Technical data sheet

Product features

Convection oven gas 20x GN 1/1 Spray, touch color display, right door 230 V / 1N		
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: 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

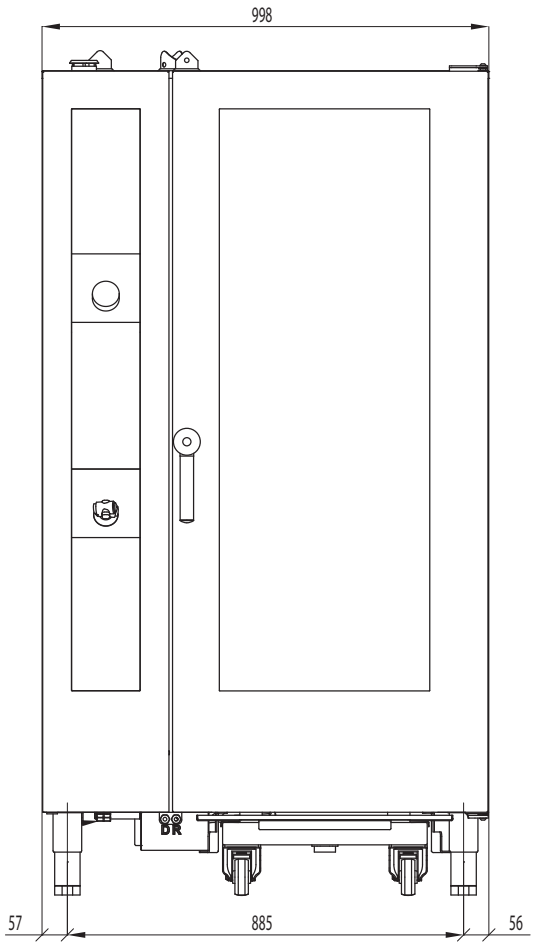
SAP Code	00020602	**Power gas [kW]**	36.000
Net Width [mm]	995	**Type of gas**	Natural gas, propane butane
Net Depth [mm]	835	**Steam type**	Injection
Net Height [mm]	1850	**Number of GN / EN**	20
Net Weight [kg]	270.00	**GN / EN size in device**	GN 1/1, EN 600x400
Power electric [kW]	0.300	**Control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

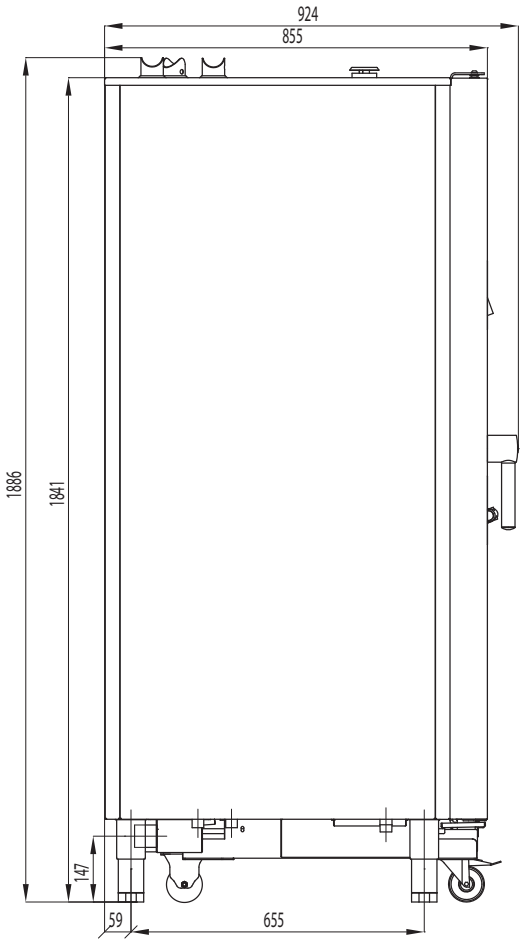
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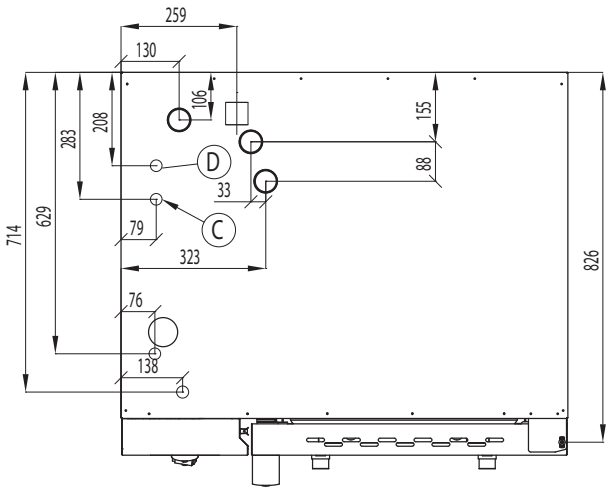
Technical data sheet

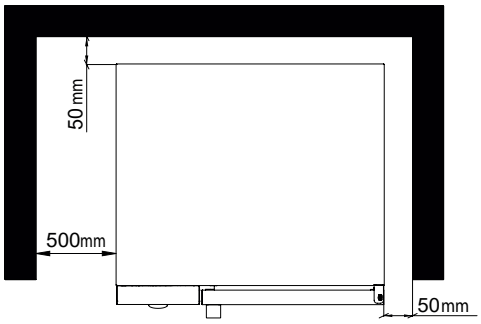
Technical drawing

Convection oven gas 20x GN 1/1 Spray, touch color display, right door 230 V / 1N		
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Technical data sheet

Product benefits

Convection oven gas 20x GN 1/1 Spray, touch color display, right door 230 V / 1N		
Model	**SAP Code**	00020602
MPD 2011 GRAM	**A group of articles - web**	Convection machines

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 data sheet

Technical parameters

Convection oven gas 20x GN 1/1 Spray, touch color display, right door 230 V / 1N

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

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:**
    No possibility of reverse door opening (handle on the right)
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:
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

56. Connection to a ball valve:
1/2

57. Diameter nominal:
DN 50

58. Water supply connection:
3/4”

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