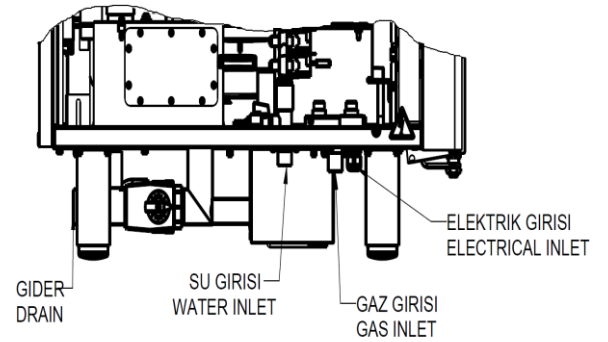
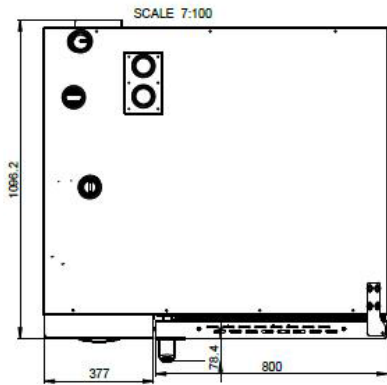
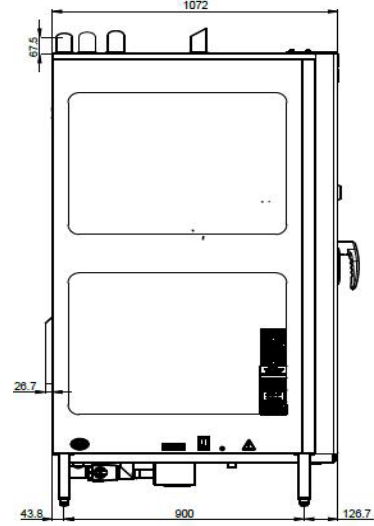
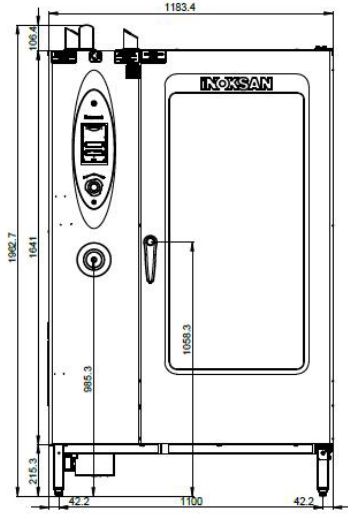


FBG40T STEAM TOUCH PANEL GAS COMBI OVEN



GENERAL SPESIFICATION

- * It is manufactured from AISI304 18/8 Cr-Ni stainless steel sheet
- * Alert code on electronic board (reset, low water level vs.)
- * Cooking temperature and time can be set manually on the touch control panel
- * It is operated with LPG and NG and conversion is possible
- * Gas valve includes a safety system equipped with electronic ignition and it automatically cuts the gas, flame
- * Low emissions and high efficiency combustion system (premix) and silent high performance burners
- * One touch control select five different cooking modes (turbo mode (30-300°C), steam mode (100°C), combi mode (30-300°C), adjustable steam mode (30-99°C), banquette mode (30-300°C))
- * Steam generator and limit thermostat in cabin interior
- * Automatic filling system and powerful steam generator
- * 60 piece recipe cooking quick recipe
- * 60 piece recording recipes
- * Favorite cooking recipe feature
- * 4 different language options and melodic sound warning
- * Steam cooking function (separate cooking for each shelf)
- * 6 phase steps during cooking
- * Automatic preheating option
- * 5 points measured (30-99°C) – meat probe
- * Self Cooling
- * Automatic washing system with 3 program (little, medium, intensive)
- * Flexible hose to wash the cabin manually.
- * Steam condenser system
- * Double glass technology, 2 step oven door lock system
- * Error alert system

TECHNICAL SPESIFICATION

Steam Gas Power	28	kW
Hot Air Gas Power	50	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	350(+50 trolleys)	KG