

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

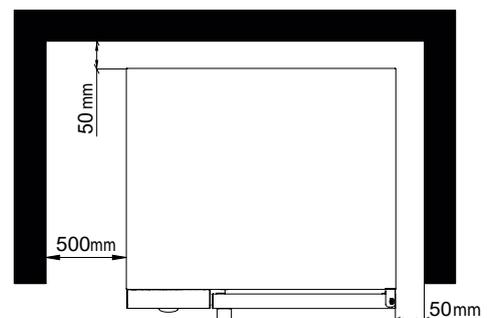
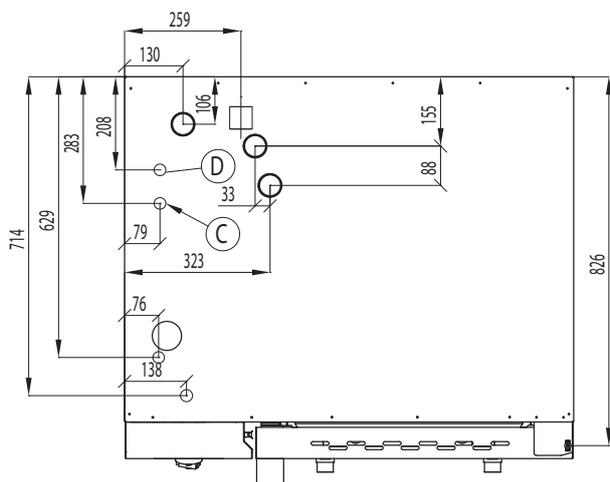
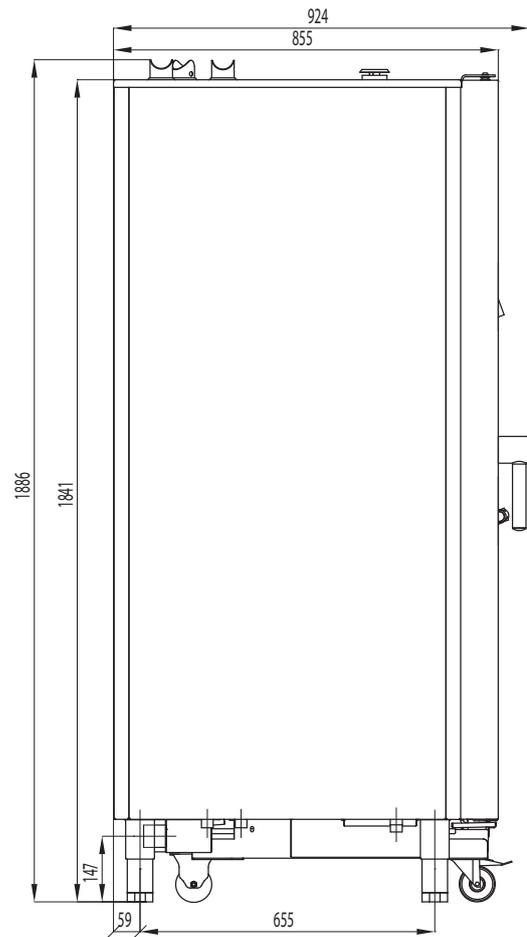
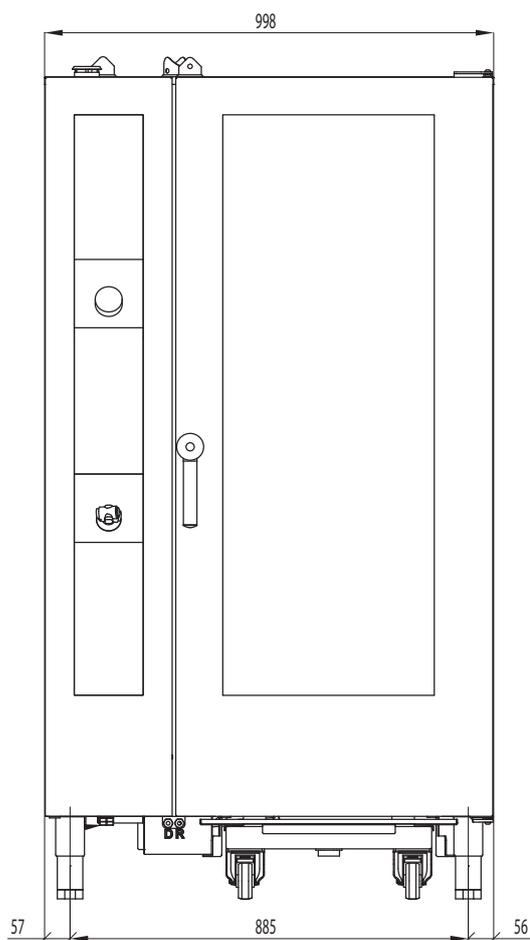
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Technical drawing

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

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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:

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

42. Distance between the layers [mm]:

65

30. Washing system:

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

43. Interior lighting:

Yes

31. Detergent type:

Liquid washing detergent + water rinse

44. Low temperature heat treatment:

Yes

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

45. Number of fans:

1

33. Advanced moisture adjustment:

Supersteam - two steam saturation modes

46. Number of fan speeds:

6

34. Slow cooking:

from 50 °C

47. USB port:

Yes, for uploading recipes and updating firmware

35. Fan stop:

Immediate when the door is opened

48. Door constitution:

Vented safety double glass, removable for easy cleaning

36. Lighting type:

LED

49. Number of recipe steps:

9

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

50. Maximum device temperature [°C]:

300

38. Reversible fan:

Yes

51. Device heating type:

Combination of steam and hot air

39. Sustance box:

Yes

52. Number of GN / EN:

20

40. Probe:

yes

53. GN / EN size in device:

GN 1/1, EN 600x400

41. Shower:

Pull-out

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"