



GENERAL SPESIFICATION

the digital control panel

* It is manufactured from AISI304 18/8 Cr-Ni stainlees
steel sheet
* Cooking temperature and time can be set manually on

* Alert code on electronic board (reset, low water level)*

* It is capable of cooking 10 trays with GN 2/1mm or 20 trays with GN 1/1mm 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)

mediam, mensive,

- * 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	25	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	25	kW
Gas Consumption (NG)(G20)	2,646	m³/h
Gas Consumption	1,972	Kg/h
(LNG)(G30/G31)		
Nominal Gas Pressure	20	mbar
(NG)(G20)		
Nominal Gas Pressure	30/37	mbar
(LPG)(G30/G31)		
Cooking Capacity	GN 1/1*20	piece
Capacity	10 GN 2/1 veya	
	20 GN 1/1	
Distance Of Shelves	65	mm
Gas Inlet 3/4		INC
Water Pressure	2-4	bar
Water Inlet	3⁄4	INC
Diemensions	1180x1070x1190	WxDxH
Cooking Chamber Volumes	0,44	m³
Net Weight	259	KG
Gross Weight	283	KG

PAGE 2-2	STEAM DIGITAL GAS	ÜR- FBG020	Revision No: 0	
	COMBI BOILER	İNOKSAN A.Ş.	Revision Date : 19.09.2018	
	Organize Sanayi Bölgesi Eflatun CD. No:5 16159 Nilüfer/BURSA inoksan@inoksan.com.tr T. +90 224 294 74 74 - F. +90 224 243 61 23			