time and costs

11

Super Steam

possibility to set 2 levels of humidity
– tasty balanced meals

12

Hold function

possibility of keeping food warm, immediate serving
– saving time and costs

13

Regenerative function

food regeneration
– tasty and more valuable food, nice appearance of the dish,

14

Rack control

the possibility of serving all dishes at the same time in one place
– saving time and costs

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Technical parameters

Convection oven gas 20x GN 1/1 Spray, touch color display, right door

Model

SAP Code

00020602

1. SAP Code:

00020602

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

270.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

300.00

10. Device type:

Gas unit

11. Power electric [kW]:

0.300

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

36.000

14. Type of gas:

Natural gas, propane butane

15. Material:

AISI 304

16. Exterior color of the device:

Stainless steel

17. Width of internal part [mm]:

480

18. Depth of internal part [mm]:

660

19. Height of internal part [mm]:

1430

20. Adjustable feet:

Yes

21. Control type:

Touchscreen + buttons

22. Additional information:

Gas convection oven 20x GN 1/1 injection, touch color display, right door

23. Steam type:

Injection

24. Chimney for moisture extraction:

Yes

25. Delayed start:

Yes

26. Delta T heat preparation:

Yes

27. Automatic preheating:

Yes

28. Unified finishing of meals EasyService:

Yes

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29. Night cooking:

Yes

30. Washing system:

Closed - efficient use of water and washing chemicals by repeated pumping

31. Detergent type:

Liquid washing detergent + water rinse

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:

Supersteam - two steam saturation modes

34. Slow cooking:

from 50 °C

35. Fan stop:

Immediate when the door is opened

36. Lighting type:

LED

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

38. Reversible fan:

Yes

39. Sustance box:

Yes

40. Probe:

yes

41. Shower:

Pull-out

42. Distance between the layers [mm]:

65

43. Interior lighting:

Yes

44. Low temperature heat treatment:

Yes

45. Number of fans:

1

46. Number of fan speeds:

6

47. USB port:

Yes, for uploading recipes and updating firmware

48. Door constitution:

Vented safety double glass, removable for easy cleaning

49. Number of recipe steps:

9

50. Maximum device temperature [°C]:

300

51. Device heating type:

Combination of steam and hot air

52. Number of GN / EN:

20

53. GN / EN size in device:

GN 1/1, EN 600x400

54. Food regeneration:

Yes

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55. Maximal height of GN [mm]:

65

57. Diameter nominal:

DN 50

56. Connection to a ball valve:

1/2

58. Water supply connection:

3/4"