

Technical data sheet

Product features



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

Model	SAP Code	00020602
MPD 2011 GRAM	A group of articles - web	Convection machines



- 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

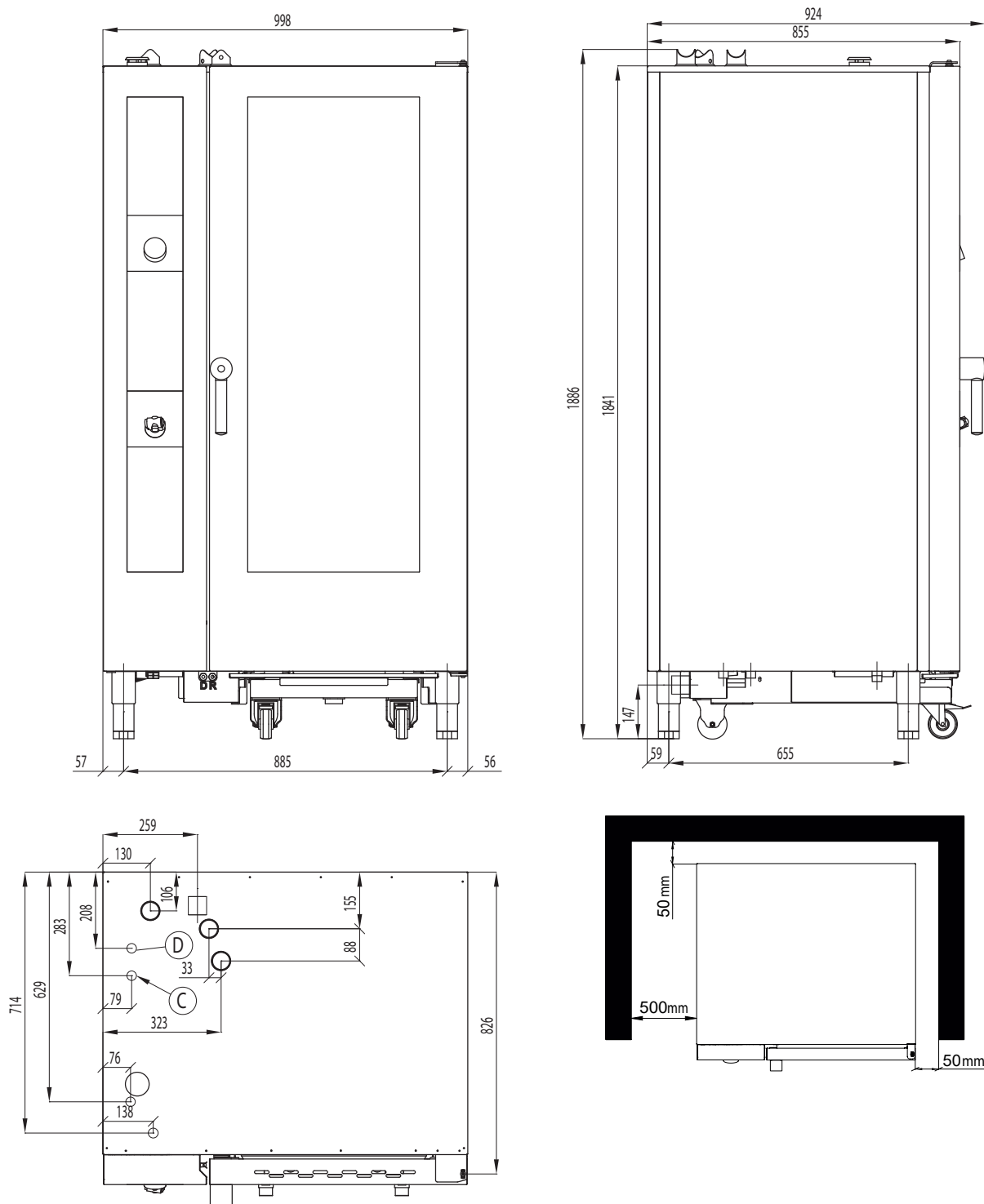
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Technical drawing



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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

2

Double glazed ventilation doors (panels can be opened)

easy to clean and wash

3

LED cooking chamber lighting

overview inside the combi oven

4

Boiling chamber AISI 304 with curved corners

easy to clean and wash

5

Height adjustable feet

traffic variability

6

Control with a single button

simplicity

7

Carriage

cooks and handles up to 20 GN at a time

8

Preset cooking programs

the possibility of controlling 9 cooking phases for each of them

9

One Touch cooking mode

immediate start of the cooking cycle "with one touch of the program"

10

Easy service

the possibility of cooking different dishes at the same time

11

Super Steam

possibility to set 2 levels of humidity

12

Hold function

possibility of keeping food warm, immediate serving

13

Regenerative function

food regeneration

14

Rack control

the possibility of serving all dishes at the same time in one place

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Technical parameters



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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. Sustaince 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"