



**COMBI DIRECT ovens**

**COMBI DIRECT OVEN, HEI-6/11**

1121320500

**Dimensions and Weights**

Length	mm	900,00
Depth	mm	871,00
Height	mm	695,00
Net Weight	Kg	128,00
Gross Weight	Kg	182,00
Volume packed	m3	1,51

**Electricity**

Electric Power	KW	9,30
Voltage 230V -I+N		2x6+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x2,5+T - 20 A

**Gas**

No

**COMBI DIRECT OVEN, HEI-6/11**

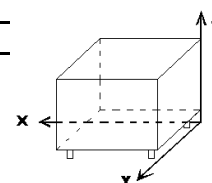
Made of stainless steel.  
 Capacity: 6 levels 1/1 GN.  
 Steam generated by injection in the cooking chamber.  
 Shielded elements of stainless steel.  
 Electronic thermostat temperature control with display.  
 Main switch with 3 cooking functions.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Power: 9.3 kW.  
 Dimensions: 900 x 871x 695 mm.

**Water**

Consumption (lit/h)	4,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	860	200	110	
DESC.COLD WATER	795	80	110	3/4"
DRAIN	35	50	110	30x25





**COMBI DIRECT ovens**

**COMBI DIRECT OVEN, HEI-10/11**

1121320600

**Dimensions and Weights**

Length	mm	900,00
Depth	mm	871,00
Height	mm	930,00
Net Weight	Kg	153,00
Gross Weight	Kg	204,00
Volume packed	m3	1,31

**Electricity**

Electric Power	KW	18,30
Voltage 230V -1+N		2x16+T - 100 A
Voltage 230V - III		3x10+T - 63 A
Voltage 400V - III+N		4x4+T - 32 A

**Gas**

No

**COMBI DIRECT OVEN, HEI-10/11**

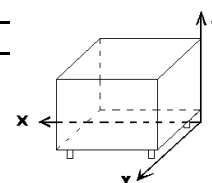
Made of stainless steel.  
 Capacity: 10 levels 1/1 GN.  
 Steam generated by injection in the cooking chamber.  
 Shielded elements of stainless steel.  
 Electronic thermostat temperature control with display.  
 Main switch with 3 cooking functions.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Power: 9.3 or 18.6 kW.  
 Dimensions: 900 x 871x 930 mm.

**Water**

Consumption (lit/h)	7,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	860	200	110	
DESC.COLD WATER	795	80	110	3/4"
DRAIN	35	50	110	30x25





## COMBI DIRECT ovens

### COMBI DIRECT EVOLUTION OVEN, HEI-10/21

1121324600

#### Dimensions and Weights

Length	mm	1.260,00
Depth	mm	995,00
Height	mm	1.173,00
Net Weight	Kg	263,00
Gross Weight	Kg	274,00
Volume packed	m3	2,00

#### Electricity

Electric Power	KW	31,50
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

#### Gas

No

#### COMBI DIRECT EVOLUTION OVEN, HEI-10/21

Made of stainless steel.

Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.

Steam production by injection of water on the chamber.

Main switch with three working functions: convection, combi and steam.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer.

Switch selector for the heating power and fan speed.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Power: 31.2 KW.

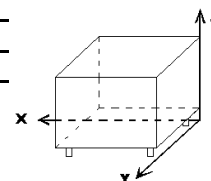
Dimensions: 1,260 x 995 x 1,173 mm.

#### Water

Consumption (lit/h)	7,00
Pressure (Kg/cm2)	2 - 4

Sound level (db) 70

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





**COMBI DIRECT ovens**

**COMBI DIRECT EVOLUTION OVEN,  
HEI-20/21**

1121326000

**Dimensions and Weights**

Length	mm	1.260,00
Depth	mm	1.065,00
Height	mm	1.940,00
Net Weight	Kg	350,00
Gross Weight	Kg	370,00
Volume packed	m3	2,55

**Electricity**

Electric Power	KW	62,40
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

**Gas**

No

COMBI DIRECT EVOLUTION OVEN, HEI-20/21

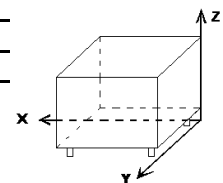
Made of stainless steel.  
Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.  
Steam production by injection of water on the chamber.  
Main switch with three working functions: convection, combi and steam.  
Electronic thermostat temperature control with display.  
Safety thermostat in the cooking chamber.  
Cooking control by electronic timer.  
Switch selector for the heating power and fan speed.  
Flue equipped with opening and closing device.  
Door safety switch for the opening.  
Door with double folding glass toward the interior and hermetic locking.  
Built-in trolley and structure for trays.  
Power: 62.4 KW.  
Dimensions: 1,260 x 1,065 x 1,940 mm.

**Water**

Consumption (lit/h)	7,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





## COMBIGEN ovens

### COMBIGEN OVEN, HEM-6/11

1121320100

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	871,00
Height	mm	695,00
Net Weight	Kg	141,00
Gross Weight	Kg	182,00
Volume packed	m3	1,51

#### Electricity

Electric Power	KW	9,30
Voltage 230V -I+N		2x6+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x2,5+T - 20 A

#### COMBIGEN OVEN, HEM-6/11

Made of stainless steel.  
 Capacity: 6 levels 1/1 GN. Electronic working.  
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
 Electronic main switch with 5 cooking functions.  
 Electronic thermostat temperature control with display.  
 Shielded elements of stainless steel in the cooking chamber.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Core probe with electronic control and display.  
 Motor ventilator with 2 speeds.  
 Shower tap for the cleaning.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Power: 9.3 kW.  
 Dimensions: 900 x 871x 695 mm.

#### Gas

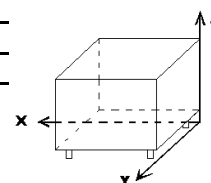
No

#### Water

Consumption (lit/h)	22,00
Pressure (Kg/cm2)	2 - 4

Sound level (db) 70

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	860	200	110	
DRAIN	170	48	110	30x25
DESC.COLD WATER	121	35	110	3/4"
COLD WATER	55	35	110	3/4"





## COMBIGEN ovens

### COMBIGEN OVEN, HEM-10/11

1121320200

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	871,00
Height	mm	930,00
Net Weight	Kg	169,00
Gross Weight	Kg	220,00
Volume packed	m3	1,52

#### Electricity

Electric Power	KW	18,30
Voltage 230V -1+N	2x16+T - 100 A	
Voltage 230V - III	3x10+T - 63 A	
Voltage 400V - III+N	4x4+T - 32 A	

#### Gas

No

#### COMBIGEN OVEN, HEM-10/11

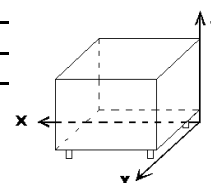
Made of stainless steel.  
Capacity: 10 levels 1/1 GN. Electronic working.  
Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
Electronic main switch with 5 cooking functions.  
Electronic thermostat temperature control with display.  
Shielded elements of stainless steel in the cooking chamber.  
Time selector.  
Flue equipped with opening and closing device.  
Core probe with electronic control and display.  
Motor ventilator with 2 speeds.  
Shower tap for the cleaning.  
Door with double glass and hermetic locking.  
Door safety switch for the opening.  
Power: 9.3 or 18.3 kW.  
Dimensions: 900 x 871x 930 mm.

#### Water

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

Sound level (db) 70

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	860	200	110	
COLD WATER	860	60	110	3/4"
DESC.COLD WATER	800	60	110	3/4"
DRAIN	35	48	110	30x25





**COMBIGEN ovens**

**COMBIGEN OVEN, HEM-20/11**

1121320820

**Dimensions and Weights**

Length	mm	900,00
Depth	mm	871,00
Height	mm	1.635,00
Net Weight	Kg	339,00
Gross Weight	Kg	366,00
Volume packed	m3	2,59

**Electricity**

Electric Power	KW	24,60
Voltage 230V -1+N		
Voltage 230V - III	3x25+T - 125 A	
Voltage 400V - III+N	4x16+T - 63 A	

**Gas**

No

COMBIGEN OVEN, HEM-20/11

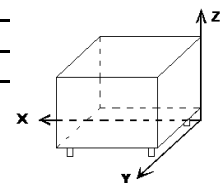
Made of stainless steel.  
 Capacity: 20 levels 1/1 GN. Electronic working.  
 Equipped with removable trolley with structure for trays.  
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
 Electronic main switch with 5 cooking functions.  
 Electronic thermostat temperature control with display.  
 Shielded elements of stainless steel in the cooking chamber.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Core probe with electronic control and display.  
 Motor ventilator with 2 speeds.  
 Shower tap for the cleaning.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Power: 12.6 or 24.6 kW.  
 Dimensions: 900 x 871x 1635 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	860	200	110	
COLD WATER	855	80	110	3/4"
DESC.COLD WATER	795	80	110	3/4"
DRAIN	35	50	110	30x25





**COMBIGEN ovens**

**COMBIGEN EVOLUTION OVEN, HEM-10/21**

1121324800

**Dimensions and Weights**

Length	mm	1.260,00
Depth	mm	995,00
Height	mm	1.173,00
Net Weight	Kg	231,00
Gross Weight	Kg	251,00
Volume packed	m3	2,26

**Electricity**

Electric Power	KW	315,00
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

**Gas**

No

COMBIGEN EVOLUTION OVEN, HEM-10/21

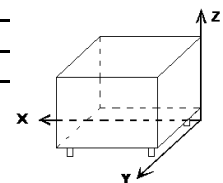
Made of stainless steel.  
 Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.  
 Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.  
 Semi-automatic descaling system for the generator. Switch to start the descaling system.  
 Main switch with five working functions.  
 Electronic thermostat temperature control with display.  
 Safety thermostat in the cooking chamber.  
 Cooking control by electronic timer or by core probe.  
 Core probe with electronic control and display.  
 Switch selector for the heating power and fan speed.  
 Electronic display for mishaps.  
 Flue equipped with opening and closing device.  
 Door safety switch for the opening.  
 Door with double folding glass toward the interior and hermetic locking.  
 Shower tap for the cleaning.  
 Power: 31.2 KW.  
 Dimensions: 1,260 x 995 x 1,173 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b>Installation</b>	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameters</b>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





**COMBIGEN ovens**

**COMBI OVEN WITH GENERATOR,  
HEM-20/21 EVOLUTION**

1121326100

**Dimensions and Weights**

Length	mm	1.260,00
Depth	mm	1.065,00
Height	mm	1.940,00
Net Weight	Kg	405,00
Gross Weight	Kg	430,00
Volume packed	m3	2,56

**Electricity**

Electric Power	KW	62,40
Voltage 230V -I+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

**Gas**

No

COMBI OVEN WITH GENERATOR, HEM-20/21 EVOLUTION

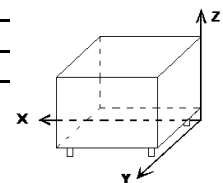
Made of stainless steel.  
Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.  
Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.  
Semi-automatic descaling system for the generator.  
Switch to start the descaling system.  
Main switch with five working functions.  
Electronic thermostat temperature control with display.  
Safety thermostat in the cooking chamber.  
Cooking control by electronic timer or by core probe.  
Core probe with electronic control and display.  
Switch selector for the heating power and fan speed.  
Fan motor with automatic reversing system.  
Electronic display for mishaps.  
Flue equipped with opening and closing device.  
Door safety switch for the opening.  
Door with double folding glass toward the interior and hermetic locking.  
Shower tap for the cleaning.  
Built-in trolley and structure for trays.  
Power: 62.4 KW.  
Dimensions: 1,260 x 1,065 x 1,940 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b>Installation</b>	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameters</b>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





**COMBIGEN PLUS ovens**

**COMBIGEN PLUS OVEN, HEP-6/11**

1121320120

**Dimensions and Weights**

Length	mm	900,00
Depth	mm	871,00
Height	mm	695,00
Net Weight	Kg	167,00
Gross Weight	Kg	182,00
Volume packed	m3	1,51

**Electricity**

Electric Power	KW	9,30
Voltage 230V -1+N		2x6+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x2,5+T - 20 A

**Gas**

No

**COMBIGEN PLUS OVEN, HEP-6/11**

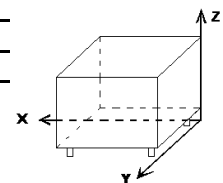
Made of stainless steel.  
 Capacity: 6 levels 1/1 GN. Electronic working.  
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
 Electronic main switch with 5 cooking functions.  
 Electronic thermostat temperature control with display.  
 Shielded elements of stainless steel in the cooking chamber.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Core probe with electronic control and display.  
 Motor ventilator with 2 speeds.  
 Shower tap for the cleaning.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Digital programming device for up to 99 programmes.  
 Power: 9.3 kW.  
 Dimensions: 900 x 871x 695 mm.

**Water**

Consumption (lit/h)	22,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	860	200	110	
DRAIN	170	48	110	30x25
COLD WATER	55	35	110	3/4"
DESC.COLD WATER	121	35	110	3/4"





## COMBIGEN PLUS ovens

### COMBIGEN PLUS OVEN, HEP-10/11

1121320230

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	871,00
Height	mm	930,00
Net Weight	Kg	169,00
Gross Weight	Kg	224,00
Volume packed	m3	1,51

#### Electricity

Electric Power	KW	18,30
Voltage 230V -1+N	2x16+T - 100 A	
Voltage 230V - III	3x10+T - 63 A	
Voltage 400V - III+N	4x4+T - 32 A	

#### Gas

No

#### COMBIGEN PLUS OVEN, HEP-10/11

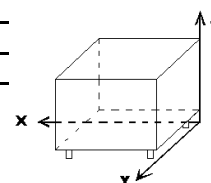
Made of stainless steel.  
Capacity: 10 levels 1/1 GN. Electronic working.  
Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
Electronic main switch with 5 cooking functions.  
Electronic thermostat temperature control with display.  
Shielded elements of stainless steel in the cooking chamber.  
Time selector.  
Flue equipped with opening and closing device.  
Core probe with electronic control and display.  
Motor ventilator with 2 speeds.  
Shower tap for the cleaning.  
Door with double glass and hermetic locking.  
Door safety switch for the opening.  
Digital programming device for up to 99 programmes.  
Power: 9.3 or 18.3 kW.  
Dimensions: 900 x 871x 930 mm.

#### Water

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

Sound level (db) 70

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	860	200	110	
DESC.COLD WATER	800	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	860	60	110	3/4"





**COMBIGEN PLUS ovens**

**COMBIGEN PLUS OVEN, HEP-20/11**

1121320840

**Dimensions and Weights**

Length	mm	900,00
Depth	mm	871,00
Height	mm	1.635,00
Net Weight	Kg	333,00
Gross Weight	Kg	366,00
Volume packed	m3	2,59

**Electricity**

Electric Power	KW	24,60
Voltage 230V -1+N		
Voltage 230V - III	3x25+T - 125 A	
Voltage 400V - III+N	4x16+T - 63 A	

**Gas**

No

**COMBIGEN PLUS OVEN, HEP-20/11**

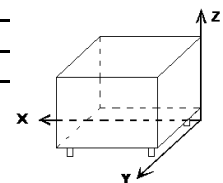
Made of stainless steel.  
 Capacity: 20 levels 1/1 GN. Electronic working.  
 Equipped with removable trolley with structure for trays.  
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.  
 Electronic main switch with 5 cooking functions.  
 Electronic thermostat temperature control with display.  
 Shielded elements of stainless steel in the cooking chamber.  
 Time selector.  
 Flue equipped with opening and closing device.  
 Core probe with electronic control and display.  
 Motor ventilator with 2 speeds.  
 Shower tap for the cleaning.  
 Door with double glass and hermetic locking.  
 Door safety switch for the opening.  
 Digital programming device for up to 99 programmes.  
 Power: 12.6 or 24.6 kW.  
 Dimensions: 900 x 871x 1635 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	860	200	110	
DESC.COLD WATER	795	80	110	3/4"
DRAIN	35	50	110	30x25
COLD WATER	855	80	110	3/4"





**COMBIGEN PLUS ovens**

**COMBIGEN PLUS EVOLUTION OVEN,  
HEP-10/21**

1121324900

**Dimensions and Weights**

Length	mm	1.260,00
Depth	mm	995,00
Height	mm	1.173,00
Net Weight	Kg	250,00
Gross Weight	Kg	270,00
Volume packed	m3	2,00

**Electricity**

Electric Power	KW	31,50
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

**Gas**

No

COMBIGEN PLUS EVOLUTION OVEN, HEP-10/21

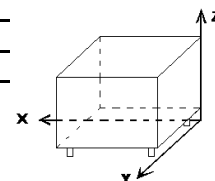
Made of stainless steel.  
Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.  
Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.  
Semi-automatic descaling system for the generator. Switch to start the descaling system.  
Main switch with five working functions.  
Electronic thermostat temperature control with display.  
Safety thermostat in the cooking chamber.  
Cooking control by electronic timer or by core probe.  
Core probe with electronic control and display.  
Switch selector for the heating power and fan speed.  
Electronic display for mishaps.  
Built-in humidity control.  
Wash system for the cooking chamber.  
Digital programming device for up to 99 programmes.  
Built-in HACCP system.  
Flue equipped with opening and closing device.  
Door safety switch for the opening.  
Door with double folding glass toward the interior and hermetic locking.  
Shower tap for the cleaning.  
Power: 31.2 KW.  
Dimensions: 1,260 x 995 x 1,173 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





**COMBIGEN PLUS ovens**

**COMBIGEN PLUS EVOLUTION OVEN,  
HEP-20/21**

1121326200

**Dimensions and Weights**

Length	mm	1.260,00
Depth	mm	1.065,00
Height	mm	1.940,00
Net Weight	Kg	405,00
Gross Weight	Kg	430,00
Volume packed	m3	2,60

**Electricity**

Electric Power	KW	62,40
Voltage 230V -1+N		
Voltage 230V - III	3x32+T - 63 A	
Voltage 400V - III+N	4x10+T - 40 A	

**Gas**

No

COMBIGEN PLUS EVOLUTION OVEN, HEP-20/21

Made of stainless steel.

Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Semi-automatic descaling system for the generator. Switch to start the descaling system.

Main switch with five working functions.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer or by core probe.

Core probe with electronic control and display.

Switch selector for the heating power and fan speed.

Electronic display for mishaps.

Built-in humidity control.

Digital programming device for up to 99 programmes.

Built-in HACCP system.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

Built-in trolley and structure for trays.

Power: 62.4 KW.

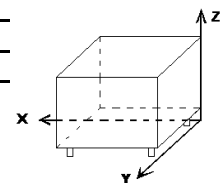
Dimensions: 1,260 x 1,065 x 1,940 mm.

**Water**

Consumption (lit/h)	40,00
Pressure (Kg/cm2)	2 - 4

**Sound level (db)** 70

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	980	200	110	
DESC.COLD WATER	920	60	110	3/4"
DRAIN	35	48	110	30x25
COLD WATER	980	60	110	3/4"





## Gas convection ovens

### GAS CONVECTION OVEN, HGC-6/11

1121322450

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	965,00
Height	mm	1.060,00
Net Weight	Kg	141,00
Gross Weight	Kg	181,00
Volume packed	m3	1,51

#### Electricity

Electric Power	KW	0,60
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N		4x1,5+T

#### Gas

Gas Power	KW	13,95
	Kcal/h	11.997,00
LPG		
Consumption (kg/h)		1,15
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,48
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)	15,00
Pressure (Kg/cm2)	0,5 - 8

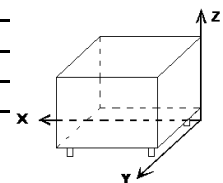
Sound level (db) 70

Certificate EQNET 99AR313

#### GAS CONVECTION OVEN, HGC-6/11

Made of stainless steel.  
Capacity: 6 levels 1/1 GN.  
Main switch. Time selector.  
Electronic thermostat temperature control with display.  
Safety thermostat. Door safety magnetic switch for the opening.  
Flue equipped with opening and closing motorized device.  
Stainless steel burner with electronic control system with sparking plug ignition.  
Frequency modulation for the convection burner.  
Humidifier button.  
Door with double glass and hermetic locking and folding interior glass.  
Power intake: 400 V 3+N - 0,60 kW.  
Gas heating capacity: 12000 kcal/h (13.95 kW).  
Dimensions: 900 x 965 x 695 mm.  
Height with chimney: 1060 mm.

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	820	275	110	
DESC.COLD WATER	796	146	110	3/4"
DRAIN	36	148	110	1"
EXTRACTION	370	430	1.060	
GAS	835	770	110	R.3/4"G





## Gas convection ovens

### GAS CONVECTION OVEN, HGC-10/11

1121322150

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	965,00
Height	mm	1.290,00
Net Weight	Kg	186,00
Gross Weight	Kg	207,00
Volume packed	m3	1,32

#### Electricity

Electric Power	KW	0,60
Voltage 230V -1+N		
Voltage 230V - III		
Voltage 400V - III+N		4x1,5+T

#### Gas

Gas Power	KW	19,00
	Kcal/h	16.340,00
LPG		
Consumption (kg/h)		1,56
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,00
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)		15,00
Pressure (Kg/cm2)		0,5 - 8

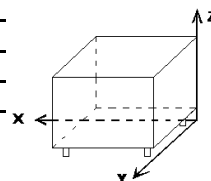
Sound level (db) 70

Certificate EQNET 99AR313

#### GAS CONVECTION OVEN, HGC-10/11

Made of stainless steel.  
Capacity: 10 levels 1/1 GN.  
Main switch.  
Time selector.  
Electronic thermostat temperature control with display.  
Safety thermostat.  
Door safety magnetic switch for the opening.  
Flue equipped with opening and closing motorized device.  
Stainless steel burner with electronic control system with sparking plug ignition.  
Frequency modulation for the convection burner.  
Humidifier button.  
Door with double glass and hermetic locking and folding interior glass.  
Power intake: 400 V 3+N - 0,60 kW.  
Gas heating capacity: 16,340 kcal/h. (19 kW).  
Dimensions: 900 x 965 x 925 mm.  
Height with chimney: 1290 mm.

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	820	275	110	
DESC.COLD WATER	796	146	110	3/4"
DRAIN	36	148	110	1"
EXTRACTION	370	430	1.290	
GAS	835	770	110	R.3/4"G





## Gas convection ovens

### GAS CONVECTION OVEN, HGC-20/11

1121320850

#### Dimensions and Weights

Length	mm	900,00
Depth	mm	965,00
Height	mm	2.000,00
Net Weight	Kg	332,00
Gross Weight	Kg	363,00
Volume packed	m3	2,58

#### Electricity

Electric Power	KW	0,60
Voltage 230V -I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	31,00
	Kcal/h	26.660,00
LPG		
Consumption (kg/h)		2,54
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		3,28
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)		30,00
Pressure (Kg/cm2)		0,5 - 8

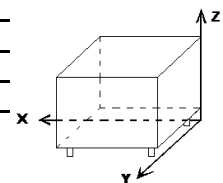
Sound level (db) 70

Certificate EQNET 99AR313

#### GAS CONVECTION OVEN, HGC-20/11

Made of stainless steel.  
Capacity: 20 levels 1/1 GN.  
Equipped with removable trolley with structure for trays.  
Main switch.  
Time selector.  
Electronic thermostat temperature control with display.  
Safety thermostat.  
Door safety magnetic switch for the opening.  
Flue equipped with opening and closing motorized device.  
Stainless steel burner with electronic control system with sparking plug ignition.  
Frequency modulation for the convection burner.  
Humidifier button.  
Door with double glass and hermetic locking and folding interior glass.  
Power intake: 400 V 3+N - 0,60 kW.  
Gas heating capacity: 26660 Kcal/h. (31 kW).  
Dimensions: 900 x 965 x 1635 mm.  
Height with chimney: 2.000 mm.

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	820	275	110	
DESC.COLD WATER	796	146	110	3/4"
DRAIN	36	148	110	1"
EXTRACTION	370	430	2.000	
GAS	835	770	110	R.3/4"G





## Gas convection ovens

### GAS CONVECTION OVEN, HGC-10/21 EVOLUTION

1121325000

#### Dimensions and Weights

Length	mm	1.330,00
Depth	mm	995,00
Height	mm	1.573,00
Net Weight	Kg	234,00
Gross Weight	Kg	245,00
Volume packed	m3	1,69

#### Electricity

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	28,00
	Kcal/h	24.080,00
LPG		
Consumption (kg/h)		3,50
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,00
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)	30,00
Pressure (Kg/cm2)	2 - 4

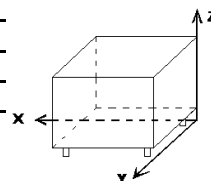
Sound level (db) 70

Certificate EQNET 99BL580

#### GAS CONVECTION OVEN, HGC-10/21 EVOLUTION

Made of stainless steel.  
 Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.  
 Main switch with "Convection" function.  
 Electronic thermostat temperature control with display.  
 Safety thermostat in the cooking chamber.  
 Cooking control by electronic timer.  
 Switch selector for the heating power and fan speed.  
 Flue equipped with opening and closing device.  
 Door safety switch for the opening.  
 Door with double folding glass toward the interior and hermetic locking.  
 Power intake: 400 V 3+N+T. - 1.2 KW.  
 Gas heating capacity: 24,000 Kcal/h. (28 kW).  
 Dimensions: 1,330 x 995 x 1,573 mm.  
 Height without chimney: 1.175 mm

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





**Gas convection ovens**

**GAS CONVECTION OVEN, HGC-20/21 EVOLUTION**

1121326400

**Dimensions and Weights**

Length	mm	1.230,00
Depth	mm	1.065,00
Height	mm	2.240,00
Net Weight	Kg	340,00
Gross Weight	Kg	365,00
Volume packed	m3	2,56

**Electricity**

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T	- 4 A

**Gas**

Gas Power	KW	50,00
	Kcal/h	43.000,00
LPG		
Consumption (kg/h)		3,50
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		5,00
Pressure (g/cm2)		18,00

**Water**

Consumption (lit/h)	30,00
Pressure (Kg/cm2)	2 - 4

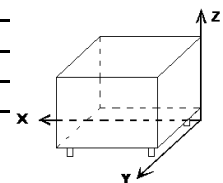
**Sound level (db)** 70

**Certificate EQNET** 99BL580

**GAS CONVECTION OVEN, HGC-20/21 EVOLUTION**

Made of stainless steel.  
 Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.  
 Main switch with "Convection" function.  
 Electronic thermostat temperature control with display.  
 Safety thermostat in the cooking chamber.  
 Cooking control by electronic timer.  
 Switch selector for the heating power and fan speed.  
 Flue equipped with opening and closing device.  
 Door safety switch for the opening.  
 Door with double folding glass toward the interior and hermetic locking.  
 Built-in trolley and structure for trays.  
 Power intake: 400 V 3+N+T. - 1.2 KW.  
 Gas heating capacity: 43,020 Kcal/h. (50 kW).  
 Dimensions: 1,230 x 1,065 x 2,340 mm.  
 Height without chimney: 1,900 mm

<b>Installation</b>	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameters</b>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





**Gas COMBIGEN ovens**

**COMBIGEN OVEN, HGV-10/11**

1121322700

**Dimensions and Weights**

Length	mm	1.060,00
Depth	mm	965,00
Height	mm	1.290,00
Net Weight	Kg	220,00
Gross Weight	Kg	265,00
Volume packed	m3	1,45

**Electricity**

Electric Power	KW	0,60
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N		4x1,5+T

**Gas**

Gas Power	KW	40,00
	Kcal/h	34.400,00
<b>LPG</b>		
Consumption (kg/h)		3,28
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		4,24
Pressure (g/cm2)		18,00

**Water**

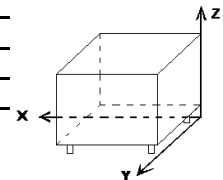
Consumption (lit/h)		30,00
Pressure (Kg/cm2)		0,5 - 8

**Sound level (db)** 70

**Certificate EQNET** 99BL580

COMBIGEN OVEN, HGV-10/11  
 Made of stainless steel.  
 Capacity: 10 levels 1/1 GN.  
 Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.  
 Main switch with five working functions.  
 Time selector.  
 Electronic thermostat temperature control with display.  
 Safety thermostat in the cooking chamber.  
 Door safety switch for the opening.  
 Flue equipped with opening and closing device.  
 Stainless steel burner with electronic control system with sparking plug ignition.  
 Frequency modulation for the convection burner.  
 Core probe with electronic control and display.  
 Door with double folding glass toward the interior and hermetic locking.  
 Shower tap for the cleaning.  
 Power intake: 400 V 3+N  
 Gas heating capacity: 34,400 Kcal/h. (40 kW).  
 Dimensions: 1,060 x 965 x 925 mm.  
 Height with chimney: 1,290

<b>Installation</b>	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameters</b>
ELECTRICITY	980	517	110	
DRAIN	36	148	110	1"
DESC.COLD WATER	191	101	110	3/4"
EXTRACTION	880	290	1.290	
GAS	950	650	110	R.3/4"G





## Gas COMBIGEN ovens

### COMBIGEN OVEN, HG-20/11

1121320875

#### Dimensions and Weights

Length	mm	1.060,00
Depth	mm	965,00
Height	mm	2.000,00
Net Weight	Kg	411,00
Gross Weight	Kg	441,00
Volume packed	m3	3,15

#### Electricity

Electric Power	KW	0,60
Voltage 230V -1+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	52,00
	Kcal/h	44.720,00
LPG		
Consumption (kg/h)		4,27
Pressure (g/cm <sup>2</sup> )		37,00
Natural Gas		
Consumption (m <sup>3</sup> /h)		5,50
Pressure (g/cm <sup>2</sup> )		18,00

#### Water

Consumption (lit/h)	30,00
Pressure (Kg/cm <sup>2</sup> )	0,5 - 8

Sound level (db) 70

Certificate EQNET 99BL580

COMBIGEN OVEN+, HG-20/11

Made of stainless steel.

Capacity: 20 levels 1/1 GN.

Equipped with removable trolley with structure for trays.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Main switch with five working functions.

Time selector.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Door safety switch for the opening.

Flue equipped with opening and closing device.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

Core probe with electronic control and display.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

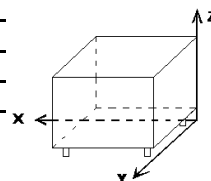
Power intake: 400 V 3+N - 0,60 kW.

Gas heating capacity: 30,000 Kcal/h. (34.88 kW).

Dimensions: 1,060 x 965 x 1,635 mm.

Height with chimney: 2,000

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	980	517	110	
DESC.COLD WATER	191	101	110	3/4"
DRAIN	36	148	110	30x25
EXTRACTION	880	290	2.000	
GAS	950	650	110	R.3/4"G





**Gas COMBIGEN ovens**

**GAS COMBIGEN EVOLUTION OVEN,  
HGV-10/21**

**1121325100**

**Dimensions and Weights**

Length	mm	1.330,00
Depth	mm	995,00
Height	mm	1.573,00
Net Weight	Kg	280,00
Gross Weight	Kg	349,00
Volume packed	m3	2,16

**Electricity**

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T	- 4 A

**Gas**

Gas Power	KW	49,19
	Kcal/h	42.303,40
LPG	Consumption (kg/h)	4,10
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	5,50
	Pressure (g/cm2)	18,00

**Water**

Consumption (lit/h)	30,00
Pressure (Kg/cm2)	0,5 - 8

**Sound level (db)** 70

**Certificate EQNET** 99BL580

GAS COMBIGEN EVOLUTION OVEN, HGV-10/21

Made of stainless steel.

Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Semi-automatic descaling system for the generator. Switch to start the descaling system.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

Main switch with five working functions.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer or by core probe.

Core probe with electronic control and display.

Switch selector for the heating power and fan speed.

Electronic display for mishaps.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

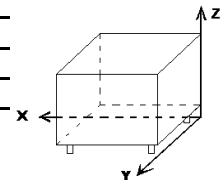
Power intake: 400 V 3+N+T. - 1.2 KW.

Gas heating capacity: 42,140 Kcal/h. (49 kW).

Dimensions: 1,330 x 995 x 1,573 mm.

Height without chimney: 1.175 mm

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





## Gas COMBIGEN ovens

### GAS COMBIGEN EVOLUTION OVEN, HGV-20/21

1121326500

#### Dimensions and Weights

Length	mm	1.330,00
Depth	mm	1.065,00
Height	mm	2.340,00
Net Weight	Kg	550,00
Gross Weight	Kg	575,00
Volume packed	m3	2,78

#### Electricity

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	92,00
	Kcal/h	79.120,00
LPG	Consumption (kg/h)	7,50
	Pressure (g/cm <sup>2</sup> )	37,00
Natural Gas	Consumption (m <sup>3</sup> /h)	9,00
	Pressure (g/cm <sup>2</sup> )	18,00

#### Water

Consumption (lit/h)	30,00
Pressure (Kg/cm <sup>2</sup> )	0,5 - 8

Sound level (db) 70

Certificate EQNET 99BL580

GAS COMBIGEN EVOLUTION OVEN, HGV-20/21

Made of stainless steel.

Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Semi-automatic descaling system for the generator. Switch to start the descaling system.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

Main switch with five working functions.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer or by core probe.

Core probe with electronic control and display.

Switch selector for the heating power and fan speed.

Fan motor with automatic reversing system.

Electronic display for mishaps.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

Built-in trolley and structure for trays.

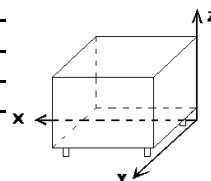
Power intake: 400 V 3+N+T. - 1.2 KW.

Gas heating capacity: 79,160 Kcal/h. (92 kW).

Dimensions: 1,330 x 1,065 x 2,340 mm.

Height without chimney: 1.900 mm

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





## Gas COMBIGEN PLUS ovens

### GAS COMBIGEN PLUS EVOLUTION OVEN, HGP-10/21

1121325200

#### Dimensions and Weights

Length	mm	1.330,00
Depth	mm	995,00
Height	mm	1.573,00
Net Weight	Kg	300,00
Gross Weight	Kg	325,00
Volume packed	m3	2,18

#### Electricity

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	49,19
	Kcal/h	42.303,40
LPG	Consumption (kg/h)	4,10
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	5,50
	Pressure (g/cm2)	18,00

#### Water

Consumption (lit/h)	30,00
Pressure (Kg/cm2)	0,5 - 8

Sound level (db) 70

Certificate EQNET 99BL580

GAS COMBIGEN PLUS EVOLUTION OVEN, HGP-10/21

Made of stainless steel.

Capacity: 10 levels 2/1 GN or 20 levels 1/1 GN.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Semi-automatic descaling system for the generator. Switch to start the descaling system.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

Main switch with five working functions.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer or by core probe.

Core probe with electronic control and display.

Switch selector for the heating power and fan speed.

Built-in humidity control.

Wash system for the cooking chamber.

Digital programming device for up to 99 programmes.

Built-in HACCP system.

Electronic display for mishaps.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

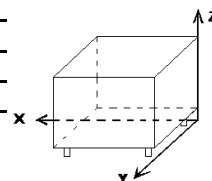
Power intake: 400 V 3+N+T. - 1.2 KW.

Gas heating capacity: 42,140 Kcal/h. (49 kW).

Dimensions: 1,330 x 995 x 1,573 mm.

Height without chimney: 1.175 mm

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





## Gas COMBIGEN PLUS ovens

### GAS COMBIGEN EVOLUTION OVEN, HGP-20/21

1121326600

#### Dimensions and Weights

Length	mm	1.330,00
Depth	mm	1.065,00
Height	mm	2.340,00
Net Weight	Kg	550,00
Gross Weight	Kg	575,00
Volume packed	m3	2,78

#### Electricity

Electric Power	KW	1,20
Voltage 230V - I+N		
Voltage 230V - III		
Voltage 400V - III+N	4x1,5+T - 4 A	

#### Gas

Gas Power	KW	92,00
	Kcal/h	79.120,00
LPG	Consumption (kg/h)	7,50
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	9,00
	Pressure (g/cm2)	18,00

#### Water

Consumption (lit/h)	30,00
Pressure (Kg/cm2)	0,5 - 8

Sound level (db) 70

Certificate EQNET 99BL580

GAS COMBIGEN EVOLUTION OVEN, HGP-20/21

Made of stainless steel.

Capacity: 20 levels 2/1 GN or 40 levels 1/1 GN.

Built-in high-yield steam generator, with system to detect calcareous depositions, and safety thermostat.

Semi-automatic descaling system for the generator. Switch to start the descaling system.

Stainless steel burner with electronic control system with sparking plug ignition.

Frequency modulation for the convection burner.

Main switch with five working functions.

Electronic thermostat temperature control with display.

Safety thermostat in the cooking chamber.

Cooking control by electronic timer or by core probe.

Core probe with electronic control and display.

Switch selector for the heating power and fan speed.

Electronic display for mishaps.

Built-in humidity control.

Digital programming device for up to 99 programmes.

Built-in HACCP system.

Fan motor with automatic reversing system.

Electronic display for mishaps.

Flue equipped with opening and closing device.

Door safety switch for the opening.

Door with double folding glass toward the interior and hermetic locking.

Shower tap for the cleaning.

Built-in trolley and structure for trays.

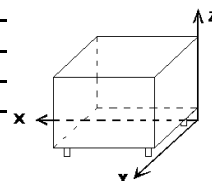
Power intake: 400 V 3+N+T. - 1.2 KW.

Gas heating capacity: 79,160 Kcal/h. (92 kW).

Dimensions: 1,330 x 1,065 x 2,340 mm.

Height without chimney: 1.900 mm

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.270	775	110	
DRAIN	935	73	110	1"
DESC.COLD WATER	1.280	576	110	3/4"
EXTRACTION	1.145	193	1.573	120
GAS	1.210	706	110	R.3/4"G





**Supports for ovens**

**OVEN SUPPORT, SH-611**

2151502211

**Dimensions and Weights**

Length	mm	860,00
Depth	mm	605,00
Height	mm	885,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

**OVEN SUPPORT, SH-611**

Made of stainless steel.  
 Frame in stainless steel tube.  
 In option, guide-rails to accommodate Gastronorm trays 1/1 GN.  
 For use with models 6/11 and 10/11.  
 Dimensions: 860 x 605 x 885 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

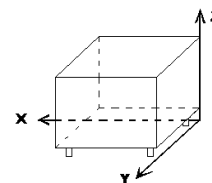
**Installation**

X

Y

Z

Diameters





**Supports for ovens**

**OVEN SUPPORT, SH-611R**

2151502212

**Dimensions and Weights**

Length	mm	860,00
Depth	mm	605,00
Height	mm	885,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

**OVEN SUPPORT, SH-611-R**

Made of stainless steel.

Model with castors.

Frame in stainless steel tube.

In option, guide-rails to accommodate Gastronorm trays 1/1 GN.

For use with models 6/11 and 10/11.

Dimensions: 860 x 605 x 885 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h) 0,00

Pressure (Kg/cm2)

**Sound level (db)**

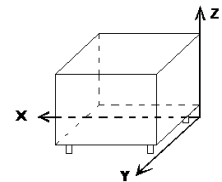
**Installation**

X

Y

Z

Diameters





**Supports for ovens**

**OVEN SUPPORT, SH-1011**

2151502213

**Dimensions and Weights**

Length	mm	860,00
Depth	mm	605,00
Height	mm	650,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

**OVEN SUPPORT, SH-1011**

Made of stainless steel.

Frame in stainless steel tube.

In option, guide-rails to accommodate Gastronorm trays 1/1 GN.

For use with models 6/11 and 10/11.

Dimensions: 860 x 605 x 650 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h) 0,00

Pressure (Kg/cm2)

**Sound level (db)**

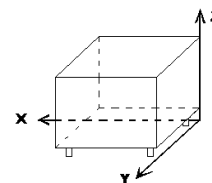
**Installation**

X

Y

Z

Diameters





**Supports for ovens**

**OVEN SUPPORT, SH-1011R**

2151502214

**Dimensions and Weights**

Length	mm	860,00
Depth	mm	605,00
Height	mm	650,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

**OVEN SUPPORT, SH-1011-R**

Made of stainless steel.

Model with castors.

Frame in stainless steel tube.

In option, guide-rails to accommodate Gastronorm trays 1/1 GN.

For use with models 6/11 and 10/11.

Dimensions: 860 x 605 x 650 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h) 0,00

Pressure (Kg/cm2)

**Sound level (db)**

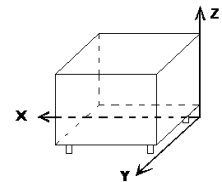
**Installation**

X

Y

Z

Diameters



**Supports for ovens**

**GUIDES, GS-11**

2151502215

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

**GUIDES, GS-11**

Made of stainless steel.  
Kit 5 guides for GN-1/1 containers.  
Can be adapted on the supports SH-611 and SH-1011.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

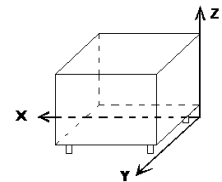
**Installation**

X

Y

Z

Diameters





**Supports for ovens**

**OVEN SUPPORT, SH-21**

2151502216

**Dimensions and Weights**

Length	mm	1.330,00
Depth	mm	890,00
Height	mm	650,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

**OVEN SUPPORT, SH-21**

Made of stainless steel.

Frame in stainless steel tube.

In option, guide-rails to accommodate Gastronorm trays 1/1 and 2/1 GN.

For use with models 10/21

Dimensions: 1,330 x 890 x 650 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h) 0,00

Pressure (Kg/cm2)

**Sound level (db)**

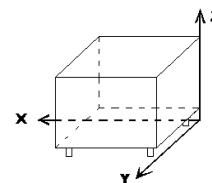
**Installation**

X

Y

Z

Diameters





## Supports for ovens

### OVEN SUPPORT, SH-21-R

2151502217

#### Dimensions and Weights

Length	mm	1.330,00
Depth	mm	890,00
Height	mm	650,00
Net Weight	Kg	25,00
Gross Weight	Kg	36,00
Volume packed	m3	0,54

#### OVEN SUPPORT, SH-21-R

Made of stainless steel.

Model with castors.

Frame in stainless steel tube.

In option, guide-rails to accommodate Gastronorm trays 1/1 and 2/1 GN.

For use with models 10/21

Dimensions: 1,330 x 890 x 650 mm.

#### Electricity

No

#### Gas

No

#### Water

Consumption (lit/h) 0,00

Pressure (Kg/cm2)

#### Sound level (db)

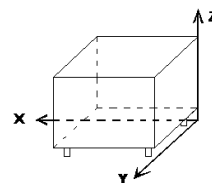
#### Installation

X

Y

Z

Diameters



**Supports for ovens**

**GUIDES, GS-21**

2151502218

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

**GUIDES, GS-21**

Made of stainless steel.  
Kit 5 guides for GN-1/1 and 2/1 containers.  
Can be adapted on the supports SH-21.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

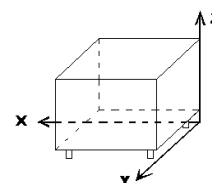
**Installation**

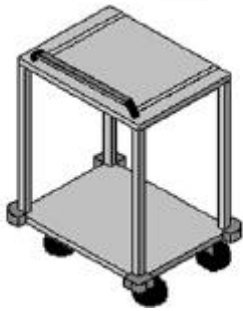
X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CH-10/11**

2151502110

**Dimensions and Weights**

Length	mm	600,00
Depth	mm	455,00
Height	mm	860,00
Net Weight	Kg	23,00
Gross Weight	Kg	33,00
Volume packed	m3	0,47

LOADING TROLLEY, CH-10/11

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
For the EH-10/11 structure.  
Dimensions: 600 x 455 x 860 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

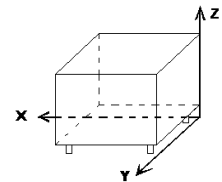
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**STRUCTURE, EH-10/11**

2100171100

**Dimensions and Weights**

Length	mm	561,00
Depth	mm	330,00
Height	mm	640,00
Net Weight	Kg	15,00
Gross Weight	Kg	17,00
Volume packed	m3	0,12

STRUCTURE, EH-10/11  
 Made of stainless steel.  
 To hold to 10 1/1 GN trays.  
 For the 10/11 ovens.  
 Dimensions: 561 x 330 x 640 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

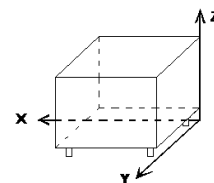
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CP-1021**

2100171114

**Dimensions and Weights**

Length	mm	720,00
Depth	mm	660,00
Height	mm	860,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,64

LOADING TROLLEY, CP-1021  
 Made of stainless steel.  
 Swivelling wheels, two of which are equipped with brake.  
 For the EB-1021 structure.  
 Dimensions: 720 x 660 x 860 mm.

**Electricity**

No

**Gas**

No

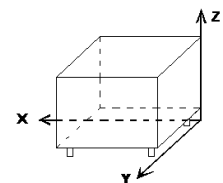
**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

**Installation**

X      Y      Z      Diameters





**Structures and trolleys**

**STRUCTURE, EB-1021**

2100171115

**Dimensions and Weights**

Length	mm	600,00
Depth	mm	455,00
Height	mm	860,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,40

STRUCTURE, EB-1021

Made of stainless steel.  
To hold to 10 2/1 GN trays or 20 1/1 GN trays.  
For the 10/21 Evolution ovens.  
Dimensions: 600 x 455 x 860 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

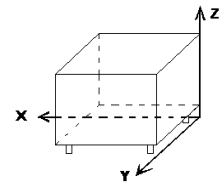
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CEB-2021**

2100171117

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	900,00
Height	mm	1.810,00
Net Weight	Kg	40,00
Gross Weight	Kg	40,00
Volume packed	m3	1,70

**LOADING TROLLEY, CEB-2021**

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
Structure with incorporated loading trolley.  
Capacity: 20 levels GN-2/1 or 40 GN-1/1.  
Lower container with draining system.  
Dimensions: 825 x 900 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

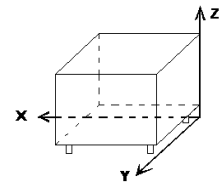
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CEP-100**

2100171118

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	900,00
Height	mm	1.810,00
Net Weight	Kg	40,00
Gross Weight	Kg	40,00
Volume packed	m3	1,70

**LOADING TROLLEY, CEP-100**

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
Structure with incorporated loading trolley.  
Capacity: 100 dishes.  
Lower container with draining system.  
Dimensions: 825 x 900 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

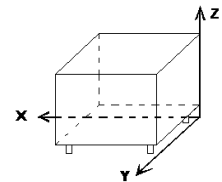
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CEB-1421**

2100171119

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	900,00
Height	mm	1.810,00
Net Weight	Kg	40,00
Gross Weight	Kg	40,00
Volume packed	m3	1,70

LOADING TROLLEY, CEB-1421

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
Structure with incorporated loading trolley.  
Capacity: 14 levels GN-2/1 or 40 GN-1/1, depth 65 mm.  
Lower container with draining system.  
Dimensions: 825 x 900 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

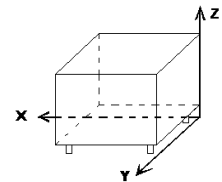
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CEP-50**

2100171120

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	450,00
Height	mm	1.810,00
Net Weight	Kg	40,00
Gross Weight	Kg	40,00
Volume packed	m3	1,70

**LOADING TROLLEY, CEP-50**

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
Structure with incorporated loading trolley.  
Capacity: 50 dishes.  
Lower container with draining system.  
Dimensions: 825 x450 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

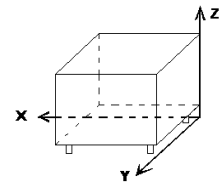
**Installation**

X

Y

Z

**Diameters**





**Structures and trolleys**

**LOADING TROLLEY, CEB-2011**

2100171121

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	450,00
Height	mm	1.910,00
Net Weight	Kg	30,00
Gross Weight	Kg	30,00
Volume packed	m3	1,60

**LOADING TROLLEY, CEB-2011**

Made of stainless steel.  
 Swivelling wheels, two of which are equipped with brake.  
 Structure with incorporated loading trolley.  
 Capacity: 20 levels GN-1/1.  
 Lower container with draining system.  
 Dimensions: 825 x 450 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

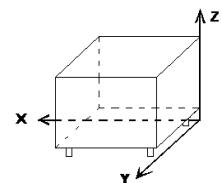
**Installation**

X

Y

Z

Diameters





**Structures and trolleys**

**LOADING TROLLEY, CEB-1411**

2100171122

**Dimensions and Weights**

Length	mm	825,00
Depth	mm	450,00
Height	mm	1.910,00
Net Weight	Kg	30,00
Gross Weight	Kg	30,00
Volume packed	m3	1,60

LOADING TROLLEY, CEB-1411

Made of stainless steel.  
Swivelling wheels, two of which are equipped with brake.  
Structure with incorporated loading trolley.  
Capacity: 14 levels GN-2/1, depth 65 mm.  
Lower container with draining system.  
Dimensions: 825 x 450 x 1.810 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

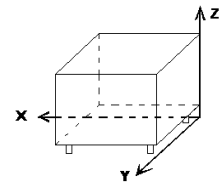
**Installation**

X

Y

Z

**Diameters**





**Accessories for ovens**

**STACKING OVENS**

**11000025XX**

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

**STACKING OVENS**

Construction in stainless steel  
Kit of elements to adapt two ovens.

Indicate models and composition

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

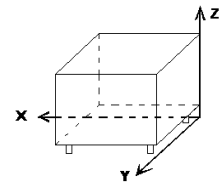
**Installation**

X

Y

Z

Diameters





**Accessories for ovens**

**SHOWER TAP SK-10**

**1100002632**

**Dimensions and Weights**

Length	mm	150,00
Depth	mm	110,00
Height	mm	910,00
Net Weight	Kg	1,00
Gross Weight	Kg	2,00
Volume packed	m3	0,02

SHOWER TAP SK-10  
Valid for 10/11 and 20/11 Models.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

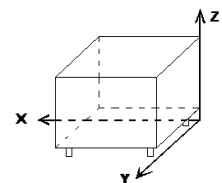
**Installation**

X

Y

Z

Diameters





**Accessories for ovens**

**KIT SHOWER TAP, KD-1021**

1100002860

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,01

**KIT SHOWER TAP, KD-1021**

To adapt a retractile shower tap to the Evolution ovens.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

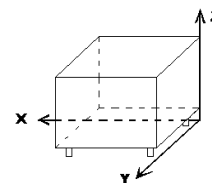
**Installation**

X

Y

Z

**Diameters**





**Accessories for ovens**

**KIT SHOWER TAP, KD-2021**

1100003108

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,01

**KIT SHOWER TAP, KD-2021**

To adapt a retractile shower tap to the Evolution ovens 20/21.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

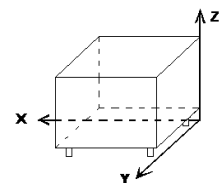
**Installation**

X

Y

Z

Diameters





## Accessories for ovens

### KIT GUIDES GE-1021

1100171116

#### Dimensions and Weights

Length	mm	600,00
Depth	mm	455,00
Height	mm	20,00
Net Weight	Kg	2,00
Gross Weight	Kg	2,00
Volume packed	m3	0,01

#### KIT GUIDES GE-1021

To place the EB-1021 structure into the cooking chamber of the 10/21 Evolution oven.

#### Electricity

No

#### Gas

No

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

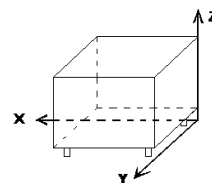
#### Installation

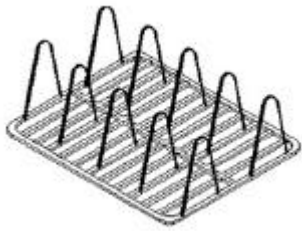
X

Y

Z

Diameters





**Accessories for ovens**

**2/1 GN CHICKENS GRILL**

**2100429200**

**Dimensions and Weights**

Length	mm	530,00
Depth	mm	650,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

2/1 GN CHICKENS GRILL  
 Made of stainless steel.  
 Capacity for 20 chickens  
 Dimensions: 530 x 650 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

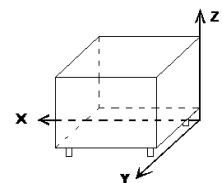
**Installation**

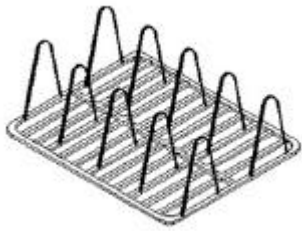
X

Y

Z

Diameters





**Accessories for ovens**

**1/1 GN CHICKENS GRILL**

**2100429300**

**Dimensions and Weights**

Length	mm	325,00
Depth	mm	530,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

1/1 GN CHICKENS GRILL  
 Made of stainless steel.  
 Capacity for 10 chickens.  
 Dimensions: 325 x 530 mm.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

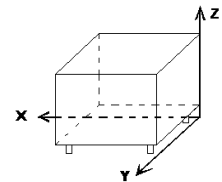
**Installation**

X

Y

Z

Diameters



**Accessories for ovens**

**THERMAL COVER LT-50**

**2151652150**

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	4,00
Gross Weight	Kg	5,00
Volume packed	m3	0,03

THERMAL COVER LT-50  
For the EP-50 structure for 50 dishes.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

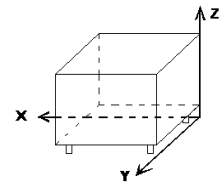
**Installation**

X

Y

Z

Diameters



**Accessories for ovens**

**THERMAL COVER LT-100**

2151652160

**Dimensions and Weights**

Length	mm	0,00
Depth	mm	0,00
Height	mm	0,00
Net Weight	Kg	0,00
Gross Weight	Kg	0,00
Volume packed	m3	0,00

THERMAL COVER LT-100  
For the EP-100 structure for 100 dishes.

**Electricity**

No

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Sound level (db)**

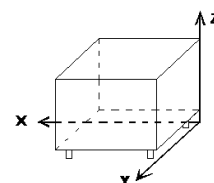
**Installation**

X

Y

Z

Diameters





**OVENS**

**GAS STATIC OVEN, HG9-10**

**1121400100**

**Dimensions and Weights**

Length	mm	850,00
Depth	mm	900,00
Height	mm	560,00
Net Weight	Kg	86,00
Gross Weight	Kg	115,00
Volume packed	m3	0,84

GAS STATIC OVEN, HG9-10  
 Made of stainless steel AISI-304 (18/10).  
 2/1 GN oven with 3 levels.  
 Burner in stainless steel.  
 Pilot and thermocouple.  
 Thermostatic control (130 °C – 350 °C).  
 Power: 8000 kcal/h. (9.3 kW).  
 Dimensions: 850 x 900 x 560 mm.

**Electricity**

No

**Gas**

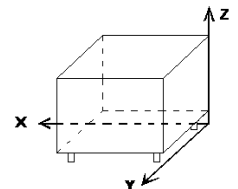
Gas Power	KW	9,30
	Kcal/h	7.998,00
<b>LPG</b>		
Consumption (kg/h)		0,68
Pressure (g/cm2)		37,00
<b>Natural Gas</b>		
Consumption (m3/h)		0,91
Pressure (g/cm2)		18,00

**Water**

Consumption (lit/h)		0,00
Pressure (Kg/cm2)		

**Certificate EQNET** 99AP49

<b><u>Installation</u></b>	<b><u>X</u></b>	<b><u>Y</u></b>	<b><u>Z</u></b>	<b><u>Diameters</u></b>
GAS	805	635	80	R.3/4"G





## OVENS

### GAS STATIC OVEN, HG9-20

1121400200

#### Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	1.120,00
Net Weight	Kg	96,00
Gross Weight	Kg	201,00
Volume packed	m3	1,43

GAS STATIC OVEN, HG9-20  
 Made of stainless steel AISI-304 (18/10).  
 Two 2/1 GN ovens with 3 levels.  
 Burners in stainless steel.  
 Pilot and thermocouple.  
 Thermostatic control (130 °C – 350 °C).  
 Power: 16000 kcal/h. (18.6 kW).  
 Dimensions: 850 x 900 x 1120 mm.

#### Electricity

No

#### Gas

Gas Power	KW	18,60
	Kcal/h	15.996,00
LPG		
Consumption (kg/h)		1,36
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		1,82
Pressure (g/cm2)		18,00

#### Water

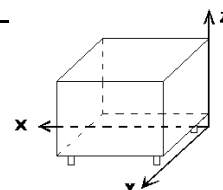
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AP49

#### Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
GAS	805	635	80	R.3/4"G
GAS	805	635	710	R.3/4"G





**OVENS**

**ELECTRIC STATIC OVEN, HE9-10**

1121400300

**Dimensions and Weights**

Length	mm	850,00
Depth	mm	900,00
Height	mm	560,00
Net Weight	Kg	86,00
Gross Weight	Kg	115,00
Volume packed	m3	0,84

**ELECTRIC STATIC OVEN, HE9-10**

Made of stainless steel AISI-304 (18/10).  
 2/1 GN oven with 3 levels.  
 Independent upper and lower heating elements.  
 Selector switch for de elements.  
 Thermostatic control (130 °C – 350 °C).  
 Power: 6 kW.  
 Dimensions: 850 x 900 x 560 mm.

**Electricity**

Electric Power	KW	6,00
Voltage 230V - I+N		2x6+T - 32 A.
Voltage 230V - III		3x2,5+T - 20 A.
Voltage 400V - III+N		4x1,5+T - 16 A.

**Gas**

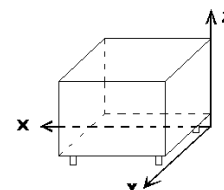
No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	770	800	0	





**OVENS**

**ELECTRIC STATIC OVEN, HE9-20**

**1121400400**

**Dimensions and Weights**

Length	mm	850,00
Depth	mm	900,00
Height	mm	1.120,00
Net Weight	Kg	172,00
Gross Weight	Kg	201,00
Volume packed	m3	1,43

**ELECTRIC STATIC OVEN, HE9-20**

Made of stainless steel AISI-304 (18/10).  
 Two 2/1 GN oven with 3 levels.  
 Independent upper and lower heating elements.  
 Selector switch for de elements.  
 Thermostatic control (130 °C – 350 °C).  
 Power: 12 kW.  
 Dimensions: 850 x 900 x 1120 mm.

**Electricity**

Electric Power	KW	12,00
Voltage 230V -1+N		2x10+T - 63 A
Voltage 230V - III		3x6+T - 40 A
Voltage 400V - III+N		4x2,5+T - 20 A

**Gas**

No

**Water**

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

**Installation**

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	770	800	0	
ELECTRICITY	770	800	0	

