



16/06/2025

www.mirandaeserra.pt

GAS COMBI OVEN HI-TECH, 20 GN2/1 PJ202G

Ref: 1101.781.020
Bonnet

Combi oven with advanced technology injection with large colour LCD touch screen

7 cooking modes: convection from 0 to 250 °C; saturated steam: steam up to 105°C; combined from 30 to 250 °C (with humidity adjustable from 0 to 100%); low temperature: steam from 30 to 97 °C; high temperature steam: steam from 99 to 105 °C; regeneration; Delta T

80 preloaded recipes as standard with the option to adjust the degree of cooking and the colouration

Multiproduct & multi timer functions

Menu «My favorites»

Displayed as text or as pictures

Fan speed adjustable from 5% to 100% with auto reverse ventilation

Automatic preheating

Hold function

Automatic oven cavity cooling

Fast temperature reduction of the chamber with the door closed.

Automatic cleaning with integral chemical pump

Possibility to stop the oven washing

TwinControl: doubling essential functions

Safe mode: if the control panel or the knob breaks it is possible to activate the [?]safe mode[?] and the oven continues to work in convection, in continuous mode

Continuous analysis of water quality

Core Control System: optimization of energy consumption and regulation of the power adapted to the load

Monitoring the consumption history of the oven

FastPad® PC software with USB plug

Connected core probe

In all 20-level models equipped with trolley and 3 fans.

Supplied with USB port, core probe and 1 package of liquid detergent.



FEATURES	
Meals per day	840
Dimensions (WDH)	990x1171x1947 mm
Chamber dimensions (WDH)	630x860x1446 mm
Distance between guides	65 mm
Total power	45.5 kW (Gas) + 0.7 kW (Elettric)
Power supply	230V/1/50Hz
Gas consumption (G20)	4.81 m3/h
Gas consumption (G30/31)	3.59 / 3.54 kg/h
Weight	278 kg + 48 kg