

## GAS COMBI OVEN 6X1/1GN WITH AUTOMATIC WASHING SYSTEM

Combi oven (steam, hot air, combi) with digital display and library programs. Steam generation dual level. Fan with automatic rotation reverse. Active humidity control while cooking. Automatic washing system with triple-action cleaning effect, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product. Seven washing programs. Structure made in AISI 304 stainless steel, AISI 316L in cooking chamber.



Washing with dispenser



Automatic dispenser	yes	Automatic washing	with triple-action sanitizing effect
Capacity in 60x40cm containers	6	Capacity in GN containers	6 x 1/1GN
Chemical products to be used	Liquid detergent and descaler	Door opening	from left to right
Energy Control	Pre-Setting for remote control of power peaks	Portions for cooking process	n° 85
Power supply	Gas	Product core probe	Singlepoint, optional

### Functional features

- Multi-functional combi oven with digital control panel, LED display (7 segments) and display of the set and current cooking values.
- Convection from 10°C to 300°C and humidity 0-100% - Combination cooking from 30°C to 250°C and steam 10-90% - Steam from 30°C to 125°C.
- Cooking modes: manual or programmable setting, 6 programs in 3 stages (standard 3 reheating programs and 3 cooking programs, all editable).
- Pre-Setting for singlepoint cooking probe accessory (KSBX11L1).
- Pre-Setting for vacuum core probe accessory (KSFMS) - only with cooking probe.
- Pre-Setting for smoke with accessory Smok.
- Data selection control knob, selection push buttons.
- Automatic washing system with triple action cleaning effect in the cooking chamber TAS, totally automatic, requiring no outside help for every single washing and the operator does not handle the chemical product. Long rinsing TMC and short rinsing SPLASH. Decalcification program.
- RDC + EVOS steam generator with low management cost and dual level steam generation system DSG.
- Manual steam injection.
- AOC cooking environment active control system with overpressure.
- Low temperature steam and Superheated steam.
- UR2 active humidity control while cooking.
- AWC automatic rotation reverse fan, 2-speed fan (1 intermittent).
- PTM adaptive control of the temperature run. Temperature setting in °C or °F.
- Delayed start function.
- Alarms reset button. Self-diagnosis with malfunction alarms.
- Automatic cooling and preheating.
- Provision for remote peak power cut.
- Cooking steam condensation thus obtaining an automatic drain cooling and maintaining a low temperature of the downstream oven pipes.

### Constructional features

- Construction in stainless steel, polished cooking chamber made in AISI 304 stainless steel, top and bottom made in AISI 316L stainless steel (1.2 mm) and rounded edges without joints.
- Container rack in chromium-plated rounded stainless steel AISI 304, suitable for 1/1 GN containers (clearance 66 mm) and 60x40 cm containers (clearance 42,5 mm) without any grid.

- Indirect gas heat exchanger, in cooking chamber, in AISI 301S and AISI 316L. Blown air burners with modulated intake and flame control with electronic processor for self-diagnosis and automatic reset.
- Cooking fan and steam generator in AISI 316L stainless steel.
- Halogen chamber lighting.
- Control panel protected by polycarbonate.
- Deflector panel between cooking chamber and exchanger/fan opening on hinges for services and cleaning.
- Door with intermediate stop positions at 90° and 130° and with double tempered glazing (6 mm) with open-cavity and external low emissive glazing, internal removable glazing - rock wool.
- Ceramic fibre thermal insulation (3,5 cm) with anti-radiation barrier.
- Handle clockwise and counterclockwise rotation, convenient for righties and lefties.
- High-strength silicone door seal with two heat barrier lines.
- Condensation collection and drain built-in tray.
- All operating elements are located near the technical compartment on the left-hand side of the oven.
- Cooking chamber siphon drain to prevent back flow of liquids and smells with T pipe for ventilated downstream installation.

## Safety equipment and approvals

- Overload protection and safety thermostats, linked to respective alarms, for fan motor, cooking chamber and control board.
- Automatic cooling of the cooking chamber with door closed.
- Height of top container slide 160 cm or less with original supporting frame.
- Magnetic door microswitch.
- Self-diagnosis with motor and burner cut out alarms; water and gas failure alarms.
- Fan rotation cutout when door is opened.

## Standard equipment

- Feet h 100 mm finished with AISI 304, with adjustable height.
- Water service pipes.
- User manual with cooking advice.
- After-sales service data.

## Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	143 kg	<i>Electric Power</i>	0,8 kW
<i>Gas Power</i>	13,5 kW	<i>Dimensions</i>	92x90,6x78,5 cm
<i>Packing</i>	101x97x104 cm		