

GAS COMBI OVEN (DIRECT STEAM), 10XGN1/1 COMBI PLUS 10.1 G

Ref: 1101.220.031
 Magnus

The Combi Plus ovens` touch screen makes them easy to use and programme, making them extremely quick. It is possible to programme the start of cooking at the desired time, offering the operator various options that make daily work more flexible and simple. The oven allows any operation to be started quickly in just 3 simple steps and is equipped with a 6-speed fan with automatic reverse. It also includes pre-heating and rapid chamber cooling functions. With the capacity to store up to 100 recipes, each with up to 5 steps, the oven also offers features such as the regeneration mode and the holdind function.

Exterior and oven chamber in stainless steel.

LCD display with intuitive control.

Multiproduct & MultiTimer function: allows you to set different times for each tray.

Chamber with rounded corners for an easy cleaning.

Door with heat insulated handle and double, shatter-proof glass. Auto-ventilation ensuring a low temperature on the outside of the door.

6 fan speeds with autoreverse.

Convection mode: adjustable temperature from 40 to 250°C.

Steam mode: adjustable temperature from 40 to 100°C.

Combi mode: adjustable temperature from 40 to 250°C.

Capacity for 10x GN1/1 trays (60x40 optional kit available).

Equipped as standard with 1 package of detergent, 2 GN1/1 grids, retractable shower, humidity control, 5 washing programs (quick, rinse, short, medium, and long), USB connection to upload and download recipes, HACCP data, and software updates, as well as an internal multipoint core probe.



FEATURES

Dimensions (LPH)

890x795x980 mm

Chamber dimensions (WDH)

630x440x710 mm

Total power	19.5 kW
Voltage	230V/1/50Hz
Gas consumption (G20)	2.062 m3/h
Distance between grids	70 mm
Weight	180 kg