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## GAS COMBI OVEN, 20X GN2/1 B2021IG

Ref: 1101.843.013  
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

600 - 900

|                          |  |
|--------------------------|--|
| Dimensions (WDH)         | 1156x963x1815 mm                                 |
| Total power              | Gas: 78 kW / Electric: 1.66 kW (230V/1)          |
| Gas consumption          | 7.9 m3/h (G20)                                   |
| Capacity                 | 20x GN 2/1, 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                   | 378 kg   |