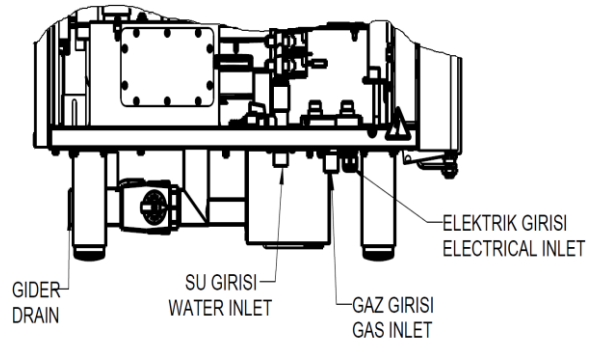
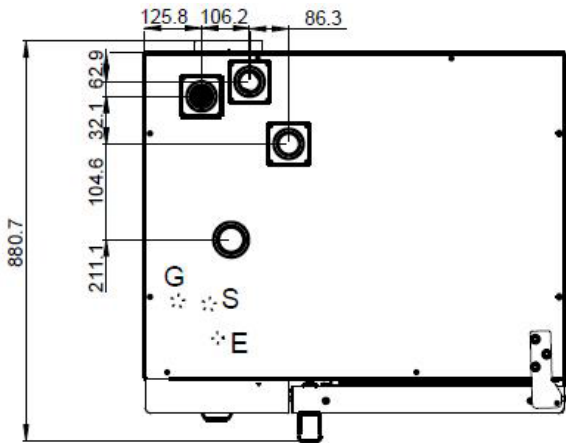
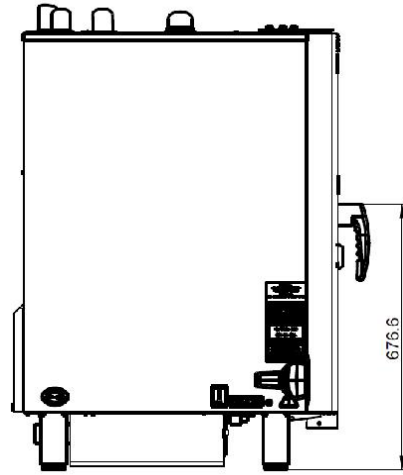
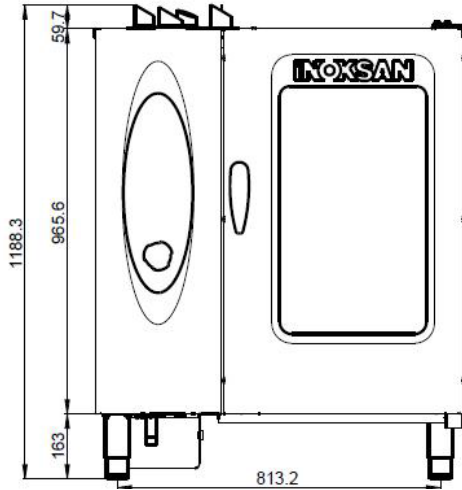


FBG010 STEAM DIGITAL GAS COMBI OVEN



GENERAL SPESIFICATION

- * It is manufactured from AISI304 18/8 Cr-Ni stainlees steel sheet
- * Cooking temperature and time can be set manually on the digital control panel
- * Alert code on electronic board (reset, low water level)
- * It is capable of cooking 10 trays with GN 1/1 mm at once.
- * The space between the racks is 65 mm.
- * It is opareted with LPG and NG and conversion is possible
- * Low emissions and high efficiency combustion system (premix) and silent high performance burners
- * Gas valve includes a safety system equipped with electronic ignition and it automatically cuts the gas, flame
- * One touch control select five different cooking modes (turbo mode (30-275°C), steam mode (100°C), combi mode (30-275°C), adjustable steam mode (30-99°C), banquette mode (30-275°C))
- * Intelligent steam generator
- * Steam generator and limit thermostat in cabin interior
- * 5 points measured (30-99°C) – meat probe
- * Self Cooling
- * 4 different fan speed
- * Automatic washing system with 3 program (little, medium, intensive)
- * Flexible hose to wash the cabin manually.
- * Steam Condenser System
- * Two step oven door lock system
- * Double glass technology that prevents heat loss
- * Interior cabin lighting
- * Open drainage (drainage with automatic open and close in models with washing feature)
- * Automatic filling system and powerful steam generator
- * Easily replaceable door gasket

TECHNICAL SPESIFICATION

Steam Gas Power	15	kW
Fan Motor Power	0,85	kW
Electrical Inlet	230 V AC 1N+PE	V
Frequency	50	Hz
Max. Electrical Power	1,1	kW
Max. Gas Power	15	kW
Gas Consumption (NG)(G20)	1,587	m³/h
Gas Consumption (LNG)(G30/G31)	1,183	Kg/h
Nominal Gas Pressure (NG)(G20)	20	mbar
Nominal Gas Pressure (LPG)(G30/G31)	30/37	mbar
Cooking Capacity	GN 1/1*10	piece
Capacity	10 GN 1/1	
Distance Of Shelves	65	mm
Gas Inlet	¾	İNÇ
Water Pressure	2-4	bar
Water Inlet	¾	INC
Diemensions	925x793x1190	WxDxH
Cooking Chamber Volumes	0,22	m³
Net Weight	202	KG
Gross Weight	226	KG