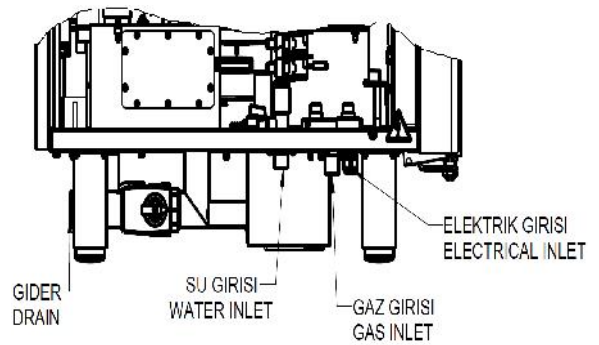
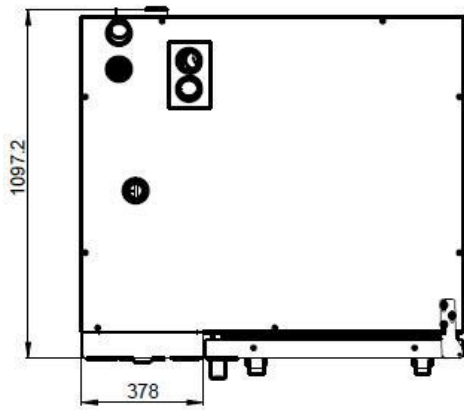
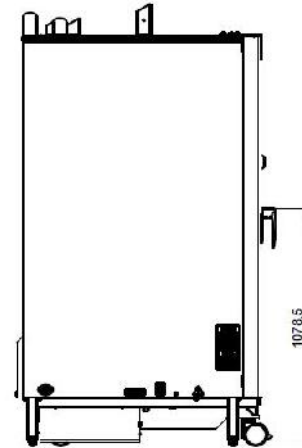
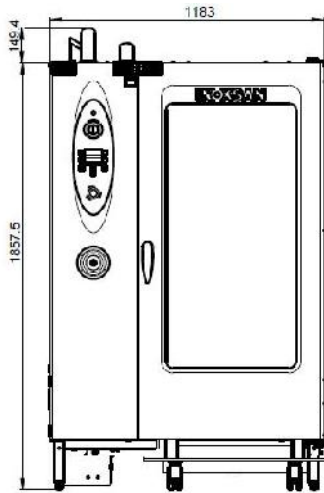


## FBG040 STEAM DIGITAL GAS COMBI OVEN



## 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 2/1mm or 20 trays with GN 1/1mm
- \* 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
- \* 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	28	kW
Fan Motor Power	0,85 x 2	kW
Electrical Inlet	230 V AC 1N+PE	V
Frequency	50	Hz
Max. Electrical Power	3	kW
Max. Gas Power	50	kW
Gas Consumption (NG)(G20)	5,079	m³/h
Gas Consumption (LNG)(G30/G31)	3,785	Kg/h
Nominal Gas Pressure (NG)(G20)	20	mbar
Nominal Gas Pressure (LPG)(G30/G31)	30/37	mbar
Cooking Capacity	GN 1/1*40	piece
Capacity	20 GN 2/1 veya 40 GN 1/1	
Distance Of Shelves	65	mm
Gas Inlet	¾	INC
Water Pressure	2-4	bar
Water Inlet	¾	INC
Diemensions	1180x1070x1893	WxDxH
Cooking Chamber Volumes	0,9	m³
Net Weight	366 (+55 trolleys)	KG
Gross Weight	421 (+55 trolleys)	KG