



OVENS

COMBI 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 -1+N		2x6+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

No

COMBI OVEN, HEI-6/11

Made of stainless steel AISI-304 (18/10).
 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.
 Removable grease filter.
 Door with double glass and hermetic locking.
 Door safety switch for the opening.
 Power: 9.3 kW.
 Dimensions: 900 x 871x 695 mm.

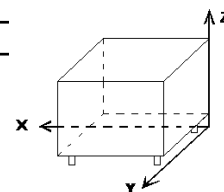
Water

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

Sound level (db) 70

Installation

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





OVENS

COMBI 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 OVEN, HEI-10/11

Made of stainless steel AISI-304 (18/10).
 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.
 Removable grease filter.
 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.

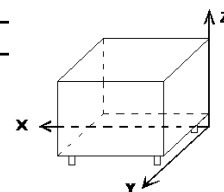
Water

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

Sound level (db) 70

Installation

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





OVENS

COMBI 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 -1+N		2x6+T - 50 A
Voltage 230V - III		3x4+T - 32 A
Voltage 400V - III+N		4x2,5+T - 20 A

Gas

No

Water

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

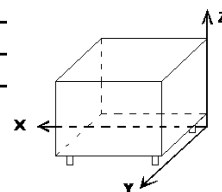
Sound level (db) 70

COMBI OVEN, HEM-6/11

Made of stainless steel AISI-304 (18/10).
 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. Removable grease filter.
 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.

Installation

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





OVENS

COMBI 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 - I+N	2x16+T	100 A
Voltage 230V - III	3x10+T	63 A
Voltage 400V - III+N	4x4+T	32 A

Gas

No

Water

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

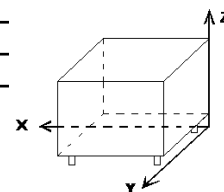
Sound level (db) 70

COMBI OVEN, HEM-10/11

Made of stainless steel AISI-304 (18/10).
 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. Removable grease filter.
 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.

Installation

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





OVENS

COMBI OVEN, HEM-20/11

1121321300

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	

COMBI OVEN, HEM-20/11

Made of stainless steel AISI-304 (18/10).
 Capacity: 20 levels 1/1 GN. Electronic working.
 Equipped with removable structure for trays and trolley.
 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. Removable grease filters.
 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.

Gas

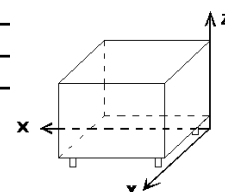
No

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	855	80	110	3/4"
DESC.COLD WATER	795	80	110	3/4"
DRAIN	35	50	110	30x25





OVENS

COMBI 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

Water

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

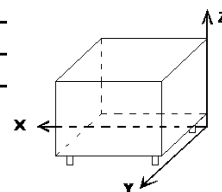
Sound level (db) 70

COMBI OVEN, HEP-6/11

Made of stainless steel AISI-304 (18/10).
 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. Removable grease filter.
 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.

Installation

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





OVENS

COMBI 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

COMBI OVEN, HEP-10/11

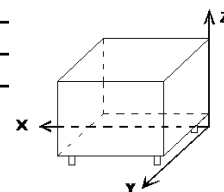
Made of stainless steel AISI-304 (18/10).
 Capacity: 10 levels 1/1 GN. Electronic working.
 Built in steam generator with water level control, safety thermostat and shielded elements of stainless steel.
 Electronic main switch with 5 cooking functions.
 Electronic thermostat temperature control with 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. Removable grease filter.
 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"





OVENS

COMBI OVEN, HEP-20/11

1121321310

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

COMBI OVEN, HEP-20/11

Made of stainless steel AISI-304 (18/10).
 Capacity: 20 levels 1/1 GN. Electronic working.
 Equipped with removable structure for trays and trolley.
 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. Removable grease filters.
 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.

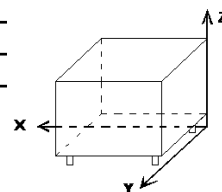
Water

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

Sound level (db) 70

Installation

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





OVENS

COMBI OVEN, HME-20/21

1121321400

Dimensions and Weights

Length	mm	1.020,00
Depth	mm	1.100,00
Height	mm	1.635,00
Net Weight	Kg	406,00
Gross Weight	Kg	426,00
Volume packed	m3	3,32

Electricity

Electric Power	KW	48,60
Voltage 230V - I+N		
Voltage 230V - III	3x50+T - 160 A	
Voltage 400V - III+N	4x16+T - 80 A	

Gas

No

COMBI OVEN, HME-20/21

Made of stainless steel AISI-304 (18/10).
Capacity: 20 levels 2/1 GN. Electronic working.
Equipped with removable structure for trays and trolley.
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. Removable grease filters.
Shower tap for the cleaning.
Door with double glass and hermetic locking.
Door safety switch for the opening.
Power: 24.6 or 48.6 kW.
Dimensions: 1020 x 1100 x 1635 mm.

Water

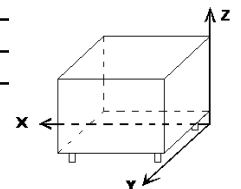
Consumption (lit/h)	66,00
Pressure (Kg/cm2)	2 - 4

Sound level (db)

70

Certificate EQNET

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	975	710	110	
DRAIN	80	60	110	30x25
DESC.COLD WATER	620	45	110	3/4"
COLD WATER	560	45	110	3/4"





OVENS

COMBI OVEN, HMP-20/21

1121321410

Dimensions and Weights

Length	mm	1.020,00
Depth	mm	1.100,00
Height	mm	1.635,00
Net Weight	Kg	406,00
Gross Weight	Kg	436,00
Volume packed	m3	3,33

Electricity

Electric Power	KW	48,60
Voltage 230V - I+N		
Voltage 230V - III	3x50+T - 160 A	
Voltage 400V - III+N	4x16+T - 80 A	

Gas

No

COMBI OVEN, HMP-20/21

Made of stainless steel AISI-304 (18/10).
 Capacity: 20 levels 2/1 GN. Electronic working.
 Equipped with removable structure for trays and trolley.
 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. Removable grease filters.
 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: 24.6 or 48.6 kW.
 Dimensions: 1020 x 1100 x 1635 mm.

Water

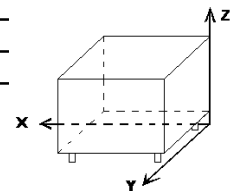
Consumption (lit/h)	66,00
Pressure (Kg/cm ²)	2 - 4

Sound level (db)

70

Certificate EQNET

<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"





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 AISI-304 (18/10).

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.

Removable grease filters.

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

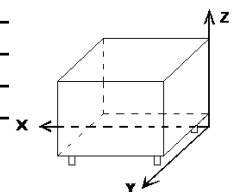
Power intake: 400 V 3+N - 0,60 kW.

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





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 - I+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 AISI-304 (18/10).

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.

Removable grease filters.

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

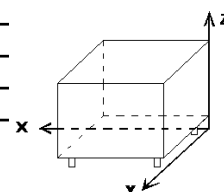
Power intake: 400 V 3+N - 0,60 kW.

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





OVENS

GAS CONVECTION OVEN, HGC-20/11

1121322650

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 -1+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 AISI-304 (18/10).

Capacity: 20 levels 1/1 GN.

Equipped with removable structure for trays and trolley.

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.

Removable grease filters.

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

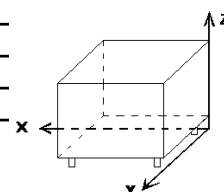
Power intake: 400 V 3+N - 0,60 kW.

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





OVENS

GAS CONVECTION OVEN, HCG-20/21

1121323150

Dimensions and Weights

Length	mm	1.020,00
Depth	mm	1.170,00
Height	mm	2.000,00
Net Weight	Kg	332,00
Gross Weight	Kg	352,00
Volume packed	m ³	2,50

Electricity

Electric Power	KW	0,60
Voltage 230V - I+N	2x1,5+T - 10 A	
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	42,00
	Kcal/h	36.120,00
LPG		
Consumption (kg/h)		3,45
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (lit/h)		4,44
Pressure (g/cm ²)		18,00

Water

Consumption (lit/h)	35,00
Pressure (Kg/cm ²)	0,5 - 8

Sound level (db) 70

Certificate EQNET 99AR313

GAS CONVECTION OVEN, HCG-20/21

Made of stainless steel AISI-304 (18/10).

Capacity: 20 levels 2/1 GN.

Equipped with removable structure for trays and trolley.

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

sparkling plug ignition.

Frequency modulation for the convection burner.

Humidifier button.

Removable grease filters.

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

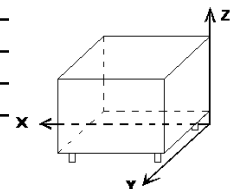
Power intake: 230 V 1+N - 0,60 kW.

Gas heating capacity: 36,120 Kcal/h. (42 kW).

Dimensions: 1020 x 1170 x 1635 mm.

Height with chimney: 2000 mm.

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	940	275	110	
DRAIN	36	148	110	1"
DESC.COLD WATER	916	146	110	3/4"
EXTRACTION	430	500	2.000	
GAS	955	970	110	R.3/4"G





OVENS

COMBI OVEN WITH GENERATOR, 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 -1+N		
Voltage 230V - III		
Voltage 400V - III+N		4x1,5+T

Gas

Gas Power	KW	40,00
	Kcal/h	34.400,00
LPG		
Consumption (kg/h)		3,28
Pressure (g/cm2)		37,00
Natural Gas		
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

COMBI OVEN WITH GENERATOR, HGV-10/11

Made of stainless steel AISI-304 (18/10).

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.

Removable grease filter.

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

Shower tap for the cleaning.

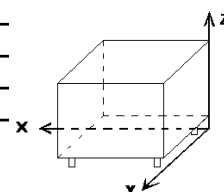
Power intake: 400 V 3+N

Gas heating capacity: 34,400 Kcal/h. (40 kW).

Dimensions: 1,060 x 965 x 925 mm.

Height with chimney: 1,290

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
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





OVENS

COMBI OVEN WITH GENERATOR, HGV-20/11

1121322900

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/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

COMBI OVEN WITH GENERATOR, HGV-20/11

Made of stainless steel AISI-304 (18/10).

Capacity: 20 levels 1/1 GN.

Equipped with removable structure for trays and trolley.

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.

Removable grease filter.

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

Shower tap for the cleaning.

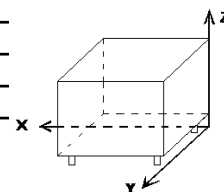
Power intake: 400 V 3+N - 0,60 kW.

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





OVENS

COMBI OVEN WITH GENERATOR, HVG-20/21

1121323000

Dimensions and Weights

Length	mm	1.180,00
Depth	mm	1.270,00
Height	mm	2.000,00
Net Weight	Kg	280,00
Gross Weight	Kg	300,00
Volume packed	m ³	2,18

Electricity

Electric Power	KW	0,60
Voltage 230V - I+N	2x1,5+T - 10 A	
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	84,00
	Kcal/h	72.240,00
LPG		
Consumption (kg/h)		6,89
Pressure (g/cm ²)		37,00
Natural Gas		
Consumption (lit/h)		8,89
Pressure (g/cm ²)		18,00

Water

Consumption (lit/h)	50,00
Pressure (Kg/cm ²)	0,5 - 8

Sound level (db) 70

Certificate EQNET 99BL580

COMBI OVEN WITH GENERATOR, HVG-20/21

Made of stainless steel AISI-304 (18/10).

Capacity: 20 levels 2/1 GN.

Equipped with removable structure for trays and trolley.

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.

Removable grease filter.

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

Shower tap for the cleaning.

Power intake: 230 V I+N

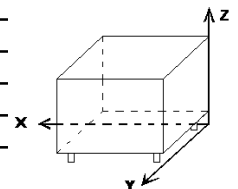
Gas heating capacity: 72,240 Kcal/h. (84 kW).

Dimensions: 1,180 x 1,270 x 1.635 mm.

Height with chimney: 2,000

Installation

	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	1.100	517	110	
COLD WATER	131	101	110	3/4"
DRAIN	36	148	110	30x25
DESC.COLD WATER	191	101	110	3/4"
EXTRACTION	980	290	1.290	
GAS	1.070	850	110	R.3/4"G





OVENS

INJECTION COMBI OVEN, HEI-10/21 EVOLUTION

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	31,20
Voltage 230V -1+N		
Voltage 230V - III	3x16+T	63 A
Voltage 400V - III+N	4x6+T	40 A

Gas

No

Water

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

Sound level (db) 70

INJECTION COMBI OVEN, HEI-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).

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.

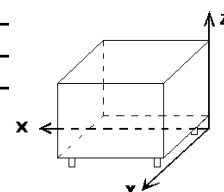
Door with double folding glass toward the interior and hermetic locking.

Power: 31.2 KW.

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

Installation

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





OVENS

COMBI OVEN WITH GENERATOR, HEM-10/21 EVOLUTION

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	31,20
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

Gas

No

COMBI OVEN WITH GENERATOR, HEM-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).

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.

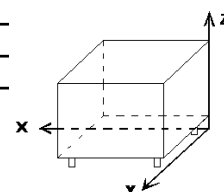
Dimensions: 1,260 x 995 x 1,173 mm.

Water

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

Sound level (db) 70

<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"





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 -1+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 AISI-304 (18/10).

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.

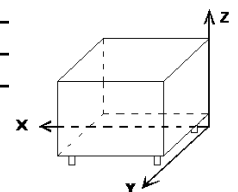
Water

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

Sound level (db) 70

Installation

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





OVENS

COMBI OVEN WITH GENERATOR, HEP-10/21 EVOLUTION

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	31,20
Voltage 230V -1+N		
Voltage 230V - III	3x16+T - 63 A	
Voltage 400V - III+N	4x6+T - 40 A	

Gas

No

COMBI OVEN WITH GENERATOR, HEP-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).

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.

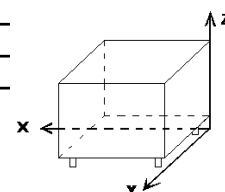
Dimensions: 1,260 x 995 x 1,173 mm.

Water

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

Sound level (db) 70

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





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

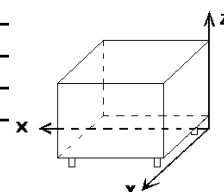
Sound level (db) 70

Certificate EQNET 99BL580

GAS CONVECTION OVEN, HGC-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).
 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





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

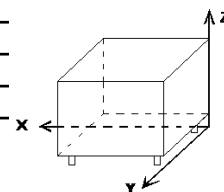
Sound level (db) 70

Certificate EQNET 99BL580

GAS CONVECTION OVEN, HGC-20/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).
 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 2,240 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





OVENS

COMBI OVEN WITH GENERATOR, HGV-10/21 EVOLUTION

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

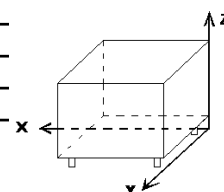
Sound level (db) 70

Certificate EQNET 99BL580

COMBI OVEN WITH GENERATOR, HGV-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).
 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

Installation	X	Y	Z	Diameters
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





OVENS

COMBI OVEN WITH GENERATOR, HGV-20/21 EVOLUTION

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/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

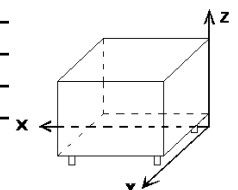
Sound level (db) 70

Certificate EQNET 99BL580

COMBI OVEN WITH GENERATOR, HGV-20/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).
 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





OVENS

COMBI OVEN WITH GENERATOR, HGP-10/21 EVOLUTION

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/cm ²)	37,00
Natural Gas	Consumption (m ³ /h)	5,50
	Pressure (g/cm ²)	18,00

Water

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

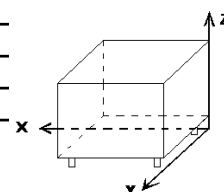
Sound level (db) 70

Certificate EQNET 99BL580

COMBI OVEN WITH GENERATOR, HGP-10/21 EVOLUTION

Made of stainless steel AISI-304 (18/10).
 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





OVENS

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 AISI-304 (18/10).
 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)	

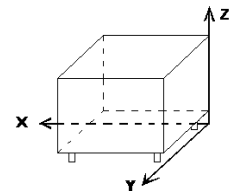
Installation

X

Y

Z

Diameters





OVENS

LOADING TROLLEY, CH-20/11

2100171103

Dimensions and Weights

Length	mm	650,00
Depth	mm	710,00
Height	mm	1.620,00
Net Weight	Kg	32,00
Gross Weight	Kg	35,00
Volume packed	m3	0,75

LOADING TROLLEY, CH-20/11

Made of stainless steel AISI-304 (18/10).
Swivelling wheels, two of which are equipped with brake.
For the structures of 20/11 ovens.
Dimensions: 650 x 710 x 1690 mm.

Electricity

No

Gas

No

Water

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

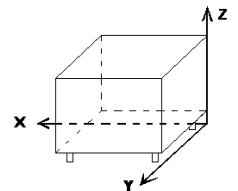
Installation

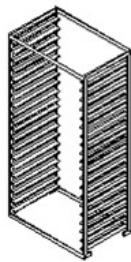
X

Y

Z

Diameters





OVENS

STRUCTURE, EH-20/11

2100171104

Dimensions and Weights

Length	mm	560,00
Depth	mm	340,00
Height	mm	1.240,00
Net Weight	Kg	20,00
Gross Weight	Kg	28,00
Volume packed	m3	0,23

STRUCTURE, EH-20/11
 Made of stainless steel AISI-304 (18/10).
 To hold to 20 1/1 GN trays.
 For the 20/11 ovens.
 Dimensions: 560 x 340 x 1240 mm.

Electricity

No

Gas

No

Water

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

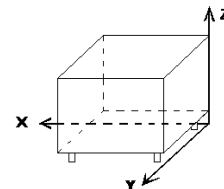
Installation

X

Y

Z

Diameters





OVENS

STRUCTURE, EH-14/11

2100171109

Dimensions and Weights

Length	mm	700,00
Depth	mm	550,00
Height	mm	1.240,00
Net Weight	Kg	20,00
Gross Weight	Kg	25,00
Volume packed	m3	0,24

STRUCTURE, EH-14/11
 Made of stainless steel AISI-304 (18/10).
 To hold to 14 1/1 GN trays.
 For the 20/11 ovens.
 Dimensions: 560 x 340 x 1240 mm.

Electricity

No

Gas

No

Water

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

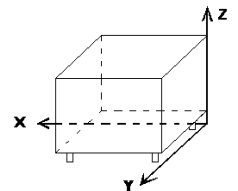
Installation

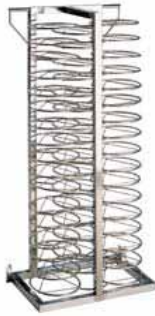
X

Y

Z

Diameters





OVENS

STRUCTURE, EP-50

2100171110

Dimensions and Weights

Length	mm	586,00
Depth	mm	350,00
Height	mm	1.220,00
Net Weight	Kg	19,00
Gross Weight	Kg	24,00
Volume packed	m3	0,25

STRUCTURE, EP-50

Made of stainless steel AISI-304 (18/10).

To hold to 50 dishes.

For the 20/11 ovens.

Dimensions: 586 x 350 x 1220 mm.

Electricity

No

Gas

No

Water

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

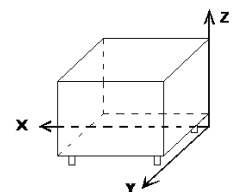
Installation

X

Y

Z

Diameters





OVENS

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 AISI-304 (18/10).
 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)	

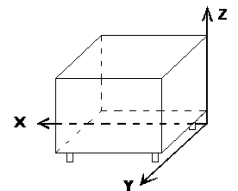
Installation

X

Y

Z

Diameters





OVENS

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 AISI-304 (18/10).
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)	

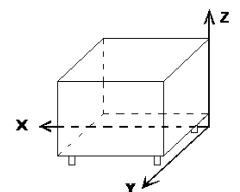
Installation

X

Y

Z

Diameters





OVENS

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 AISI-304 (18/10).
 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)	

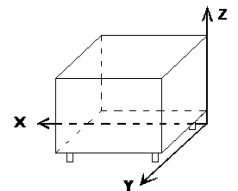
Installation

X

Y

Z

Diameters





OVENS

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 AISI-304 (18/10).
 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)	

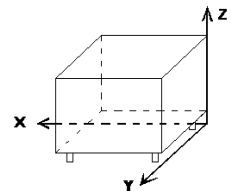
Installation

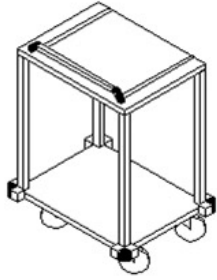
X

Y

Z

Diameters





OVENS

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 AISI-304 (18/10).
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)	

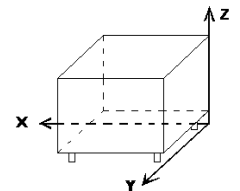
Installation

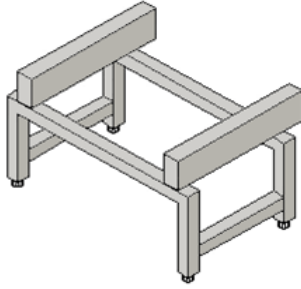
X

Y

Z

Diameters





OVENS

STAND 20/11

2151502117

Dimensions and Weights

Length	mm	680,00
Depth	mm	470,00
Height	mm	400,00
Net Weight	Kg	5,00
Gross Weight	Kg	7,00
Volume packed	m3	0,11

STAND 20/11

Made of stainless steel AISI-304 (18/10).
Valid for 20/11 models.
Dimensions: 680 x 470 x 400 mm.

Electricity

No

Gas

No

Water

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

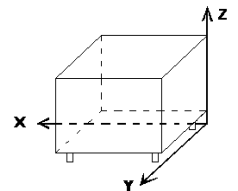
Installation

X

Y

Z

Diameters





OVENS

OVEN SUPPORT, MH-11

2151502205

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, MH-11

Made of stainless steel AISI-304 (18/10).

Frame in stainless steel tube with 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)	

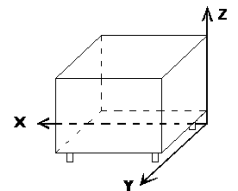
Installation

X

Y

Z

Diameters





OVENS

OVEN SUPPORT, MH-11 R

2151502206

Dimensions and Weights

Length	mm	860,00
Depth	mm	605,00
Height	mm	650,00
Net Weight	Kg	46,00
Gross Weight	Kg	52,00
Volume packed	m3	0,54

OVEN SUPPORT, MH-11 R

Made of stainless steel AISI-304 (18/10).

Support with castors.

Frame in stainless steel tube with 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)	

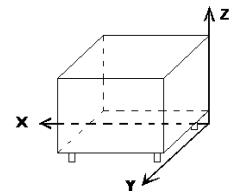
Installation

X

Y

Z

Diameters





OVENS

OVEN SUPPORT, MH-1021

2151502209

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, MH-1021

Made of stainless steel AISI-304 (18/10).

Frame in stainless steel tube with guide-rails to accommodate Gastronorm trays 2/1 GN.

For use with models "Evolution" 10/21.

Dimensions: 1,330 x 890 x 650 mm.

Electricity

No

Gas

No

Water

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

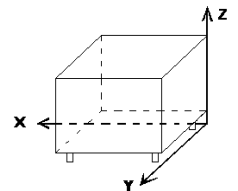
Installation

X

Y

Z

Diameters





OVENS

OVEN SUPPORT, MH-1021 R

2151502210

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, MH-1021 R

Model with wheels.

Made of stainless steel AISI-304 (18/10).

Frame in stainless steel tube with guide-rails to accommodate Gastronorm trays 2/1 GN.

For use with models "Evolution" 10/21.

Dimensions: 1,330 x 890 x 650 mm.

Electricity

No

Gas

No

Water

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

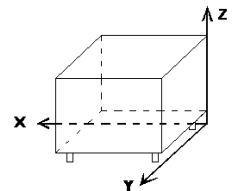
Installation

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
LPG		
Consumption (kg/h)		0,68
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		0,91
Pressure (g/cm2)		18,00

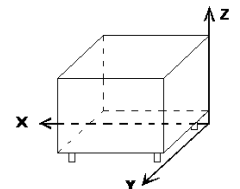
Water

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





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

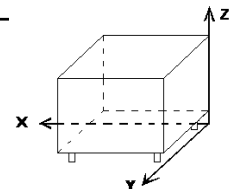
Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

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 -1+N		2x6+T - 32 A.
Voltage 230V - III		3x2,5+T - 20 A.
Voltage 400V - III+N		4x1,5+T - 16 A.

Gas

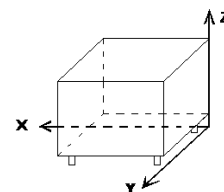
No

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	

