GAS COMBI OVEN (DIRECT STEAM), 20XGN2/1
MC 20.2 G

Ref: 1101.810.019
Magnus



Body and chamber in stainless steel.

Chamber with rounded corners and bottom in diamant form that allows an easy draining of condensation liquids.

Convection mode with percentage humidity regulation: from 20 to 270 ºC; steam mode: from 20 to 100 ºC; core probe: from 20 to 99 ºC; Delta T function: from 30 to 150 ºC.

Longitudinal grid/containers entrance.

150 pre-stored programs with possibility for the user to add 150 more. Programs up to 6 steps.

Cook & Hold function.

Removable gasket around the door for simple and throughout cleaning.

Perfect thermic insulation with double glass door.

Ergonomic and heat insulated handle.

Door with micro switch that automatically turns off the ventilators when door is opened.

USB connection.

Core probe with Deta T function.

Automatic programs.

Automatic preheating function.

Fans with inverse rotation and 2 ventilation speed selectable.

Automatic washing with tablets.

Quick cooling down of the cooking chamber.

Supplied with trolley, GN2/1 grid and 1 package of tablet detergent.

FEATURES

Meals per day	500
Capacity	20x GN2/1
Distance between guides	65 mm
Dimensions (WDH)	970x1350x1880 mm
Total power	40 kW + 1.5 kW (Eléctrica)
Power supply	230V 1N~ 50/60Hz
Fans	2
Gas consumption	4.127 m3/h (G20)
	3.076 kg/h (G30)/ (G31)
Weight	520 kg