

# Комбинированные печи GCE версия D

## Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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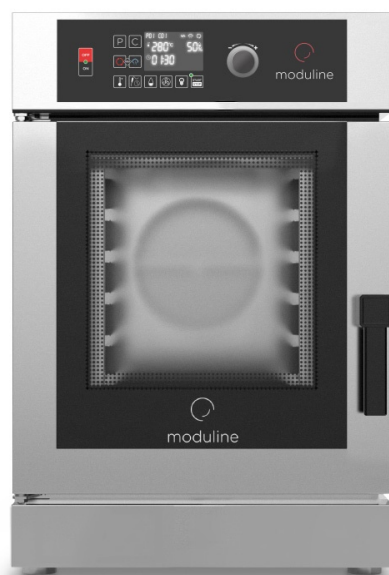
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# COMBI GCE060D

## Combi oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Openable inside glass of the door
- Condensation drip tray under the door and connected to the oven drainage system.

### FUNCTIONAL FEATURES

- Electronic control panel with digital display, keys and knob
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C in Convection mode, from 30°C to 280°C in Mixed Steam - Convection mode, from 30°C to 130°C in Direct Steam mode
- The cooking program can be divided into different phases
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- FlashDry instant dehumidification function of the chamber.
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working.
- Glazed door plus lighting
- Removable GN2/3 tray racks

### OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                | <input type="checkbox"/> Wall brackets kit               | <input type="checkbox"/> Grids                 |
| <input type="checkbox"/> Multipoint core probe   | <input type="checkbox"/> Stacking kit                    | <input type="checkbox"/> Trays                 |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> USB port                        | <input type="checkbox"/> Sound silencer        |
| <input type="checkbox"/> External hand shower    | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> Built-in sliding kit    | <input type="checkbox"/> Water filter system             | <input type="checkbox"/> Opposite side opening |
|  |  | <input type="checkbox"/> Door lock with key    |

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Safety vent  
humidity



Chamber drain



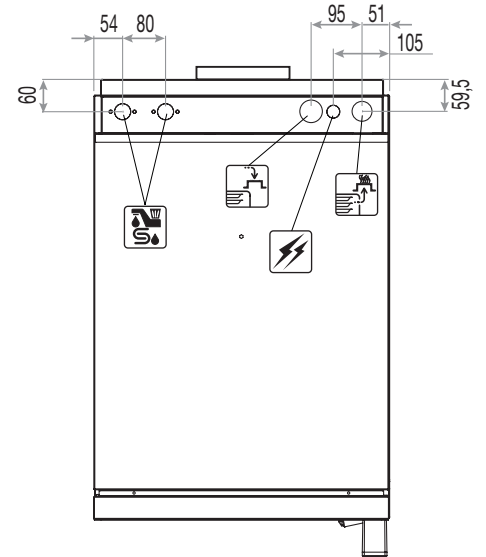
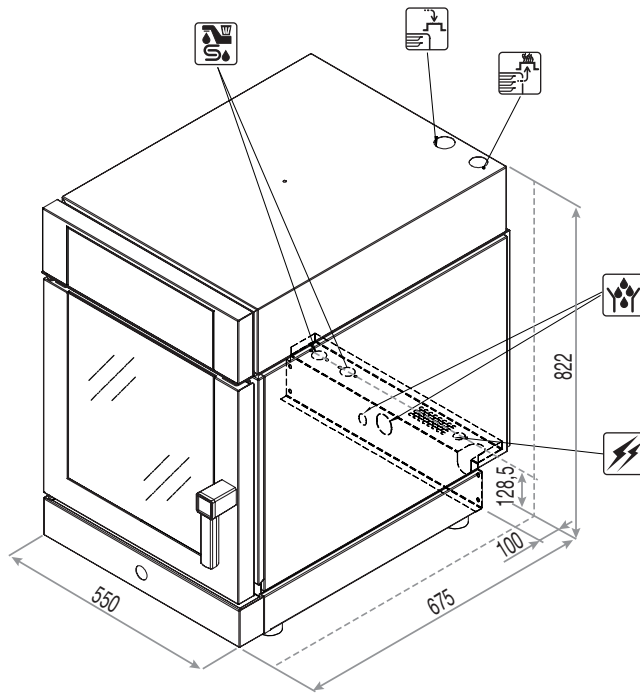
Softened  
water inlet



Adjustable vent for  
excess humidity



**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



Overall dimensions  
(W x D x H) - mm

550 x 675 x 822h

Product max  
capacity [Kg]

10

Trays capacity

6 x GN 2/3

Total input  
[kW]

5,3 (400V)

Distance  
[mm]

64

Amps.  
[A]

7,7 (400V)

Power supply

380-415V 3N 50/60Hz

Water pressure  
[kPa]

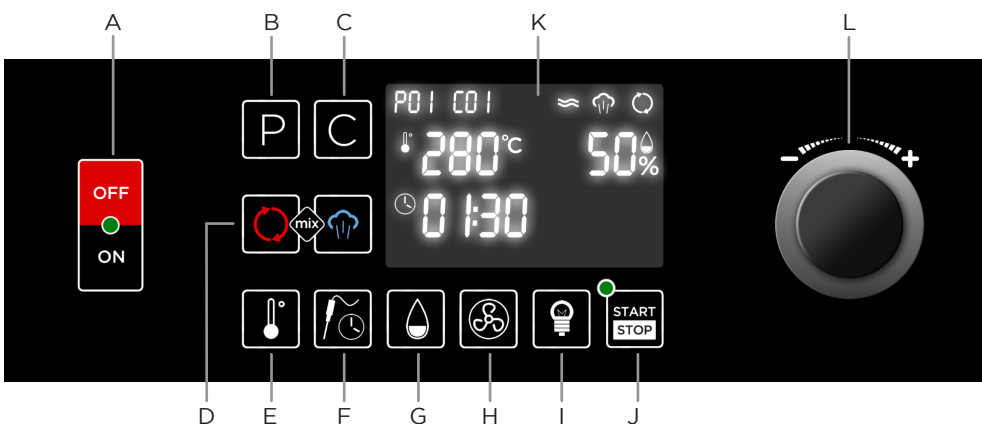
150 ÷ 500

Working  
temperature [°C]

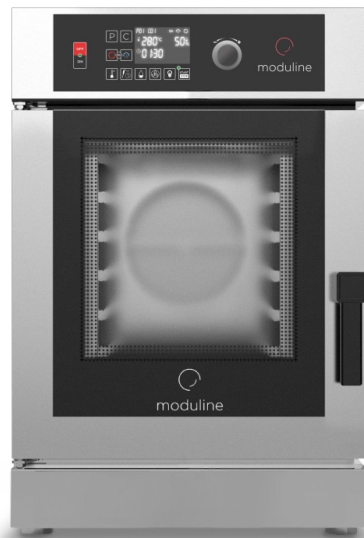
30 ÷ 280

Net weight  
[Kg]

65



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key



# COMBI GCE106D Combi oven

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Openable inside glass of the door
- Condensation drip tray under the door and connected to the oven drainage system.

## FUNCTIONAL FEATURES

- Electronic control panel with digital display, keys and knob
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C in Convection mode, from 30°C to 280°C in Mixed Steam - Convection mode, from 30°C to 130°C in Direct Steam mode
- The cooking program can be divided into different phases
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- FlashDry instant dehumidification function of the chamber.
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working.
- Glazed door plus lighting
- Removable GN1/1 tray racks

## OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                | <input type="checkbox"/> USB port                        | <input type="checkbox"/> Trays                 |
| <input type="checkbox"/> Multipoint core probe   | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Sound silencer        |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Water filter system             | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> External hand shower    | <input type="checkbox"/> Grids                           | <input type="checkbox"/> Opposite side opening |
| <input type="checkbox"/> Stacking kit            |  | <input type="checkbox"/> Door lock with key    |

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Safety vent  
humidity



Chamber drain



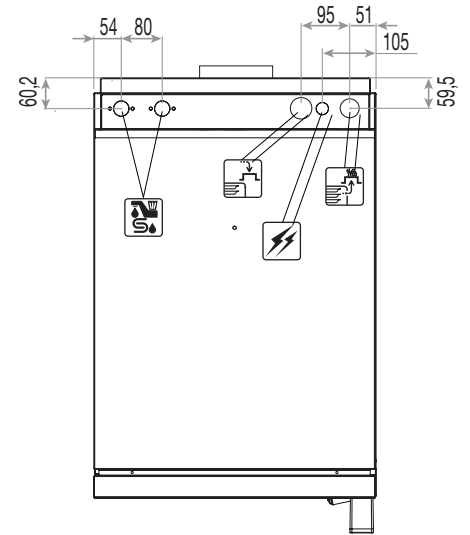
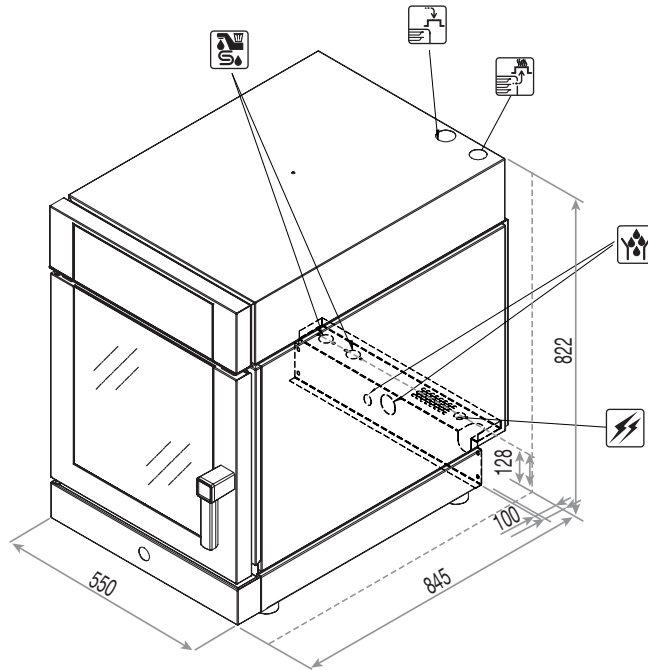
Softened  
water inlet



Adjustable vent for  
excess humidity



**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



Overall dimensions  
(W x D x H) - mm

550 x 845 x 822h

Product max  
capacity [Kg]

15

Trays capacity

6 x GN 1/1

Total input  
[kW]

7,8 (400V)

Distance  
[mm]

64

Amps.  
[A]

11,3 (400V)

Power supply

380-415V 3N 50/60Hz

Water pressure  
[kPa]

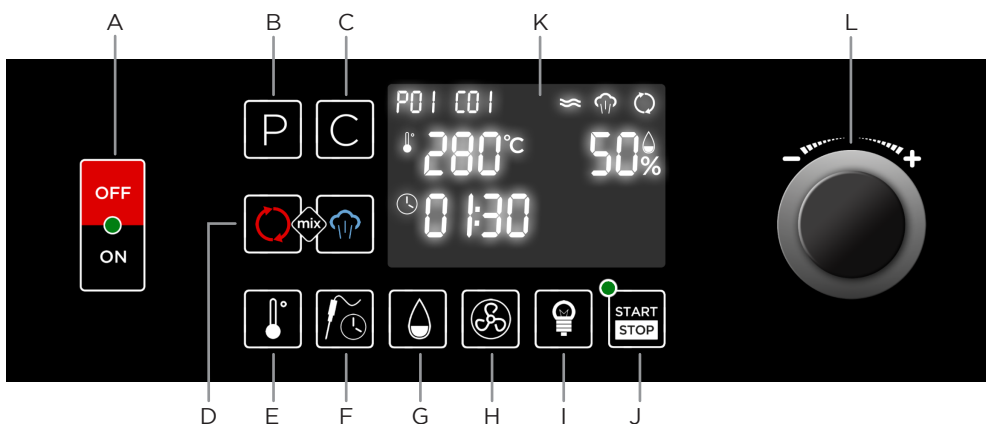
150 ÷ 500

Working  
temperature [°C]

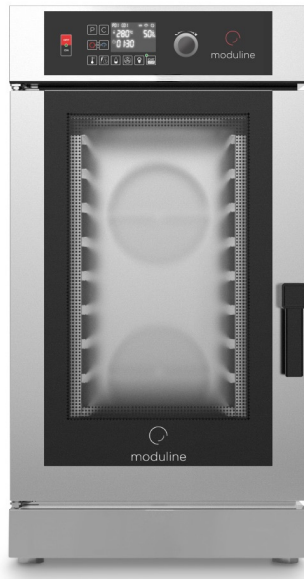
30 ÷ 280

Net weight  
[Kg]

90



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key



# COMBI GCE110D

## Combi oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Openable inside glass of the door
- Condensation drip tray under the door and connected to the oven drainage system.






### FUNCTIONAL FEATURES

- Electronic control panel with digital display, keys and knob
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C in Convection mode, from 30°C to 280°C in Mixed Steam - Convection mode, from 30°C to 130°C in Direct Steam mode
- The cooking program can be divided into different phases
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- FlashDry instant dehumidification function of the chamber.
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working.
- Glazed door plus lighting
- Removable GN1/1 tray racks

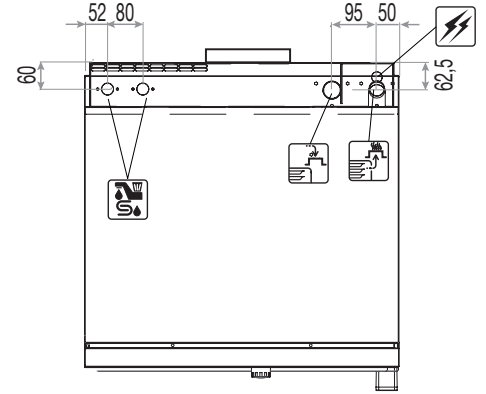
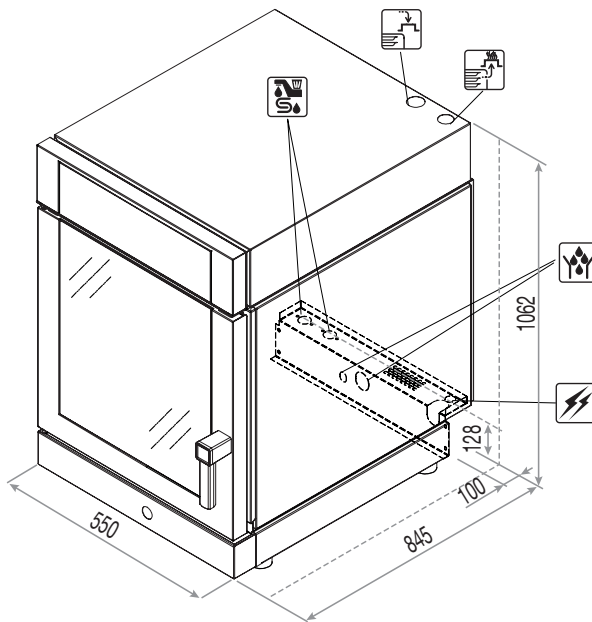
### OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                | <input type="checkbox"/> USB port                        | <input type="checkbox"/> Trays                 |
| <input type="checkbox"/> Multipoint core probe   | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Sound silencer        |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Water filter system             | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> External hand shower    | <input type="checkbox"/> Grids                           | <input type="checkbox"/> Opposite side opening |
|  |  | <input type="checkbox"/> Door lock with key    |

## TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- Softened water inlet 
- Adjustable vent for excess humidity 

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions  
(W x D x H) - mm

550 x 845 x 1062h

Product max  
capacity [Kg]

24

Trays capacity

10 x GN 1/1

Total input  
[kW]

12,5 (400V)

Distance  
[mm]

64

Amps.  
[A]

18,1 (400V)

Power supply

380-415V 3N 50/60Hz

Water pressure  
[kPa]

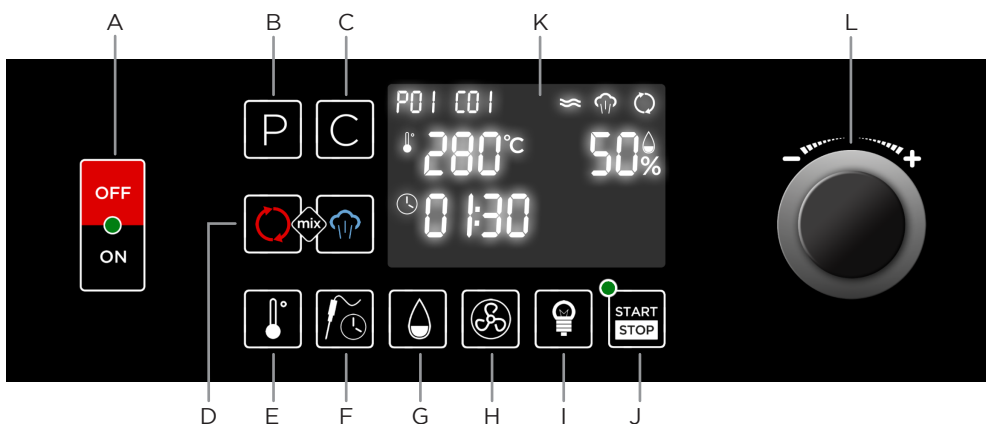
150 ÷ 500

Working  
temperature [°C]

30 ÷ 280

Net weight  
[Kg]

100



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key



# COMBI GCE061D

## Combi oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Openable inside glass of the door
- Condensation drip tray under the door and connected to the oven drainage system.


### FUNCTIONAL FEATURES


- Electronic control panel with digital display, keys and knob
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C in Convection mode, from 30°C to 280°C in Mixed Steam - Convection mode, from 30°C to 130°C in Direct Steam mode
- The cooking program can be divided into different phases
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- FlashDry instant dehumidification function of the chamber.
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working.
- Glazed door plus lighting
- Removable GN1/1 tray racks


### OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                | <input type="checkbox"/> Wall brackets kit               | <input type="checkbox"/> Grids                 |
| <input type="checkbox"/> Multipoint core probe   | <input type="checkbox"/> Stacking kit                    | <input type="checkbox"/> Trays                 |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> USB port                        | <input type="checkbox"/> Sound silencer        |
| <input type="checkbox"/> External hand shower    | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> Built-in sliding kit    | <input type="checkbox"/> Water filter system             | <input type="checkbox"/> Opposite side opening |
|  |  | <input type="checkbox"/> Side racks 600x400    |
|  |  | <input type="checkbox"/> Door lock with key    |


## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

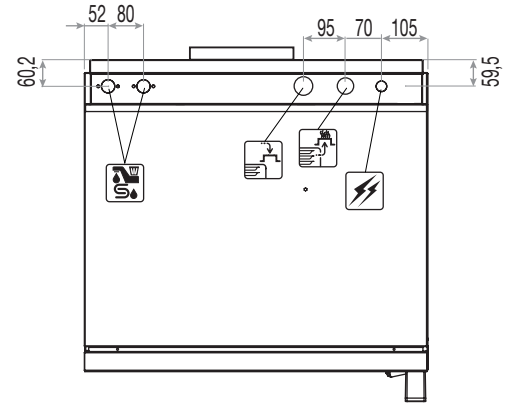
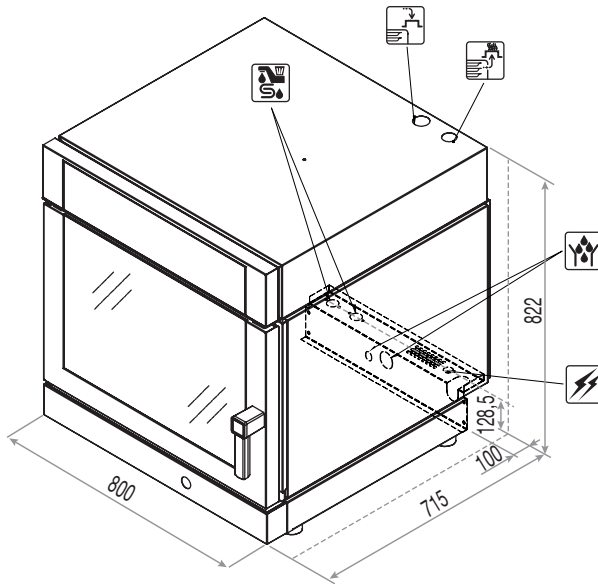
Safety vent  
humidity 

Chamber drain 

Softened  
water inlet 

Adjustable vent for  
excess humidity 

**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



Overall dimensions  
(W x D x H) - mm

800 x 715 x 822h

Product max  
capacity [Kg]

15

Trays capacity

6 x GN 1/1  
or 600x400

Total input  
[kW]

7,8 (400V)

Distance  
[mm]

64

Amps.  
[A]

11,3 (400V)

Power supply

380-415V 3N 50/60Hz

Water pressure  
[kPa]

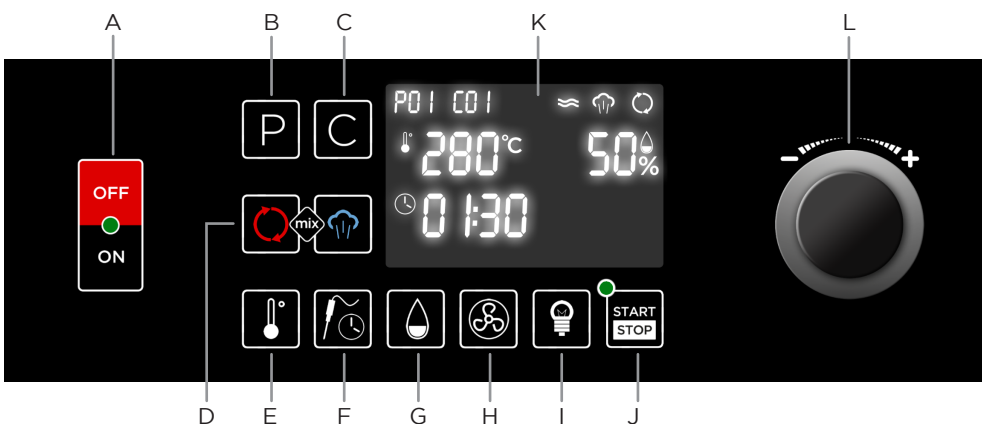
150 ÷ 500

Working  
temperature [°C]

30 ÷ 280

Net weight  
[Kg]

90



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key



# COMBI GCE101D

## Combi oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Openable inside glass of the door
- Condensation drip tray under the door and connected to the oven drainage system.






### FUNCTIONAL FEATURES

- Electronic control panel with digital display, keys and knob
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C in Convection mode, from 30°C to 280°C in Mixed Steam - Convection mode, from 30°C to 130°C in Direct Steam mode
- The cooking program can be divided into different phases
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- FlashDry instant dehumidification function of the chamber.
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working.
- Glazed door plus lighting
- Removable GN1/1 tray racks

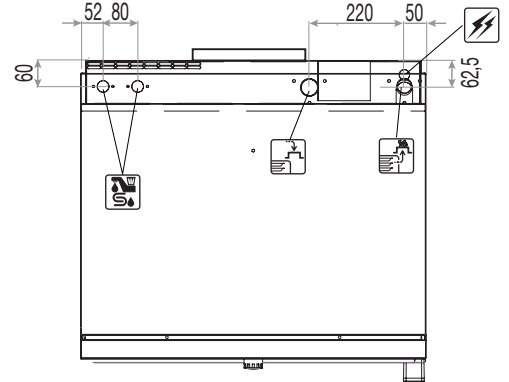
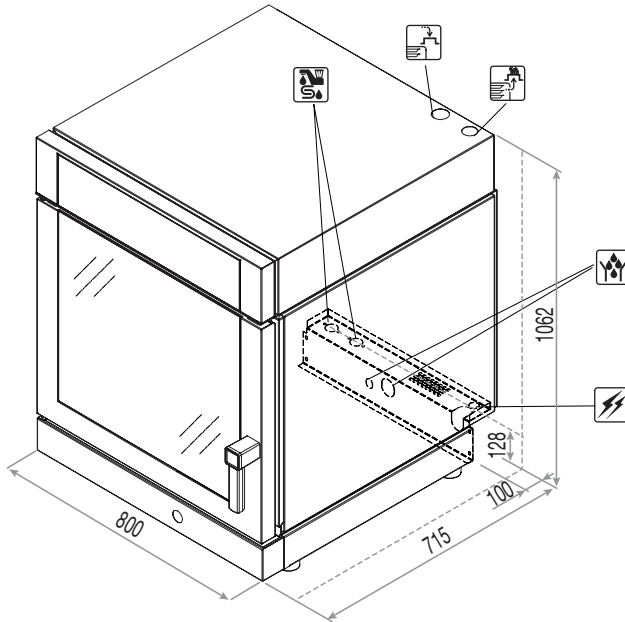
### OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                | <input type="checkbox"/> USB port                        | <input type="checkbox"/> Trays                 |
| <input type="checkbox"/> Multipoint core probe   | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Sound silencer        |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Water filter system             | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> External hand shower    | <input type="checkbox"/> Grids                           | <input type="checkbox"/> Opposite side opening |
|  |  | <input type="checkbox"/> Side racks 600x400    |
|  |  | <input type="checkbox"/> Door lock with key    |

## TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- Softened water inlet 
- Adjustable vent for excess humidity 

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



**Overall dimensions**  
(W x D x H) - mm

800 x 715 x 1062h

**Product max capacity** [Kg]

24

**Trays capacity**

10 x GN 1/1  
or 600x400

**Total input** [kW]

15,5 (400V)

**Distance** [mm]

64

**Amps.** [A]

22,4 (400V)

**Power supply**

380-415V 3N 50/60Hz

**Water pressure** [kPa]

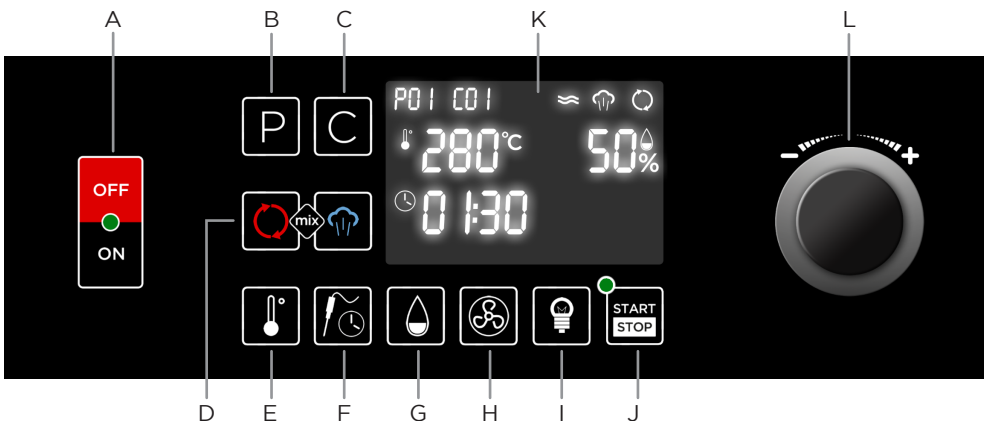
150 ÷ 500

**Working temperature** [°C]

30 ÷ 280

**Net weight** [Kg]

100



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key

## По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04  
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