

The Mix Compact

Ed.0904

LAINOX®

ELECTRIC COMBI STEAMER

VE 042 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 4 x 2/3 GN capacity; 70 mm distance between layers
- High quality world wide available components

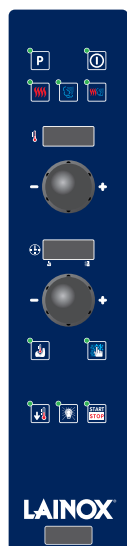
ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual and programmable humidifier
- Manual cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, diagnostics, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, lights and double glass door.

Optional: core probe.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating 120°C - 140°C
- Automatic sequence cooking
- Temperature hold
- Optional: core probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 3,4 kW
- Hot air power: 3,15 kW
- Steam power: 3,15 kW
- Fan power: 0,25 kW

DIMENSIONS

- (mm) 640 x 590 x 550 h

CAPACITY

- With standard side racks : 4 x 2/3 GN and distance between layers 70
- On request: 5 x 2/3 GN and distance between layers 60 mm

OPTIONS

- Meat probe SC
- Needle probe for vacuum packs SE002
- Right hinged door
- Special and marine voltages
- Stainless steel shelf SM042
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN
- Hand shower LD25

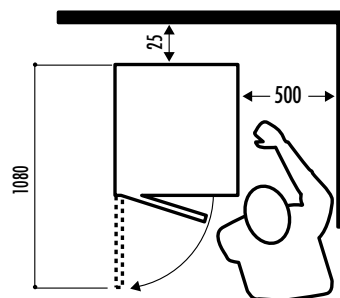
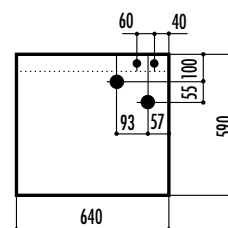
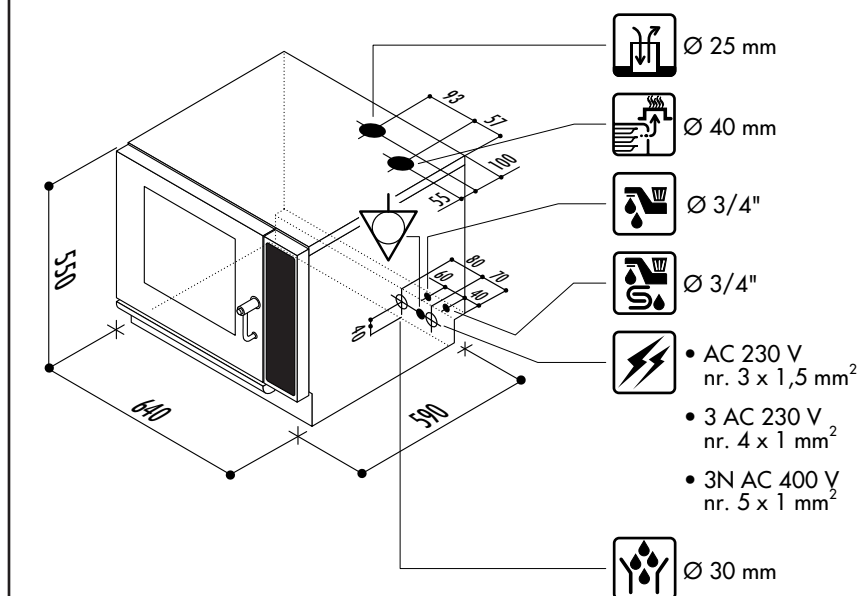
APPROVALS

CE IPX 4



VE 042 P

4 x 2/3 GN



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LAINOX

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01.10.2004



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Ed.0904

LAINOX®

ELECTRIC COMBI STEAMER

VE 051 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 5 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

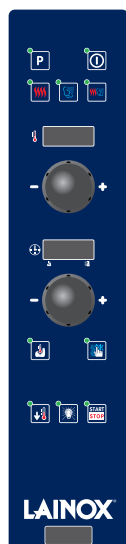
ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual and programmable humidifier
- Manual cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, diagnostics, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, lights and double glass door.
Optional: core probe.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating 120°C - 140°C
- Automatic sequence cooking
- Temperature hold
- Optional: core probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 6,25 kW
- Hot air power: 6 kW
- Steam power: 6 kW
- Fan power: 0,25 kW

DIMENSIONS

- (mm) 850 x 620 x 630 h

CAPACITY

- With side racks: 5 x 1/1 GN and distance between layers 70 mm

OPTIONS

- Meat probe SC
- Needle probe for vacuum packs SE002
- Right hinged door
- Special and marine voltages
- Fat filter FX051
- Stands ASR05 - ASP05
- Cabinet AAN05
- Holding cabinets AAC05 - MA051
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN
- Hand shower LD25

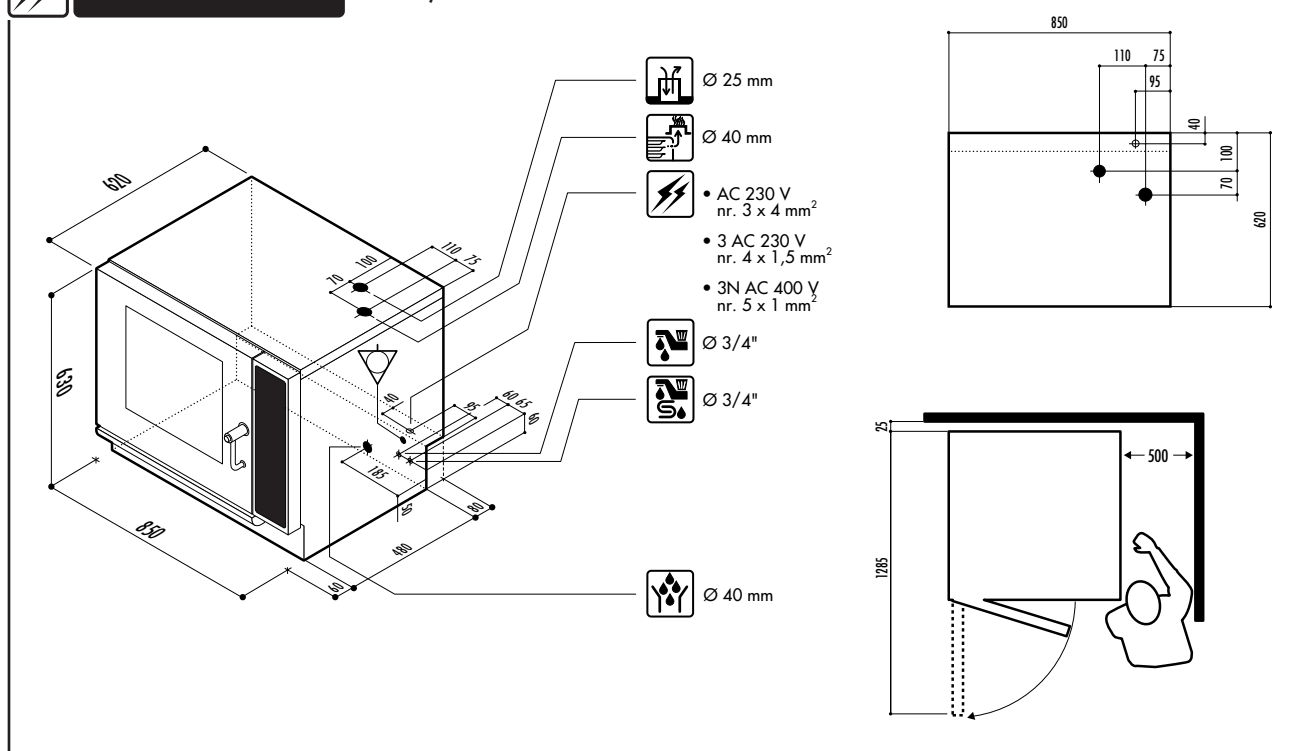
APPROVALS

CE IPX 4



VE 051 P

5 x 1/1 GN



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LAINOX®

GAS COMBI STEAMER

VG 051 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 5 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

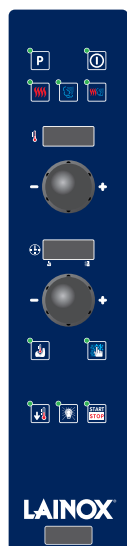
GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S



OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual and programmable humidifier
- Manual cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, diagnostics, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, lights and double glass door.

Optional: core probe.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating 120°C - 140°C
- Automatic sequence cooking
- Temperature hold
- Optional: core probe 30°C - 100°C

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: AC 230 V - 50 Hz
- Total electric power: 0,25 kW
- Total nominal power: 7,5 kW (6450 kcal)
- Hot air power: 7,5 kW (6450 kcal)
- Steam power: 7,5 kW (6450 kcal)
- Total electric power: 0,25 kW

- (mm) 850 x 620 x 630 h

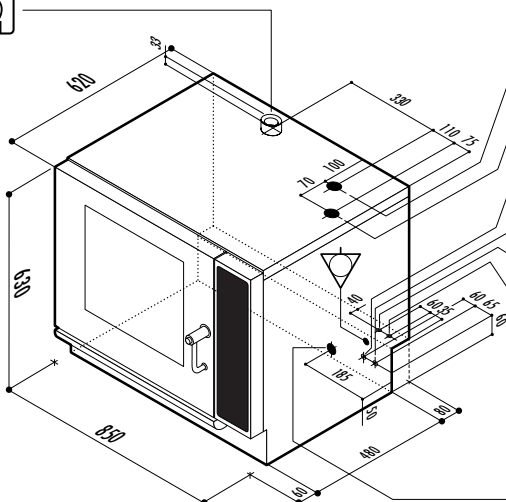
- With side racks: 5 x 1/1 GN and distance between layers 70 mm

- Meat probe SC
- Needle probe for vacuum packs SE002
- Right hinged door
- Special and marine voltages
- Fat filter FX051
- Stands ASR05 - ASP05
- Cabinet AAN05
- Holding cabinets AAC05 - MA051
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN
- Hand shower LD25

CE IPX 4



5 x 1/1 GN



Ø 25 mm



Ø 40 mm



Ø 3/4"



Ø 3/4"



1 1/2

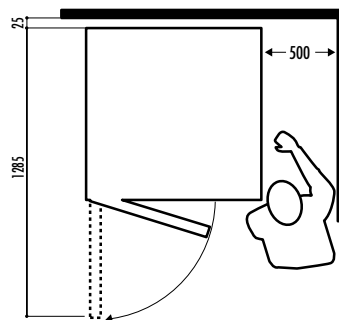
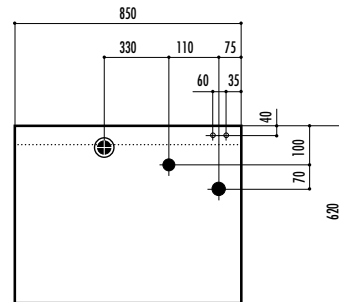
DE-AT-BE-ES-FI-FR-GR IE-IT-LU-NO-NL-PT-GB SE-CH-HU-CZ-BG-CY EE-LV-LT-MT-SK-SI	ISO 7.1
DK	ISO 228.



AC 230 V
nr. 3 x 1 mm²



Ø 40 mm



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

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ELECTRIC COMBI STEAMER

VE 055 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Two compartments construction with stainless steel stand
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 5 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

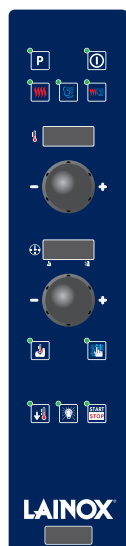
ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual and programmable humidifier
- Manual cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, diagnostics, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, lights and double glass door.

Optional: core probe.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating 120°C - 140°C
- Automatic sequence cooking
- Temperature hold
- Optional: core probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 2 x 6,25 kW
- Hot air power: 2 x 6 kW
- Steam power: 2 x 6 kW
- Fan power: 2 x 0,25 kW

DIMENSIONS

- (mm) 850 x 650 x 1700 h

CAPACITY

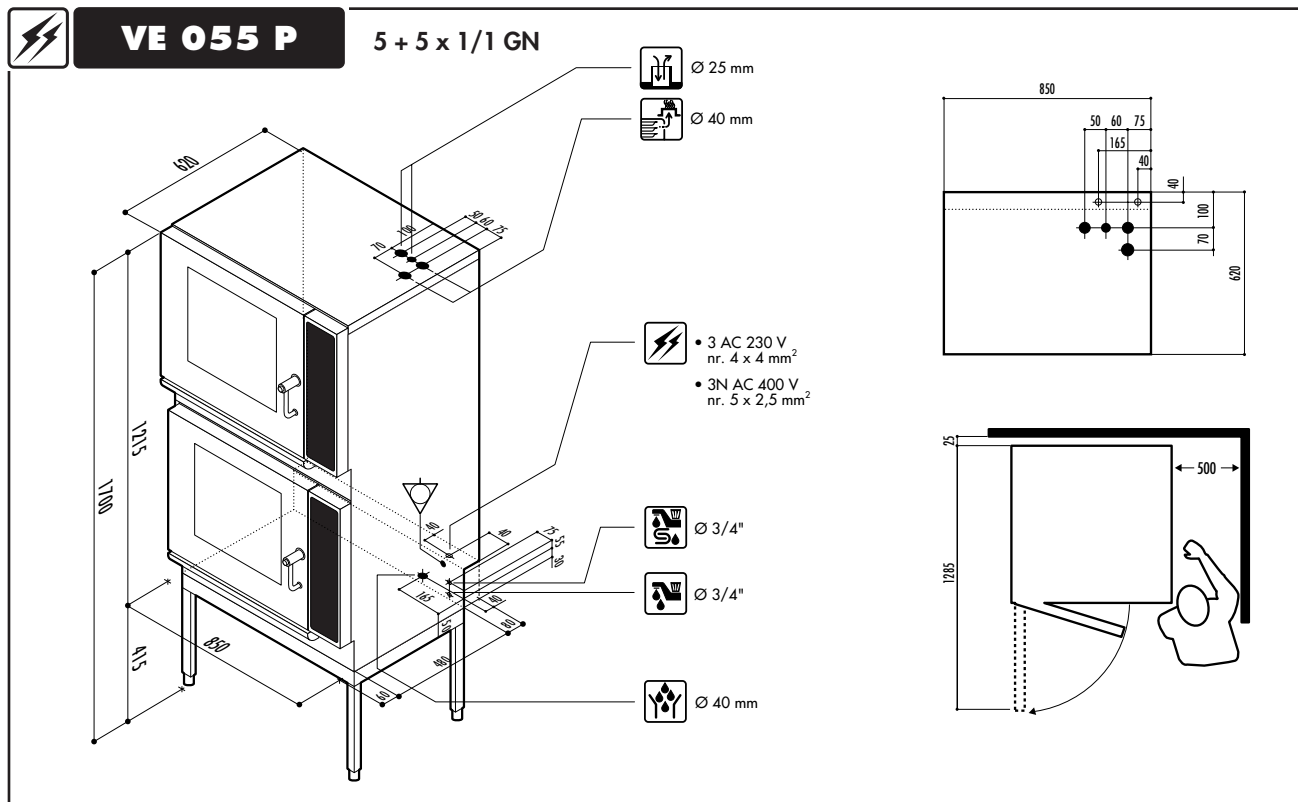
- With side racks: 2 x 5 x 1/1 GN and distance between layers 70 mm

OPTIONS

- Meat probe SC
- Needle probe for vacuum packs SE002
- Right hinged door
- Special and marine voltages
- Fat filter FX051
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN
- Hand shower LD25

APPROVALS

CE IPX 4



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01.10.2004



ELECTRIC COMBI STEAMER

VE 061 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 6 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

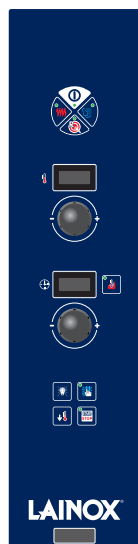


OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

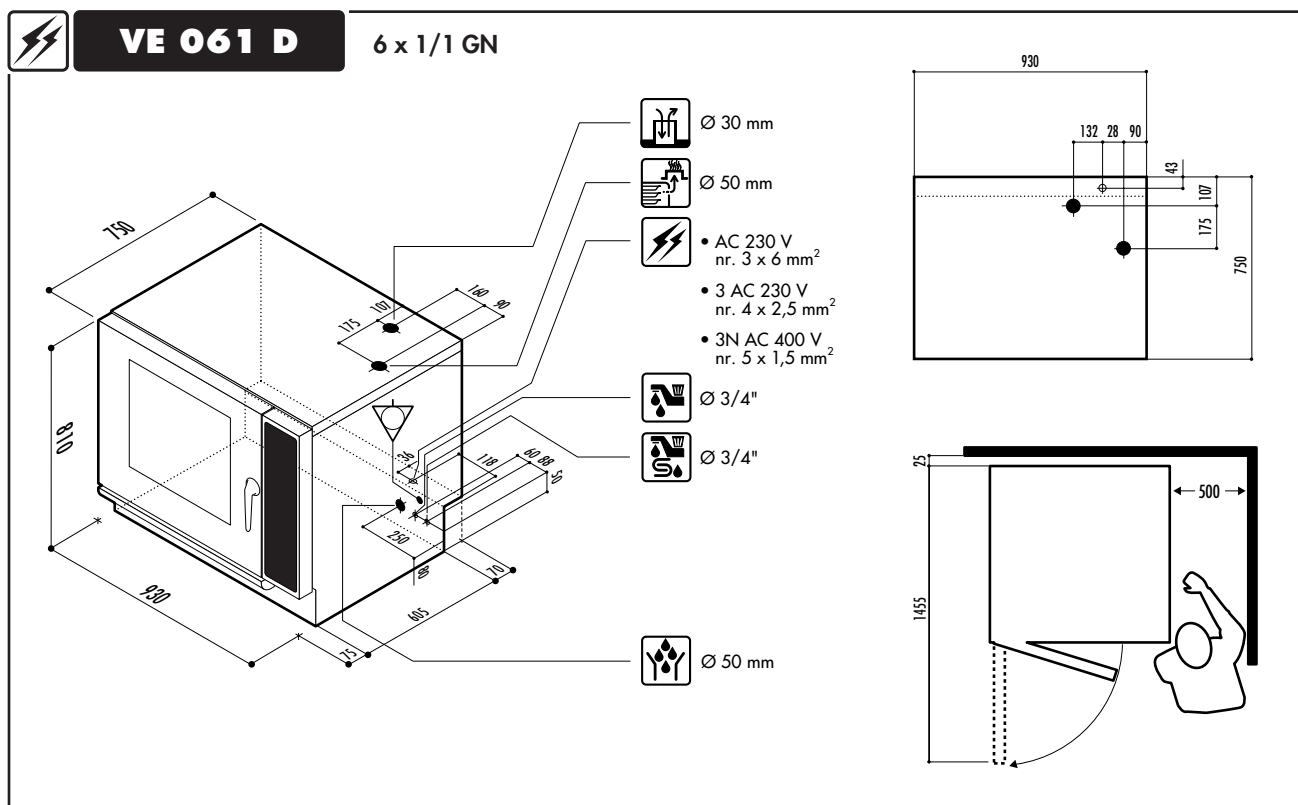
- Voltage: **3N AC 400 V - 50 Hz**
- Total electric power: **8 kW**
- Hot air power: **7,5 kW**
- Steam power: **7,5 kW**
- Fan power: **0,5 kW**

- (mm) 930 x 750 x 810 h

- With side racks: **6 x 1/1 GN** and distance between layers 70 mm
- With rack **SG061**: **6 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PRO61**: **14 plates** (31 cm) at 58 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack **SG061**
- Plated meals rack **PR061**
- Thermal cover **CP061**
- Trolleys **CR061**
- Fat filter **FX061**
- Extraction hood with steam condenser **KA061**
- Stands **SR061** - **SP061**
- Holding cabinets **AC061** - **MA061**
- Cabinet **AN061**
- Hand shower **LD25**
- Connection for an external printer (type RS 232)
- Connection for energy saving system **SN**

CE IPX 5



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ELECTRIC COMBI STEAMER

VE 101 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

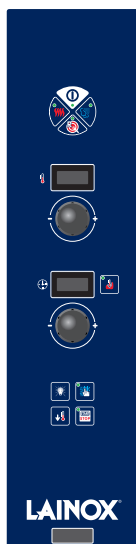


OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 16 kW
- Hot air power: 15 kW
- Steam power: 15 kW
- Fan power: 1 kW

DIMENSIONS

- (mm) 990 x 860 x 1090 h

CAPACITY

- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SG101: 10 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR101: 30 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Side runners for 600 x 400 trays mod. PA604 (8 trays)
- Removable rack SG101
- Plated meals rack PR101
- Thermal cover CP101
- Trolleys CR101
- Fat filter FX101
- Extraction hood with steam condenser KA101
- Stand SR101 - SP101
- Holding cabinets AC101 - MA101
- Cabinet AN101
- Hand shower LD25
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN

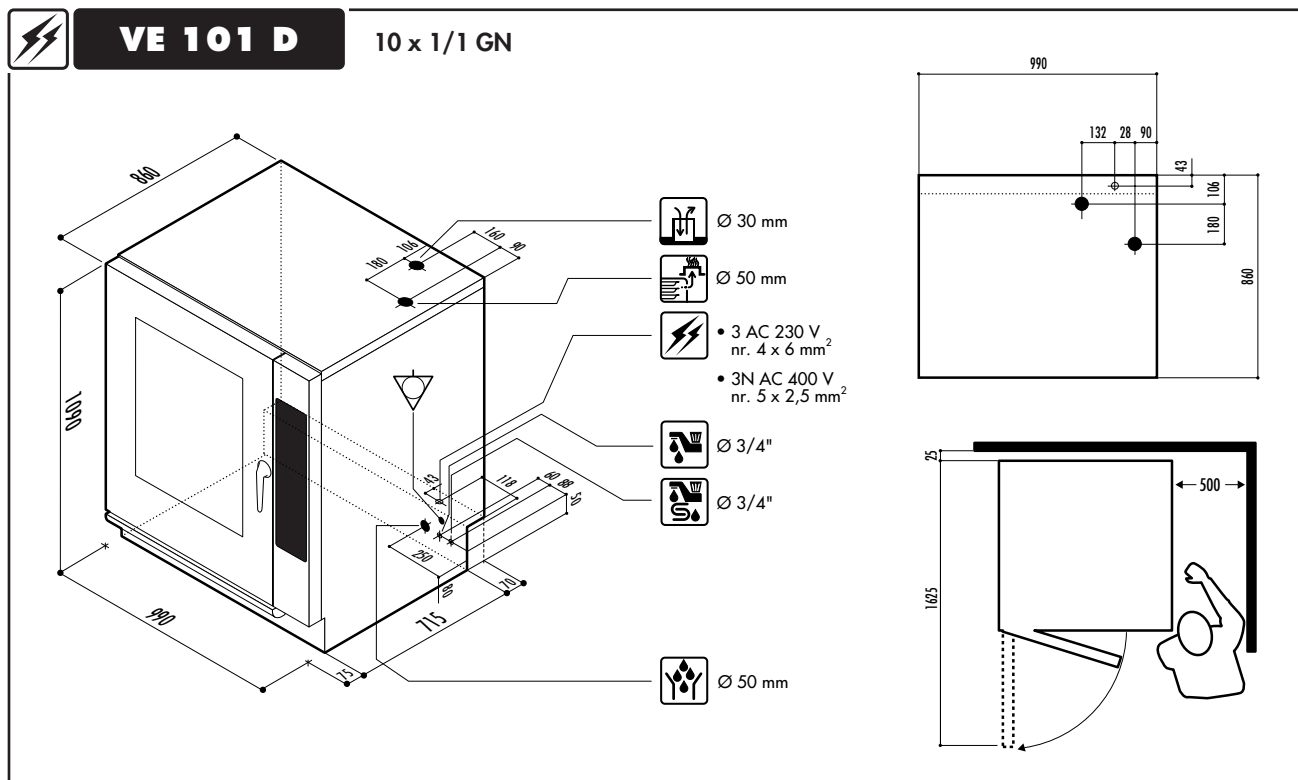
APPROVALS

CE IPX 5



VE 101 D

10 x 1/1 GN



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01.10.2004

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ELECTRIC COMBI STEAMER

VE 102 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 20 x 1/1 or 10 x 2/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

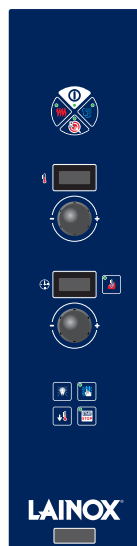
- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C



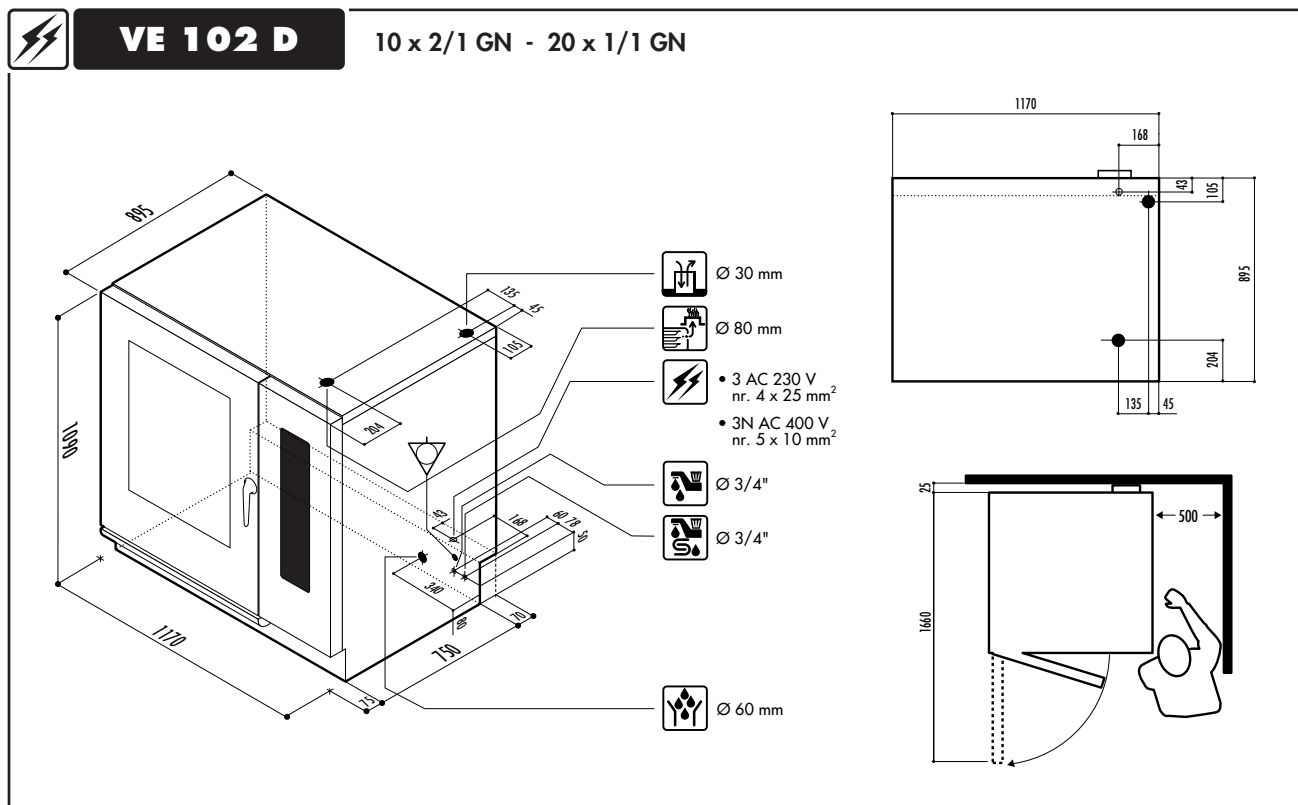
- Voltage: **3N AC 400 V - 50 Hz**
- Total electric power: **31 kW**
- Hot air power: **30 kW**
- Steam power: **30 kW**
- Fan power: **1 kW**

- (mm) 1170 x 895 x 1090 h

- 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

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack **SG102**
- Plated meals rack **PR102**
- Thermal cover **CP102**
- Trolleys **CR102**
- Fat filter **FX102**
- Extraction hood with steam condenser **KA102**
- Stands **SR102 - SP102**
- Holding cabinets **AC102 - MA102**
- Cabinet **AN102**
- Hand shower **LD25**
- Connection for an external printer (type RS 232)
- Connection for energy saving system **SN**

CE IPX 5



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ELECTRIC COMBI STEAMER

VE 201 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Supplied with monoblock trolley **KS201** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured **INCOLOY 800** type
- **Energy Saving** device for a reduced energy consumption

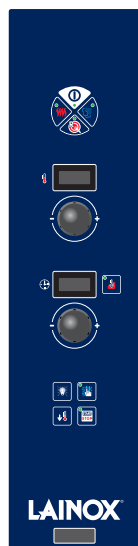


OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

- Voltage: **3N AC 400 V - 50 Hz**
- Total electric power: **31,8 kW**
- Hot air power: **30 kW**
- Steam power: **30 kW**
- Fans power: **1,8 kW**

- (mm) 1010 x 860 x 1950 h

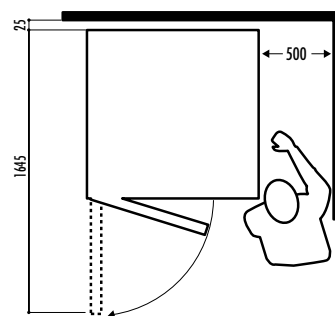
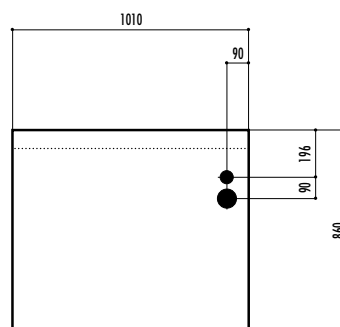
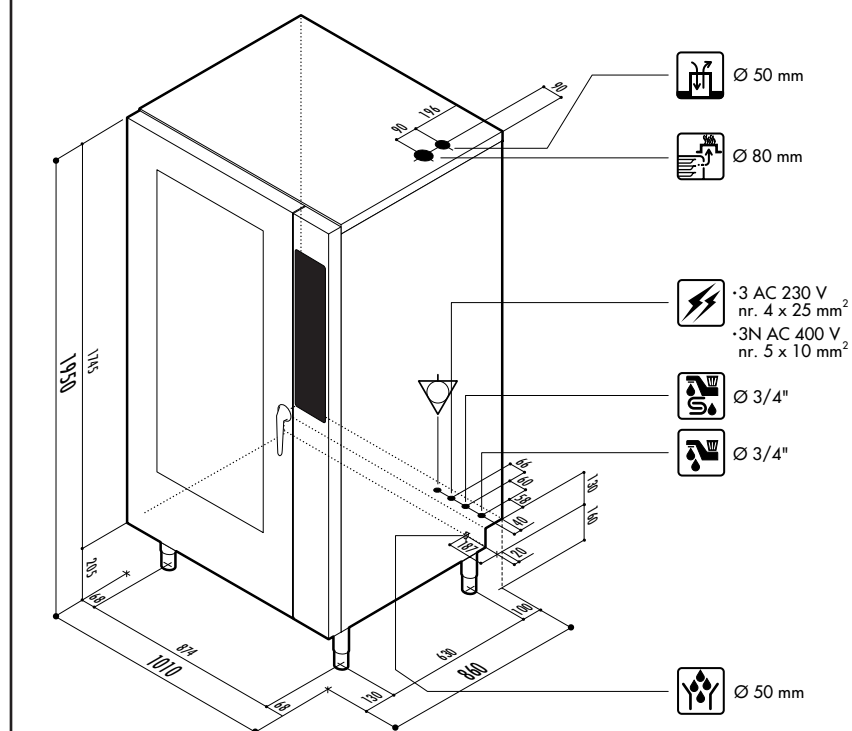
- 1 x KS201 trolley 20 x 1/1 GN capacity and 67 mm distance between layer
- With KP201 plated meals trolley: **60 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- Special and marine voltages
- **KP201** plated meals trolley
- Thermal cover **CP201**
- Fat filter **FX201**
- Holding cabinet **MA201**
- Hand shower **LD25**
- Connection for an external printer (type RS 232)
- Connection for energy saving system **SN**

CE IPX 5



20 x 1/1 GN



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ELECTRIC COMBI STEAMER

VE 202 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Supplied with monoblock trolley **KS202** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured **INCOLOY 800** type
- **Energy Saving** device for a reduced energy consumption

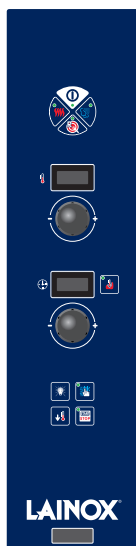


OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 61,8 kW
- Hot air power: 60 kW
- Steam power: 60 kW
- Fans power: 1,8 kW

DIMENSIONS

- (mm) 1290 x 895 x 1950 h

CAPACITY

- 1 x KS202 trolley 20 x 2/1 GN or 40 x 1/1 GN capacity and 67 mm distance between layer
- With KP202 plated meals trolley: 100 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Special and marine voltages
- KP202 plated meals trolley
- Thermal cover CP202
- Fat filter FX202
- Holding cabinet MA202
- Hand shower LD25
- Connection for an external printer (type RS 232)
- Connection for energy saving system SN

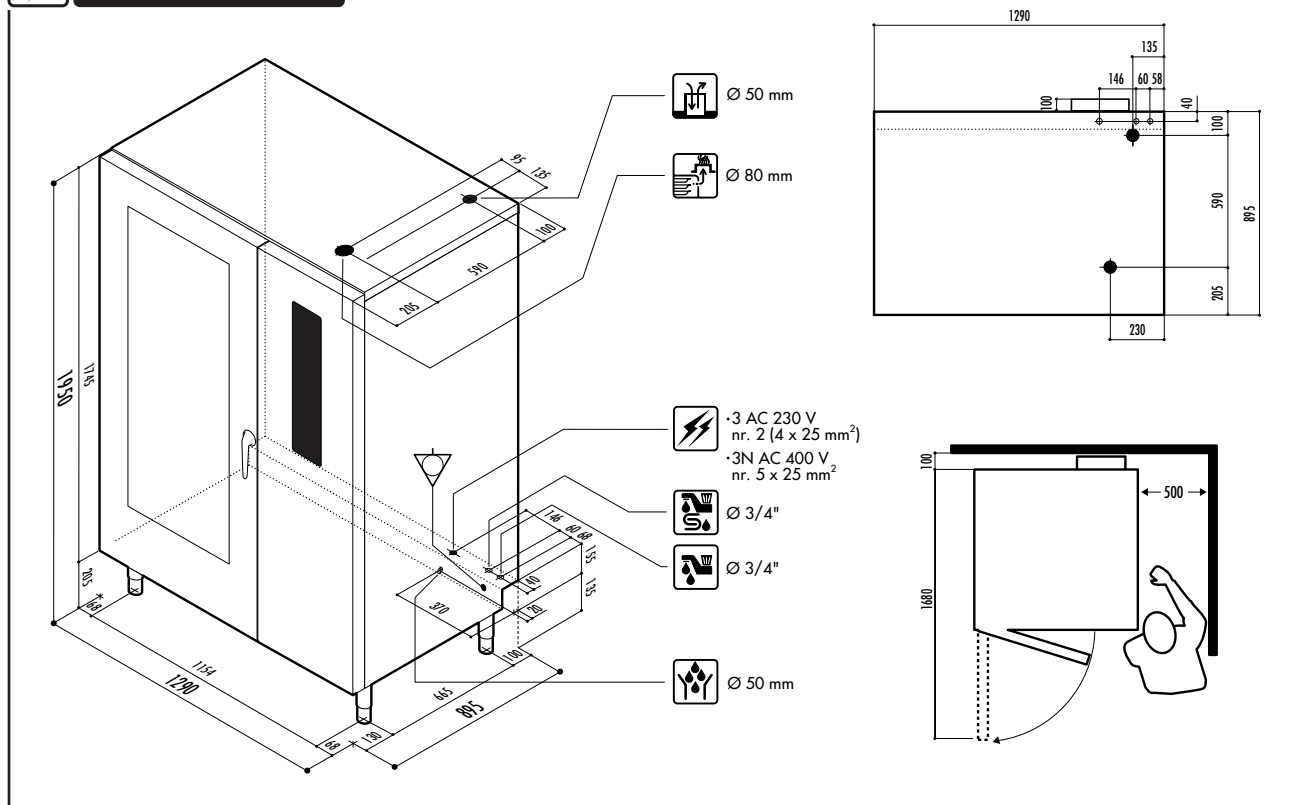
APPROVALS

CE IPX 5



VE 202 D

20 x 2/1 GN - 40 x 1/1 GN



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01.10.2004



ELECTRIC COMBI STEAMER

VE 061 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 6 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

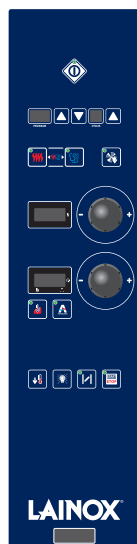
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 8 kW
- Hot air power: 7,5 kW
- Steam power: 7,5 kW
- Fan power: 0,5 kW

DIMENSIONS

- (mm) 930 x 750 x 810 h

CAPACITY

- With side racks: 6 x 1/1 GN and distance between layers 70 mm
- With rack SG061: 6 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR061: 14 plates (31 cm) at 58 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack SG061
- Plated meals rack PR061
- Thermal cover CP061
- Trolleys CR061
- Fat filter FX061
- Extraction hood with steam condenser KA061
- Stands SR061 - SP061
- Holding cabinets AC061 - MA061
- Cabinet AN061
- Connection for an external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

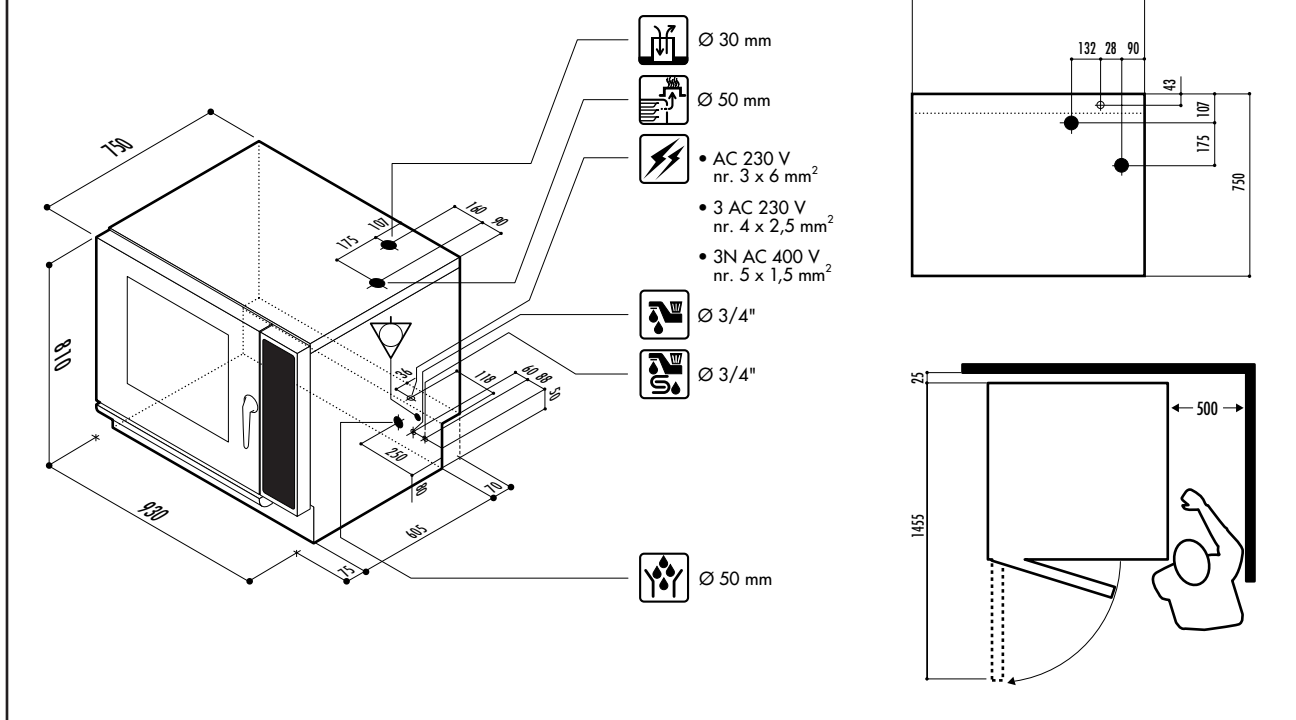
APPROVALS

CE IPX 5



VE 061 P

6 x 1/1 GN



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01.10.2004



ELECTRIC COMBI STEAMER

VE 101 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

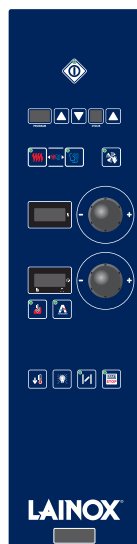
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetid door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 16 kW
- Hot air power: 15 kW
- Steam power: 15 kW
- Fan power: 1 kW

DIMENSIONS

- (mm) 990 x 860 x 1090 h

CAPACITY

- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SG101: 10 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR101: 30 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Side runners for 600 x 400 trays mod. PA604 (8 trays)
- Removable rack SG101
- Plated meals rack PR101
- Thermal cover CP101
- Trolleys CR101
- Fat filter FX101
- Extraction hood with steam condenser KA101
- Stand SR101 - SP101
- Holding cabinets AC101 - MA101
- Cabinet AN101
- Connection for an external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

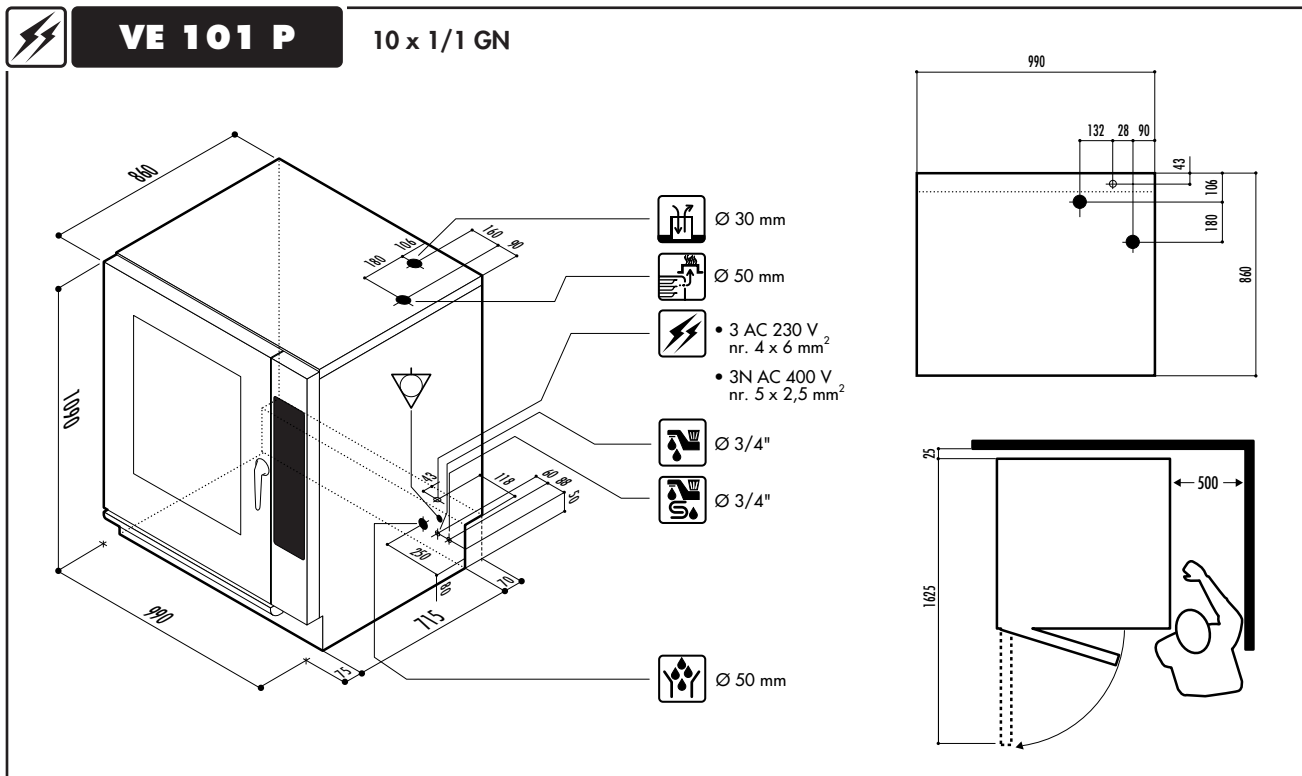
APPROVALS

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VE 101 P

10 x 1/1 GN



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01.10.2004



ELECTRIC COMBI STEAMER

VE 102 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 20 x 1/1 or 10 x 2/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

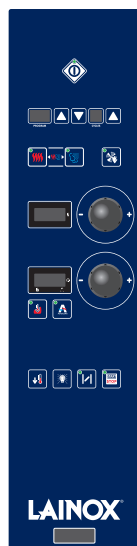
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 31 kW
- Hot air power: 30 kW
- Steam power: 30 kW
- Fan power: 1 kW

DIMENSIONS

- (mm) 1170 x 895 x 1090 h

CAPACITY

- 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

OPTIONS

- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack SG102
- Plated meals rack PR102
- Thermal cover CP102
- Trolleys CR102
- Fat filter FX102
- Extraction hood with steam condenser KA102
- Stands SR102 - SP102
- Holding cabinets AC102 - MA102
- Cabinet AN102
- Connection for an external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

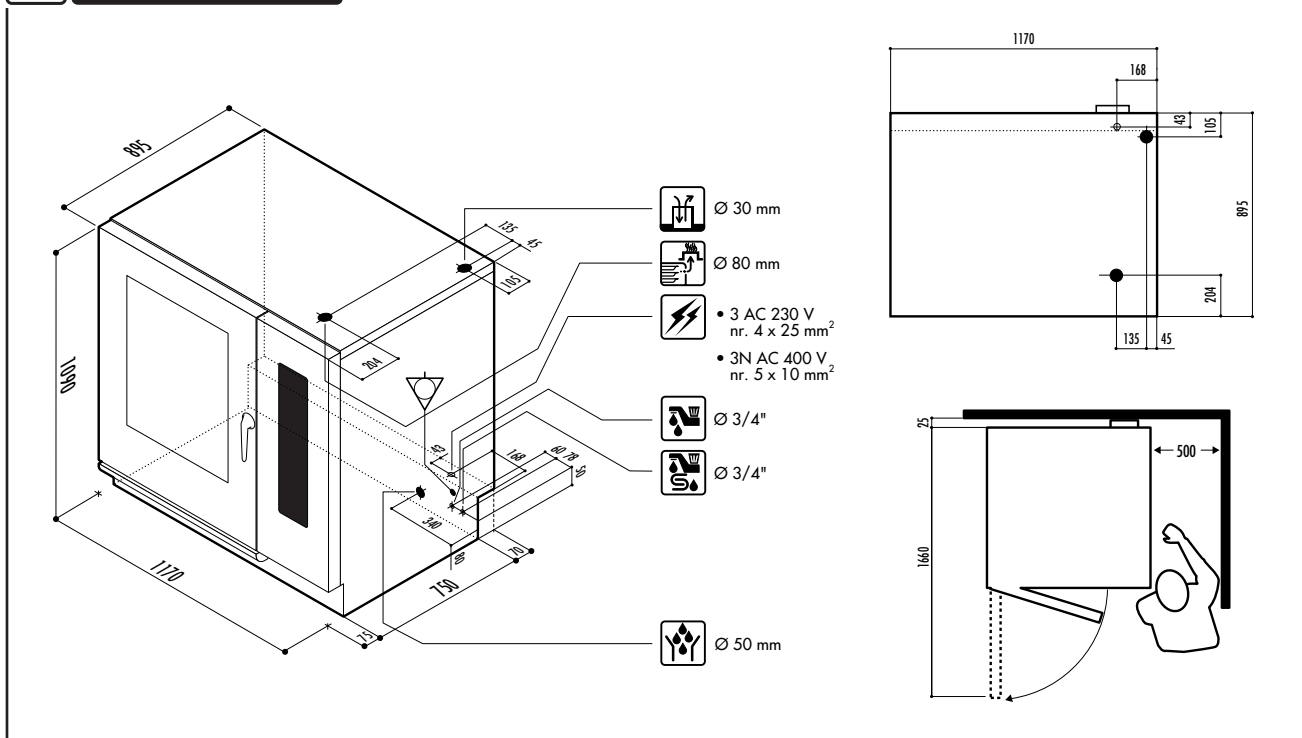
APPROVALS

CE IPX 5



VE 102 P

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



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01.10.2004



ELECTRIC COMBI STEAMER

VE 201 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheels
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Supplied with monoblock trolley KS201 of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components



ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

OPERATIONAL FUNCTIONS

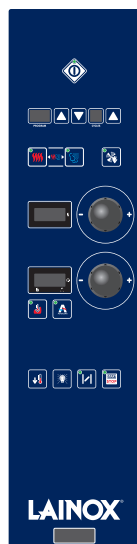
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 31,8 kW
- Hot air power: 30 kW
- Steam power: 30 kW
- Fans power: 1,8 kW

DIMENSIONS

- (mm) 1010 x 860 x 1950 h

CAPACITY

- 1 x KS201 trolley 20 x 1/1 GN capacity and 67 mm distance between layer
- With KP201 plated meals trolley: 60 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Special and marine voltages
- KP201 plated meals trolley
- Thermal cover CP201
- Fat filter FX201
- Holding cabinet MA201
- Connection for an external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

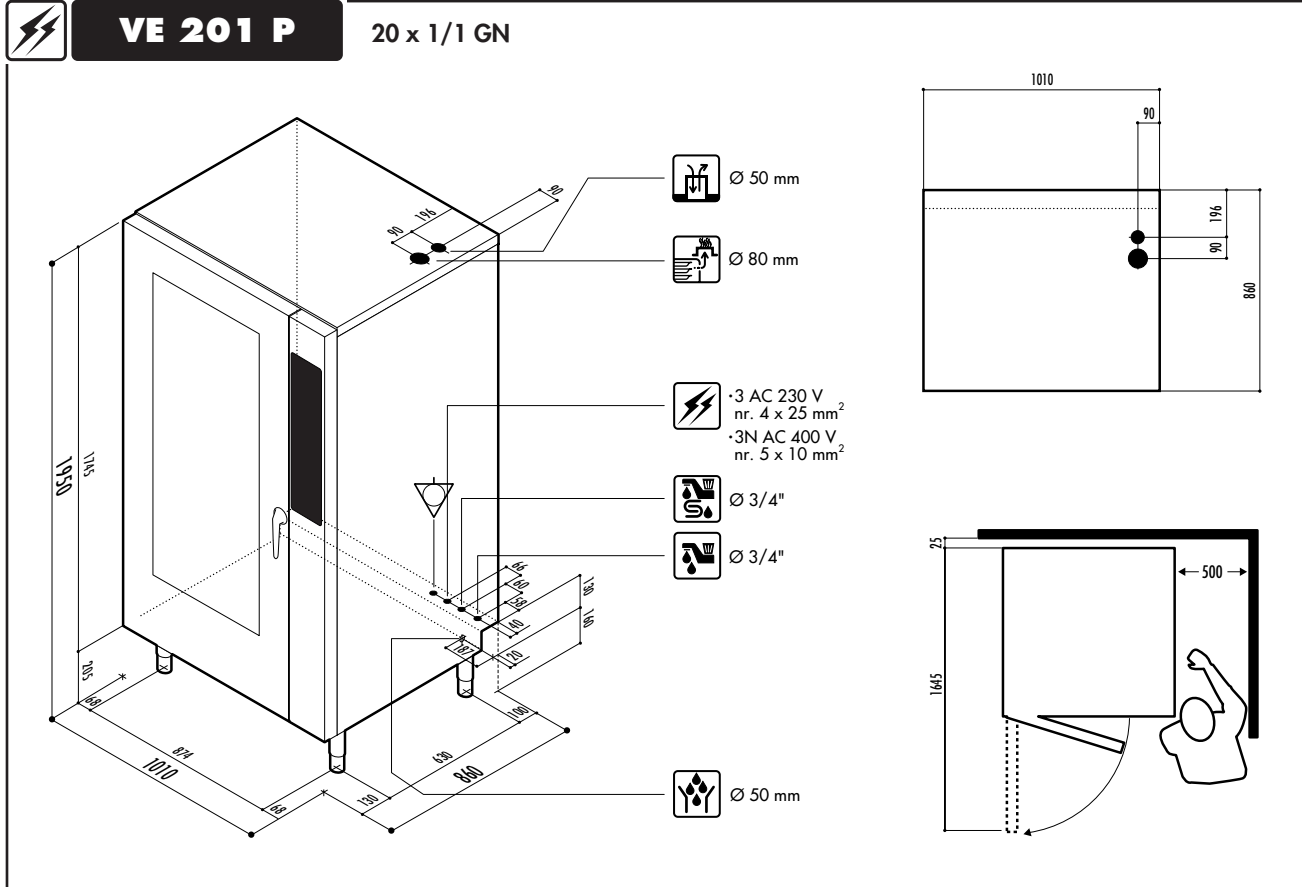
APPROVALS

CE IPX5



VE 201 P

20 x 1/1 GN



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01.10.2004

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ELECTRIC COMBI STEAMER

VE 202 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Two hinged fan protection covers for a proper cleaning of cavity back side and fan wheels
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Supplied with monoblock trolley **KS202** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components



ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured **INCOLOY 800** type
- **Energy Saving** device for a reduced energy consumption

OPERATIONAL FUNCTIONS

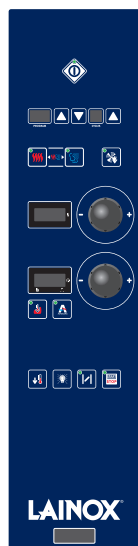
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- **AUTOCLIMA** system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 61,8 kW
- Hot air power: 60 kW
- Steam power: 60 kW
- Fans power: 1,8 kW

DIMENSIONS

- (mm) 1290 x 895 x 1950 h

CAPACITY

- 1 x KS202 trolley 20 x 2/1 GN or 40 x 1/1 GN capacity and 67 mm distance between layer
- With KP202 plated meals trolley: 100 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE002
- Special and marine voltages
- KP202 plated meals trolley
- Thermal cover CP202
- Fat filter FX202
- Holding cabinet MA202
- Connection for an external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

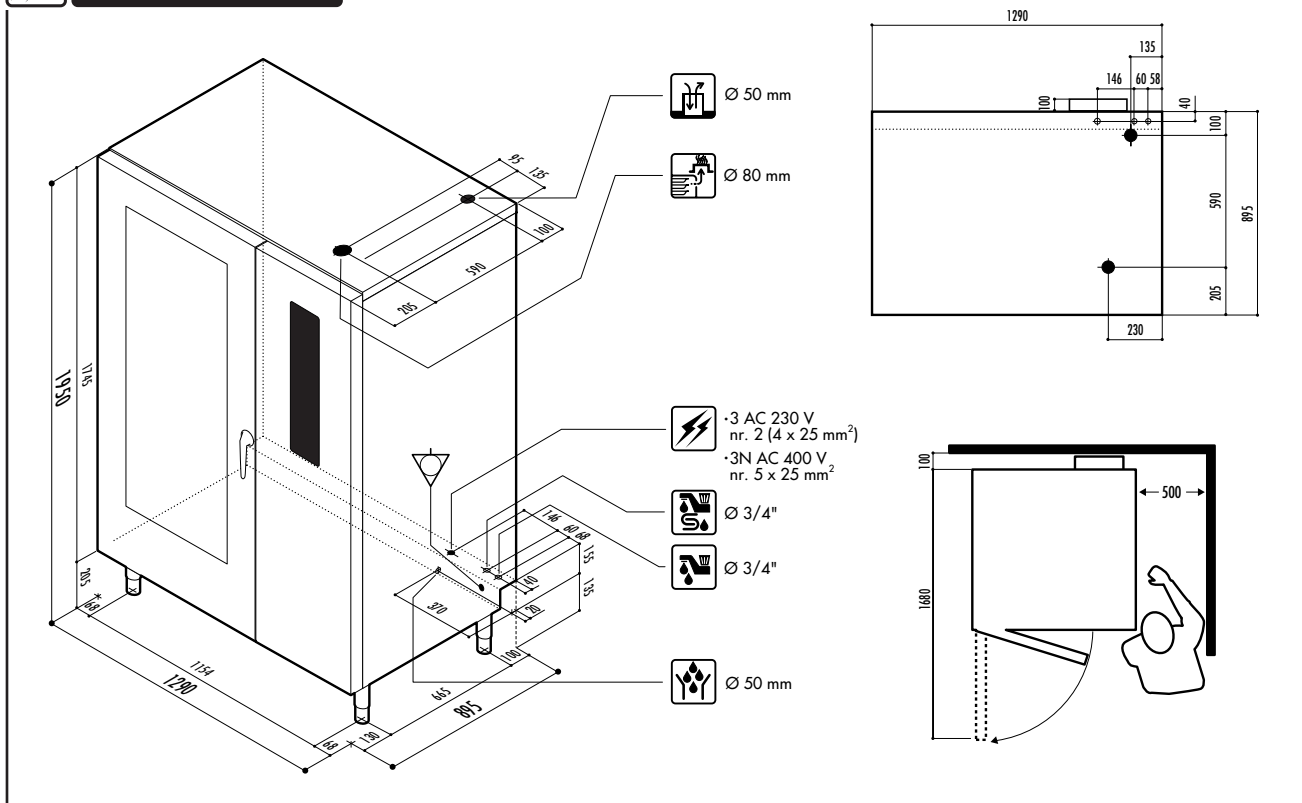
APPROVALS

CE IPX 5



VE 202 P

20 x 2/1 GN - 40 x 1/1 GN



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01.10.2004



GAS COMBI STEAMER

VG 061 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 6 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components



GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

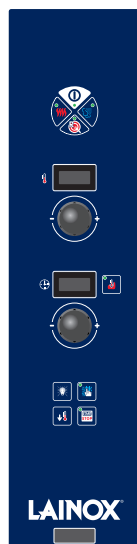
- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: **AC 230 V - 50 Hz**
- Total nominal power: **9 kW (7740 kcal)**
- Hot air power: **9 kW (7740 kcal)**
- Steam power: **9 kW (7740 kcal)**
- Total electric power: **0,5 kW**

- (mm) 930 x 750 x 810 h

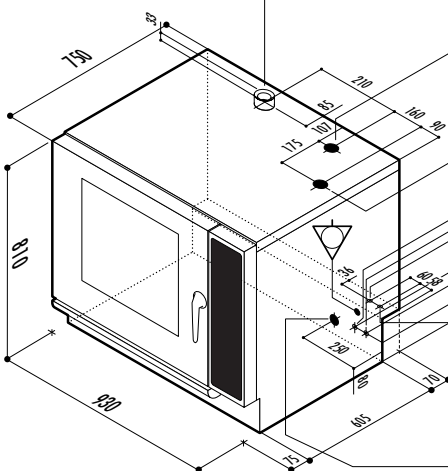
- With side racks: **6 x 1/1 GN** and distance between layers 70 mm
- With rack **SG061**: **6 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PRO61**: **14 plates** (31 cm) at 58 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Removable rack **SG061**
- Plated meals rack **PR061**
- Thermal cover **CP061**
- Trolleys **CR061**
- Fat filter **FX061**
- Extraction hood with steam condenser **KA061**
- Stands **SR061** - **SP061**
- Holding cabinets **AC061** - **MA061**
- Cabinet **AN061**
- Hand shower **LD25**
- Connection for external printer (type RS 232)

CE IPX 5



6 x 1/1 GN



Ø 30 mm



Ø 50 mm



Ø 3/4"



Ø 3/4"



AC 230 V
nr. 3 x 1 mm²

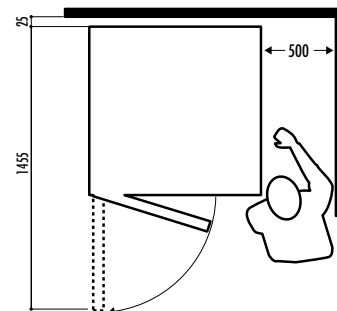
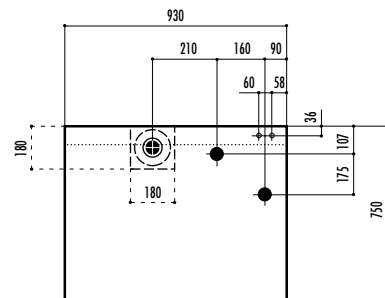


Ø 1/2"

DE-AT-BE-ES-FI-FR-GR-IE-IT LU-NO-NL-PT-GB-SE-CH HU-CZ-BG-CY EE-LV-LT-MT-SK-SI	ISO 7.1
DK	ISO 228



Ø 50 mm



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

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01.10.2004

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GAS COMBI STEAMER

VG 101 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 1/1 GN capacity; 70 mm distance between layers
- High quality world wide available components



GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

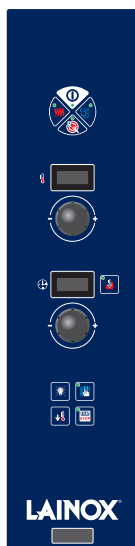
- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

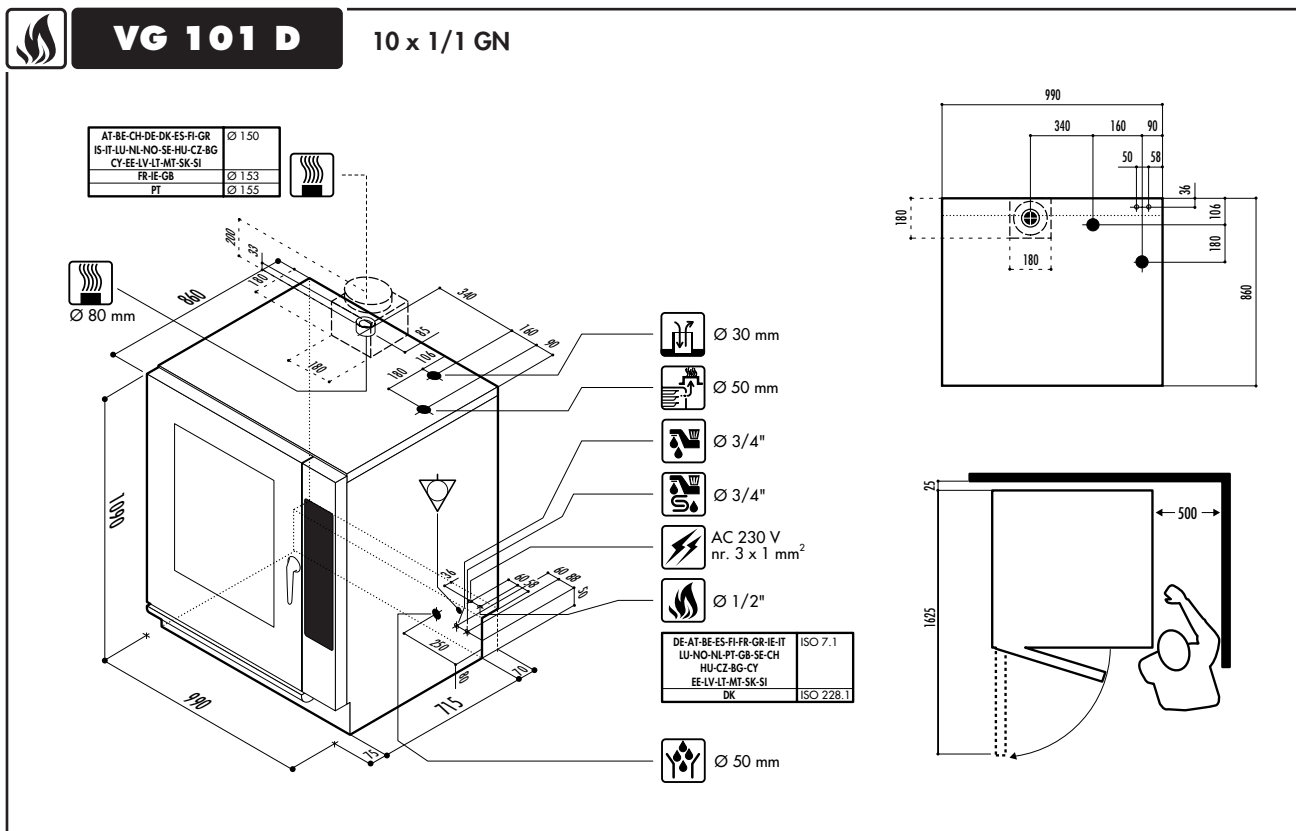
- Voltage: AC 230 V - 50 Hz
- Total nominal power: 18 kW (15480 kcal)
- Hot air power: 18 kW (15480 kcal)
- Steam power: 18 kW (15480 kcal)
- Total electric power: 1 kW

- (mm) 990 x 860 x 1090 h (1290 h with wind protection device)

- With side racks: **10 x 1/1 GN** and distance between layers 70 mm
- With rack **SG101**: **10 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PR101**: **30 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Wind protection device **CA001**
- Side runners for 600 x 400 trays mod. **PA604** (8 trays)
- Removable rack **SG101**
- Plated meals rack **PR101**
- Thermal cover **CP101**
- Trolleys **CR101**
- Fat filter **FX101**
- Extraction hood with steam condenser **KA101**
- Stand **SR101** - **SP101**
- Holding cabinets **AC101** - **MA101**
- Cabinet **AN101**
- Hand shower **LD25**
- Connection for external printer (type RS 232)

CE IPX 5



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

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GAS COMBI STEAMER

VG 102 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 20 x 1/1 or 10 x 2/1 GN capacity; 70 mm distance between layers
- High quality world wide available components

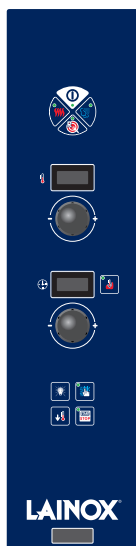


GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 27 kW (23220 kcal)
- Hot air power: 27 kW (23220 kcal)
- Steam power: 27 kW (23220 kcal)
- Total electric power: 1 kW

- (mm) 1170 x 895 x 1090 h (1290 h with wind protection device)

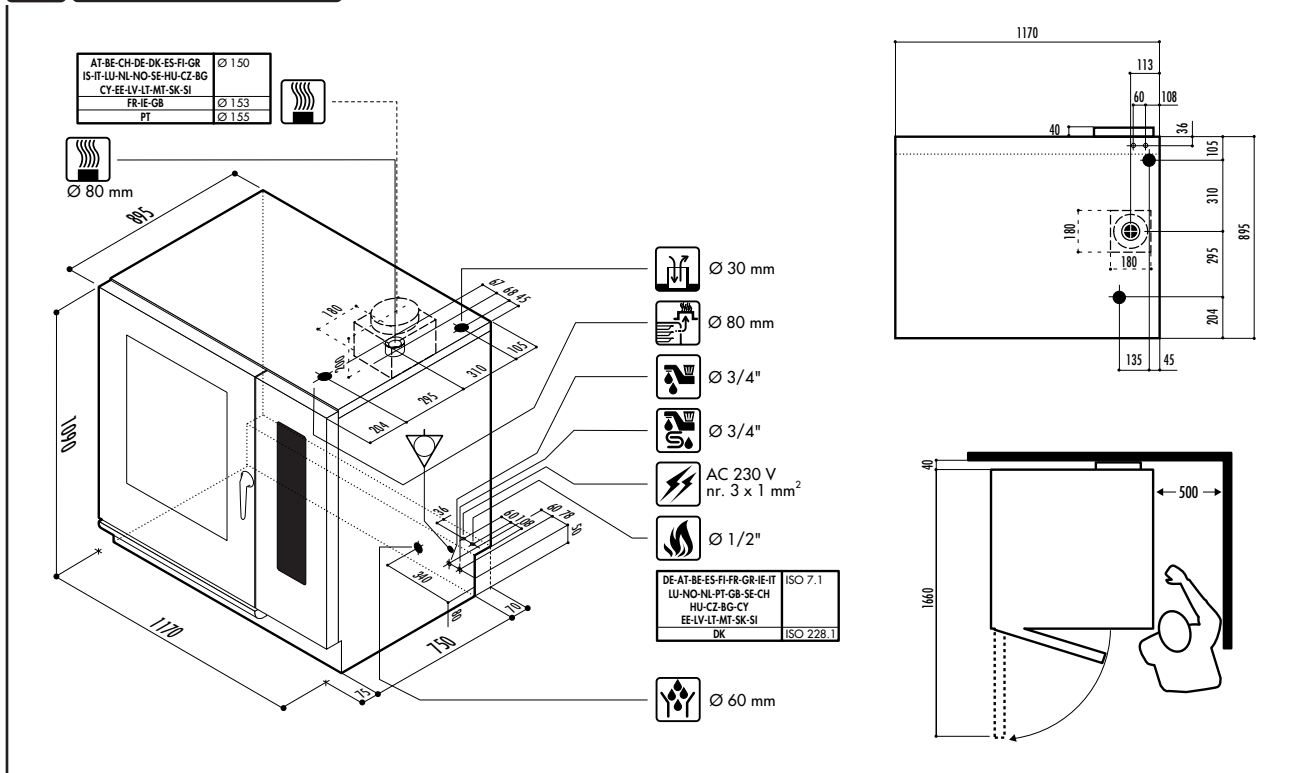
- With side racks: **20 x 1/1 GN** or **10 x 2/1 GN** and distance between layers 70 mm
- With rack **SG102**: **20 x 1/1 GN** or **10 x 2/1 GN** and distance between layers 65 mm
- With plated meals rack **PR102**: **49 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Wind protection device **CA001**
- Removable rack **SG102**
- Plated meals rack **PR102**
- Thermal cover **CP102**
- Trolleys **CR102**
- Fat filter **FX102**
- Extraction hood with steam condenser **KA102**
- Stands **SR102 - SP102**
- Holding cabinets **AC102 - MA102**
- Cabinet **AN102**
- Hand shower **LD25**
- Connection for external printer (type RS 232)

CE IPX 5



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



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

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GAS COMBI STEAMER

VG 201 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Supplied with monoblock trolley **KS201** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components

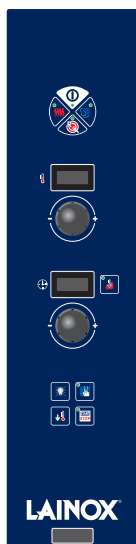


GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 27 kW (23220 kcal)
- Hot air power: 27 kW (23220 kcal)
- Steam power: 27 kW (23220 kcal)
- Total electric power: 1,8 kW

- (mm) 1010 x 860 x 1950 h (2150 h with wind protection device)

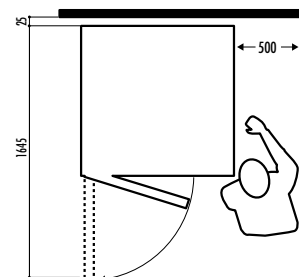
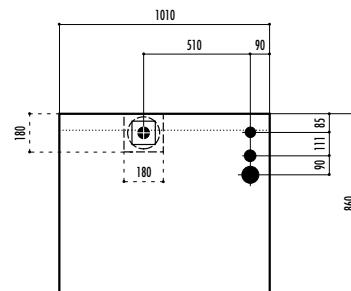
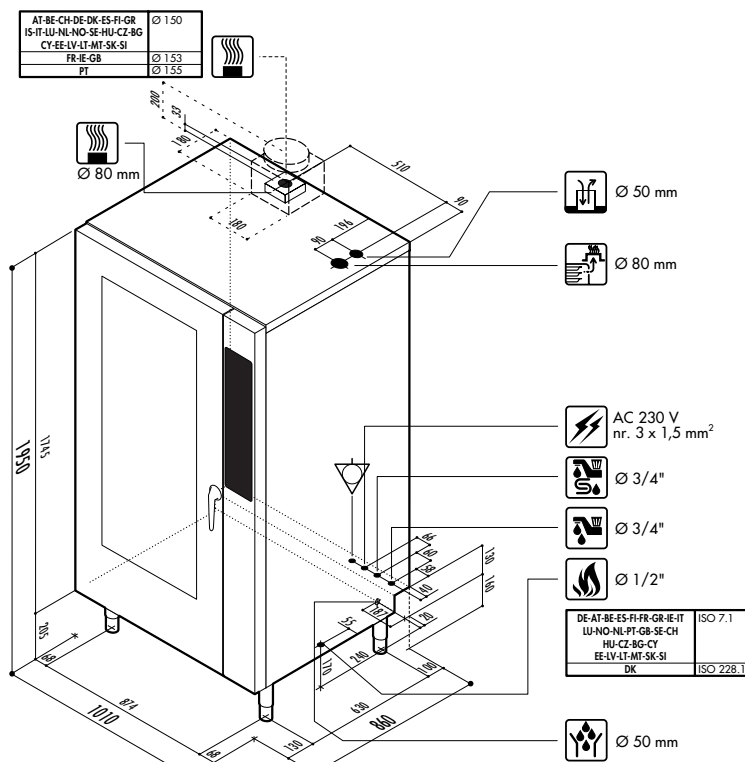
- 1 x **KS201** trolley **20 x 1/1 GN** capacity and 67 mm distance between layer
- With **KP201** plated meals trolley: **60 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- LPG version
- Wind protection device **CA001**
- **KP201** plated meals trolley
- Thermal cover **CP201**
- Fat filter **FX201**
- Holding cabinet **MA201**
- Hand shower **LD25**
- Connection for external printer (type RS 232)

CE IPX 5



20 x 1/1 GN



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

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GAS COMBI STEAMER

VG 202 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic insulation between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Supplied with monoblock trolley **KS202** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components

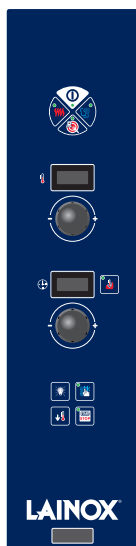


GAS HEATING SYSTEM

- Blown air type for the burners
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C - 300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

TECHNICAL DATA

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 54 kW (46440 kcal)
- Hot air power: 54 kW (46440 kcal)
- Steam power: 54 kW (46440 kcal)
- Total electric power: 1,8 kW

DIMENSIONS

- (mm) 1290 x 895 x 1950 h (2150 h with wind protection device)

CAPACITY

- 1 x KS202 trolley 20 x 2/1 GN or 40 x 1/1 GN capacity and 67 mm distance between layer
- With KP202 plated meals trolley: 100 plates (31 cm) at 68 mm distance

OPTIONS

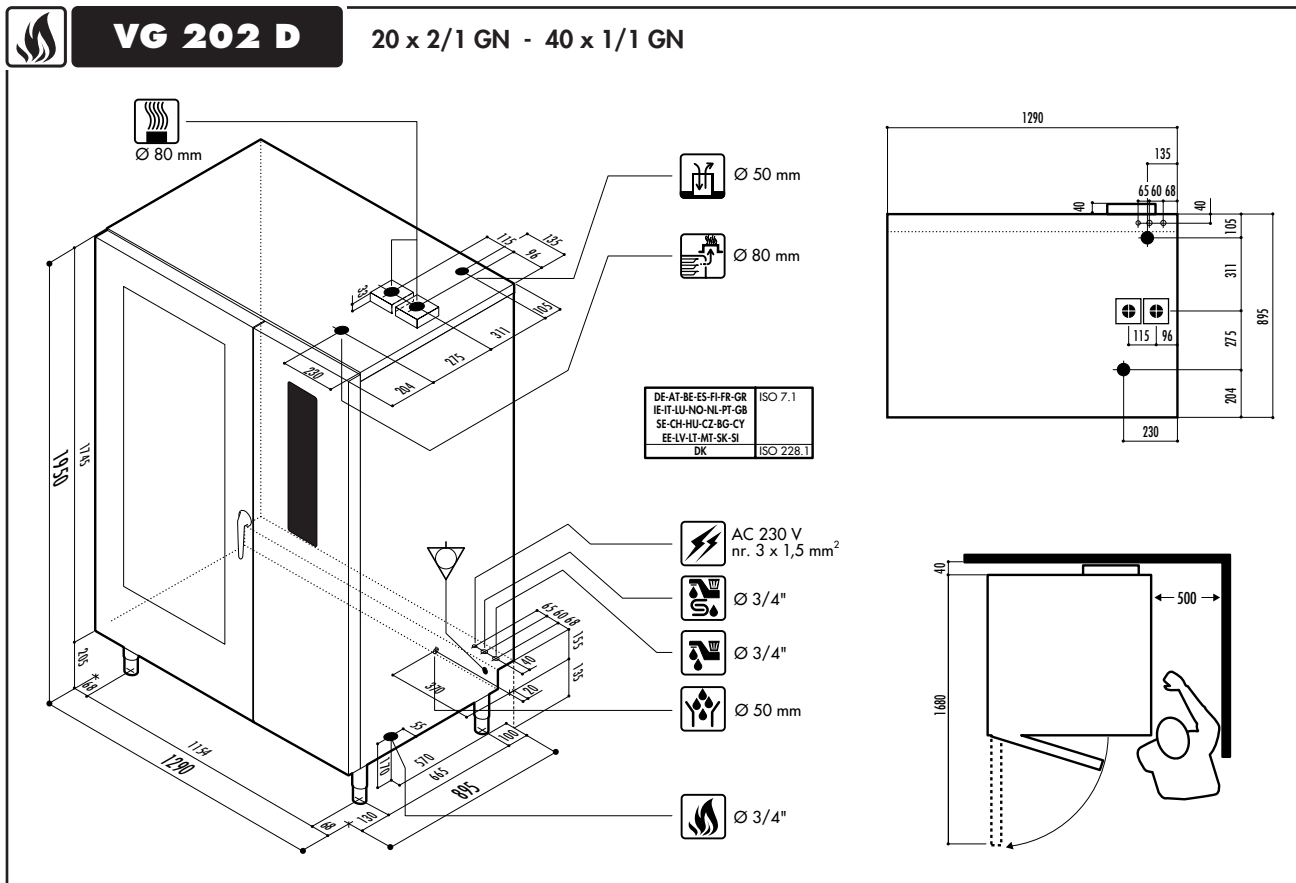
- Needle probe for vacuum packs SE002
- LPG version
- KP202 plated meals trolley
- Thermal cover CP202
- Fat filter FX202
- Holding cabinet MA202
- Hand shower LD25
- Connection for external printer (type RS 232)

APPROVALS



VG 202 D

20 x 2/1 GN - 40 x 1/1 GN



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GAS COMBI STEAMER

VG 061 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation.
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 6 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S



OPERATIONAL FUNCTIONS

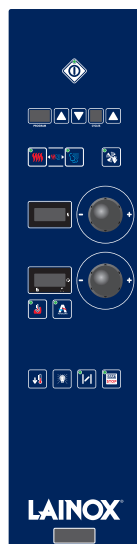
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: **AC 230 V - 50 Hz**
- Total nominal power: **9 kW (7740 kcal)**
- Hot air power: **9 kW (7740 kcal)**
- Steam power: **9 kW (7740 kcal)**
- Total electric power: **0,5 kW**

- (mm) 930 x 750 x 810 h

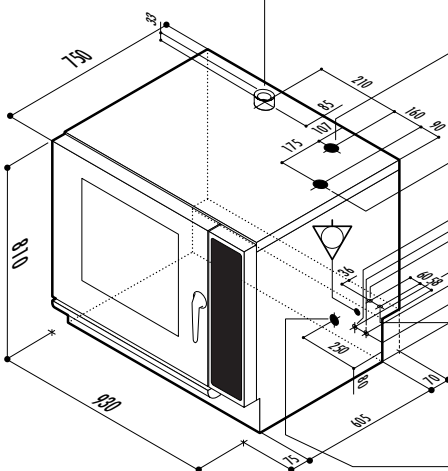
- With side racks: **6 x 1/1 GN** and distance between layers 70 mm
- With rack **SG061**: **6 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PRO61**: **14 plates** (31 cm) at 58 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Removable rack **SG061**
- Plated meals rack **PR061**
- Thermal cover **CP061**
- Trolleys **CR061**
- Fat filter **FX061**
- Extraction hood with steam condenser **KA061**
- Stands **SR061** - **SP061**
- Holding cabinets **AC061** - **MA061**
- Cabinet **AN061**
- Connection for external printer (type RS 232)
- Monitoring systems **LCS CONTROL HACCP**

CE IPX 5



6 x 1/1 GN



Ø 30 mm



Ø 50 mm



Ø 3/4"



Ø 3/4"



AC 230 V
nr. 3 x 1 mm²

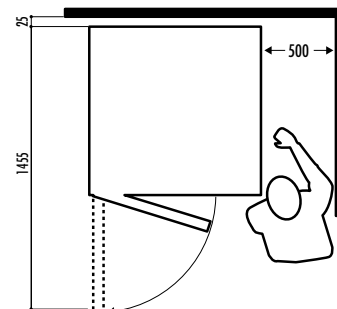
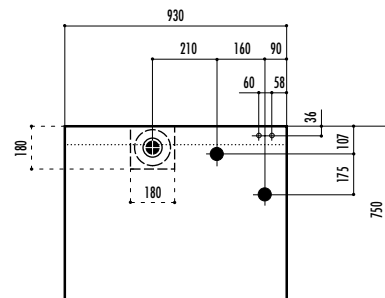


Ø 1/2"

DE-AT-BE-ES-FI-FR-GR-IE-IT LU-NO-NL-PT-GB-SE-CH HU-CZ-BG-CY EE-LV-LT-MT-SK-SI	ISO 7.1
DK	ISO 228



Ø 50 mm



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GAS COMBI STEAMER

VG 101 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of stell AISI 310 S



OPERATIONAL FUNCTIONS

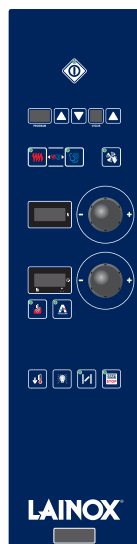
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

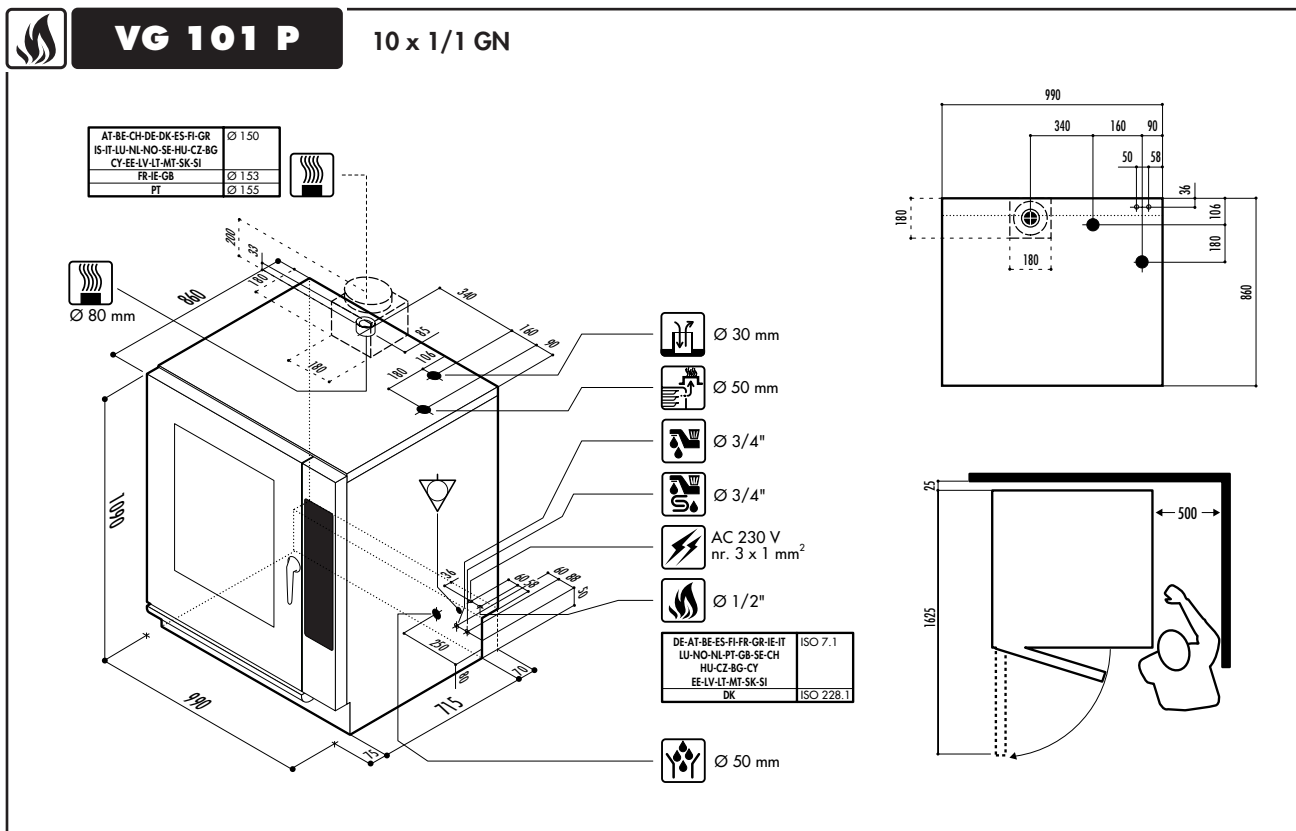
- Voltage: AC 230 V - 50 Hz
- Total nominal power: 18 kW (15480 kcal)
- Hot air power: 18 kW (15480 kcal)
- Steam power: 18 kW (15480 kcal)
- Total electric power: 1 kW

- (mm) 990 x 860 x 1090 h (1290 h with wind protection device)

- With side racks: **10 x 1/1 GN** and distance between layers 70 mm
- With rack **SG101**: **10 x 1/1 GN** and distance between layers 65 mm
- With plated meals rack **PR101**: **30 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Wind protection device **CA001**
- Side runners for 600 x 400 trays mod. **PA604** (8 trays)
- Removable rack **SG101**
- Plated meals rack **PR101**
- Thermal cover **CP101**
- Trolleys **CR101**
- Fat filter **FX101**
- Extraction hood with steam condenser **KA101**
- Stand **SR101 - SP101**
- Holding cabinets **AC101 - MA101**
- Cabinet **AN101**
- Connection for external printer (type RS 232)
- Monitoring systems **LCS CONTROL HACCP**

CE IPX 5



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

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GAS COMBI STEAMER

VG 102 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness.
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation.
- Hinged inner glass for a perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Removable side racks for 20 x 1/1 or 10 x 2/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S



OPERATIONAL FUNCTIONS

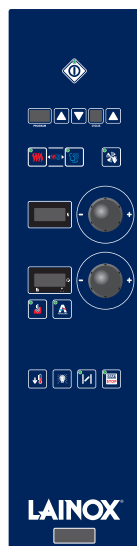
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Cavity clean program "CL"
 - Automatic quenching of vapours into the oven drain
 - Check of cavity steam saturation with automatic energy saving
 - Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

TECHNICAL DATA

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 27 kW (23220 kcal)
- Hot air power: 27 kW (23220 kcal)
- Steam power: 27 kW (23220 kcal)
- Total electric power: 1 kW

DIMENSIONS

- (mm) 1170 x 895 x 1090 h (1290 h with wind protection device)

CAPACITY

- 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

OPTIONS

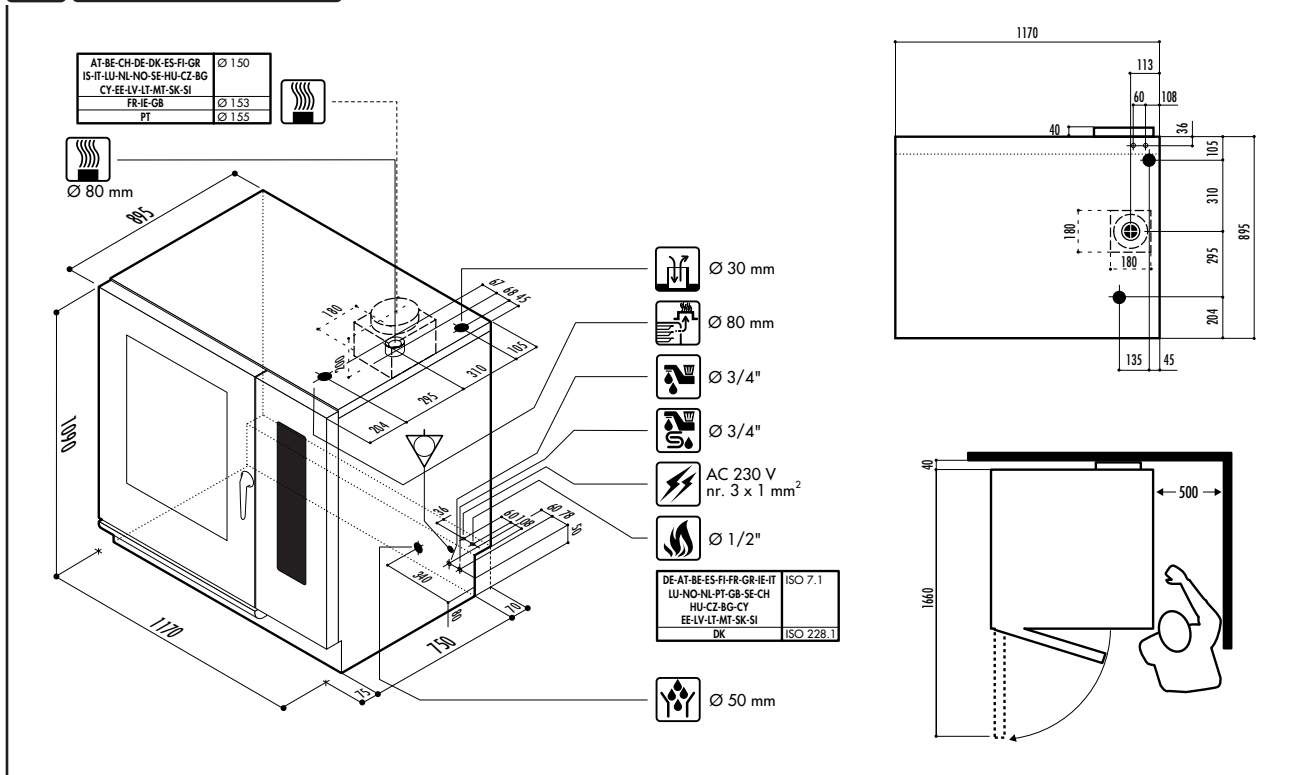
- Needle probe for vacuum packs SE002
- Two steps safety door handle mechanism
- Right hinged door
- LPG version
- Wind protection device CA001
- Removable rack SG102
- Plated meals rack PR102
- Thermal cover CP102
- Trolleys CR102
- Fat filter FX102
- Extraction hood with steam condenser KA102
- Stands SR102 - SP102
- Holding cabinets AC102 - MA102
- Cabinet AN102
- Connection for external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP

APPROVALS



VG 102 P

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



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

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GAS COMBI STEAMER

VG 201 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheels
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Supplied with monoblock trolley **KS201** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components



GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

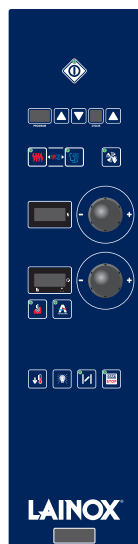
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- **AUTOCLIMA** system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 27 kW (23220 kcal)
- Hot air power: 27 kW (23220 kcal)
- Steam power: 27 kW (23220 kcal)
- Total electric power: 1,8 kW

- (mm) 1010 x 860 x 1950 h (2150 h with wind protection device)

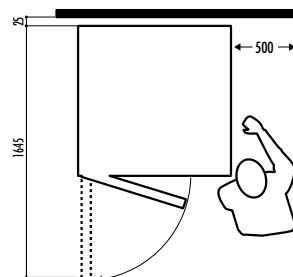
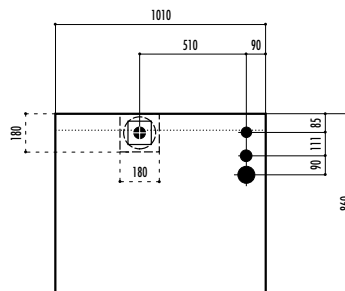
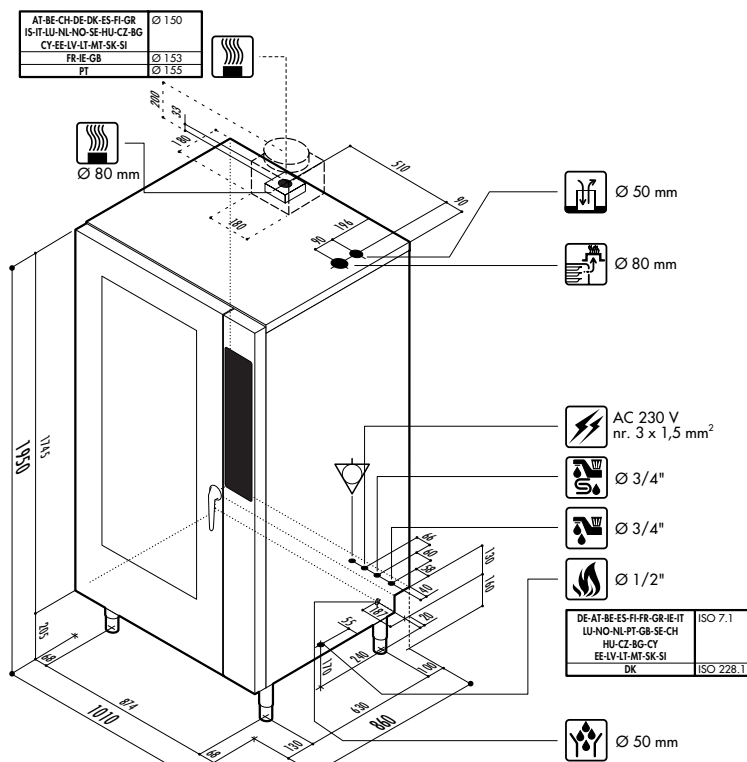
- 1 x KS201 trolley 20 x 1/1 GN capacity and 67 mm distance between layer
- With KP201 plated meals trolley: **60 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- LPG version
- Wind protection device **CA001**
- **KP201** plated meals trolley
- Thermal cover **CP201**
- Fat filter **FX201**
- Holding cabinet **MA201**
- Connection for external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP

CE IPX 5



20 x 1/1 GN



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

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GAS COMBI STEAMER

VG 202 P

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Two hinged fan protection covers for a proper cleaning of cavity back side and fan wheels
- Front removable control panel for an easy service and check of components
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe
- Supplied with monoblock trolley **KS202** of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components



GAS HEATING SYSTEM

- Blown air type for the burners
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

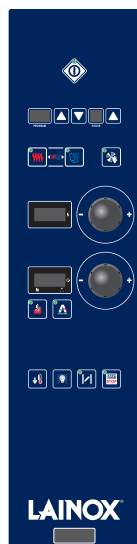
- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Cook & Hold mode controlled by the meat probe or by the timer
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- **AUTOCLIMA** system to control the percentage of humidity during the cooking and the food rethermalisation
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- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
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 - Check of cavity operating hours

P VERSION

Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, Autoclimate, diagnostics, two speed fan, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), core probe, humidifier, lights and double glass door.

OPERATING MODES

- Convection with Autoclimate 30° - 300°C
- Steam 30° - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30° - 300°C
- Reheating with Autoclimate 120° - 140°C
- Core probe 30° - 100°C
- Automatic sequence cooking
- Temperature hold with Autoclimate



- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Magnetic door switch
- Lack of water displayed alarm
- Components cooling system

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 54 kW (46440 kcal)
- Hot air power: 54 kW (46440 kcal)
- Steam power: 54 kW (46440 kcal)
- Total electric power: 1,8 kW

- (mm) 1290 x 895 x 1950 h (2150 h with wind protection device)

- 1 x KS202 trolley 20 x 2/1 GN or 40 x 1/1 GN capacity and 67 mm distance between layer
- With KP202 plated meals trolley: **100 plates** (31 cm) at 68 mm distance

- Needle probe for vacuum packs **SE002**
- LPG version
- **KP202** plated meals trolley
- Thermal cover **CP202**
- Fat filter **FX202**
- Holding cabinet **MA202**
- Connection for external printer (type RS 232)
- Monitoring systems LCS CONTROL HACCP

CE IPX 5



20 x 2/1 GN - 40 x 1/1 GN



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