

Gastromix

GAS DIRECT STEAM COMBI OVEN

GGV T20 P

10 x 2/1 GN - 20 x 1/1 GN



COOKING MODES

- Convection with CLIMA 30 - 300 °C
- Steam 30 - 130 °C (low temperature, atmospheric, forced)
- Combined steam/convection with CLIMA 30 - 300 °C
(Display of pre-set time and temperature for each mode)

OPERATING MODES

- Automatic with 44 tested and memorized recipes (Version P with core probe), including recipes for regeneration of plated meals or on GN containers
- Programmable with 99 programs, with automatic 9-cycle sequence
- Manual cooking with 9 cycles in sequence and with:
 - Holding (2 kinds)
 - Vent management (ON, OFF, timed pre-opening)
- With core probe (Optional)
- Timed

OPERATIONAL FUNCTIONS

- Alphanumerical displays
- Dedicated key for direct access to programs and recipes
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easily accessible software parameters for a custom-made oven pre-setting
- Automatic control of cavity steam
- SERVICE program for:
 - PC board auto-test, check of internal probes setting
 - Check oven operating hours for all main maintenance functions
- Standard semi-automatic washing program

CONTROL FUNCTIONS

- Two speed fan (optional); reduced speed reduces power
- Core temperature control with (optional) core probe
- Interchangeable core probes (Multipoints or needle for vacuum packs) with external socket
- Push button for:
 - Manual humidifier
 - Cavity fast cool down with auto-stop at 50 °C
 - Timed oven lights with halogen lamps positioned between the door and inner glass
 - Manual cavity vent control



CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

GAS HEATING SYSTEM

- Blown air type of burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet
- Two-stage gas valve

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

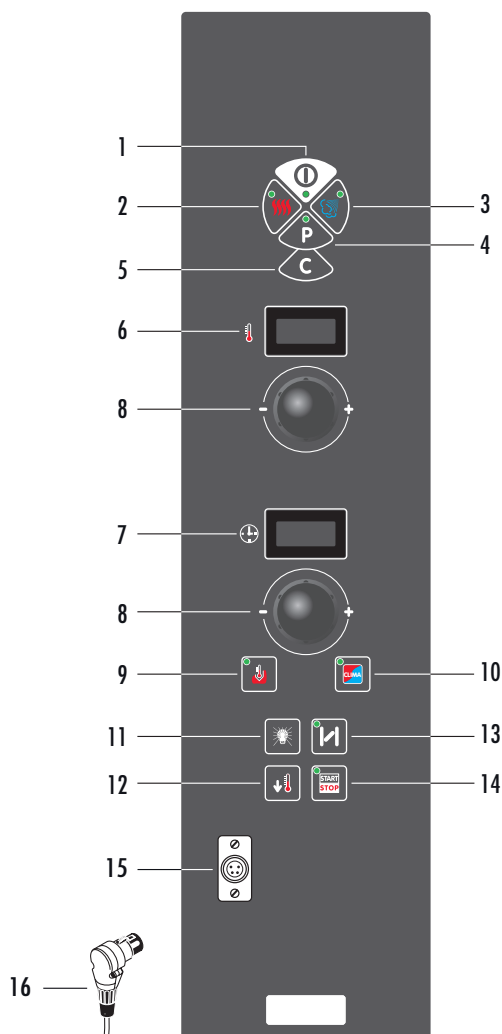
STANDARD EQUIPMENT

- Side racks
- Nr. 2 stainless steel grids 2/1 GN (mm 530 x 650)
- Core probe holder
- Recipe book

OPTIONAL EQUIPMENTS / ACCESSORIES

- Core probe SC
- Two speed fan VR01
- Hand shower LD25
- Automatic cavity washing system LMT20, with 3 levels of intensity:
 - SOFT normal dirt
 - MEDIUM for ingrained dirt
 - HARD for extra heavy soiling
- Two step locking mechanism for safety
- Right hinged door PS001
- LPG version
- Flue with wind protection device for gas models CAM102 (compulsory for all installations without extraction hood)
- Needle probe for vacuum packs SE002 with external connection - ø 1 mm
- Fat filter FX102
- Removable rack SG102
- Plated meal rack PR102
- Thermal rack cover CP102 for SG or PR
- Trolley for removable oven rack CR102
- Stainless steel extraction hood with motor and air-cooled steam condenser HKA102
- Stainless steel floor stands SR102
- Stainless steel floor stands with side runners SP102
- Trolley CDO02 to hold complete washing system and detergent tank
- Stainless steel holding cabinets with electromechanical controls AC102 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Neutral cabinet AN102 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Holding cabinets with digital controls and CLIMA, automatic electronic humidity, time and temperature control system MA102 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Combiclean DL010 - Alkaline cleanser (tank 10 lt.)

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- 1 - Main switch
- 2 - Convection mode 2 + 3 combi mode key
- 3 - Steam mode key
- 4 - Cooking programs key
- 5 - Cooking cycle key
- 6 - Cavity temperature display
- 7 - Cooking time display (remaining/set), food core temperature display (real/set) humidity display
- 8 - Setting/selector knob
- 9 - Food core temperature setting key
- 10 - Key for automatic humidity setting (CLIMA) - Manual humidity activation
- 11 - Cavity lights key
- 12 - Rapid cooling key with open door
- 13 - Cavity vent key
- 14 - Start/Stop key
- 15 - Core temperature probe connection
- 16 - Core temperature probe

TECHNICAL DATA

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External dimensions	mm	1170 x 895 x 1090 h
Weight - Gross / Net	Kg	242 / 218
Total electric power	kW	1
Nominal heating output	kW/kcal	27 / 23220
Chamber heating output	kW/kcal	27 / 23220
Steam heating output	kW/kcal	27 / 23220
Fan power	kW	1
Power supply voltage		AC 230 V - 50 Hz

CAPACITY

10 x 2/1 GN - 20 x 1/1 GN

- With side racks: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 70 mm
- With rack SG102: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 65 mm
- With plated meals rack PR102: 49 plates (31 cm) at 68 mm distance

APPROVALS

CE IPX 5

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According to CE rules, gas ovens must be installed where proper evacuation of burnt gases can be provided (type B13, B23, A3)

