



GAS COMBI OVEN, 20X GN1/1 B2011IG


Ref: 1101.843.007

Retigo

COOKING:

Multi-Product & Multi-Timer function; automatic humidity control with 1% precision; two-phase water preheating for perfect steam; crosswise trays; multi-point temperature probe with Delta T function; low-temperature cooking; Cook & Hold; gratin function; automatic oven chamber preheating/cooling; special programs for modern gastronomy.

MY VISION CONTROLS:


8" Touchscreen; touch panel; Easy Cooking  Access guided recipes, making oven operation simple for everyone, regardless of experience level; 1000 programs with 20 Stages each

pictograms; view the last 10 cooking sessions; unique screen management system during operation; delayed Start; energy consumption data displayed on screen.



ADDITIONAL FEATURES:

Automatic cleaning with minimal water and detergent consumption; external shower; triple glass door; 6-point temperature probe; inverter-driven reversible fans; 7-speed fan;


Fan Stop  Immediate fan stop when the door is opened; WSS (Water Saving System); automatic error diagnostics.

High-quality austenitic stainless steel construction (non-magnetic, AISI 304 & 316) with minimal plastic components ensures exceptional durability.

CONNECTIVITY:

USB; Ethernet/LAN; VisionCombi software - Manage programs and pictograms via PC, HACCP data visualization.

OPERATION LOGS:

HACCP Logs  Quick and easy critical point analysis and full operational logs.

FEATURES

Meals per day

400 - 600

Dimensions (WDH)	948x834x1804 mm
Total power	Gas: 45 kW / Electric: 1.28 kW (230V/1)
Gas consumption	4.83 m ³ /h (G20)
Capacity	20x GN1/1, distance between rack=63 mm
Temperature	30 to 300 °C (Convection & Mixed) 30 to 130 °C (Steam) and 30 to 98 °C (Bio Steam)
Water / Drain connection	G3/4" 50 mm
Weight	257 kg