

Комбинированные печи GCE версия С

Технические характеристики

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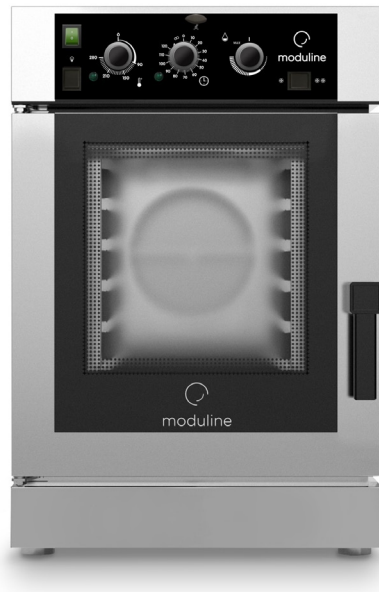
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COMBI GCE106C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature, fan speed
- 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
- Manual humidity vent
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C
- SpeedGrade fan speed adjustment
- Glazed door plus lighting
- Removable GN1/1 tray racks

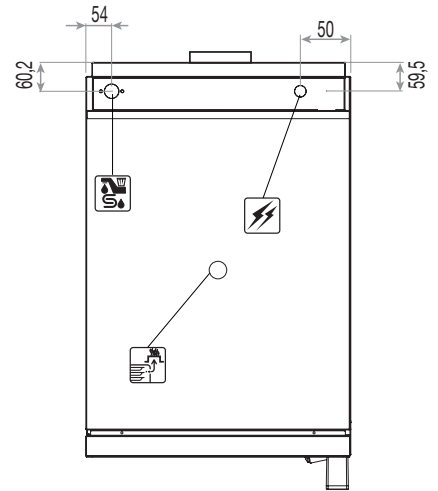
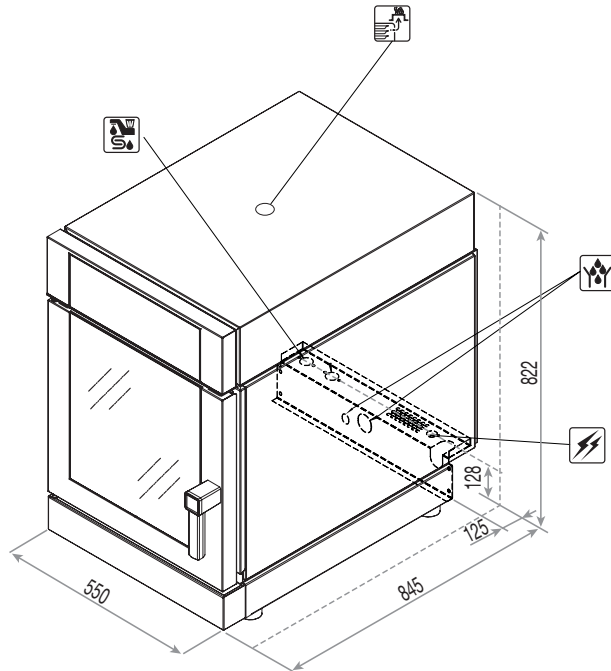
OPTIONS & ACCESSORIES

- Supports
- External hand shower
- Water filter system
- Grids
- Trays
- Opposite side opening
- Door lock with key
- Cooling drainage system

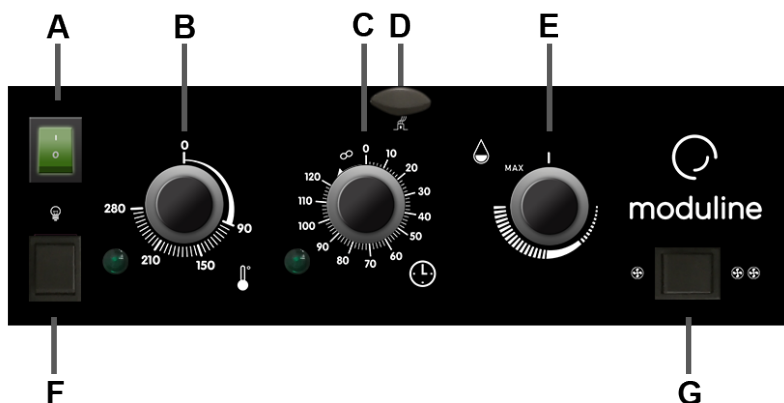
TECHNICAL INSTALLATION DIAGRAM

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

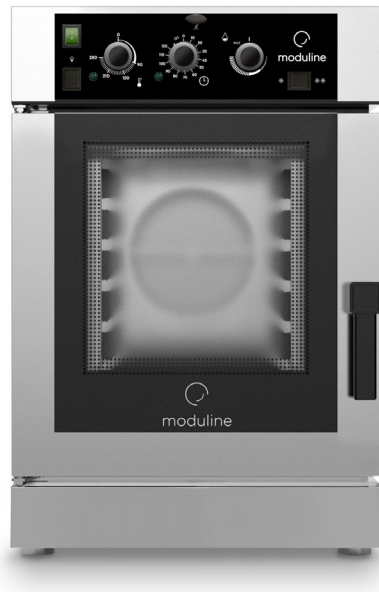
Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



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 Cavity temperature knob
- C Time setting knob
- D Knob opening/closing exhaust vent
- E Cavity humidity control knob
- F Switch Light
- G Switch double speed



COMBI GCE106CM

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature, fan speed
- 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
- Manual humidity vent
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C
- SpeedGrade fan speed adjustment
- Glazed door plus lighting
- Removable GN1/1 tray racks

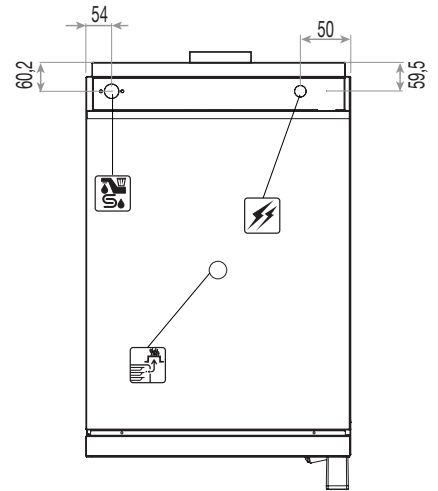
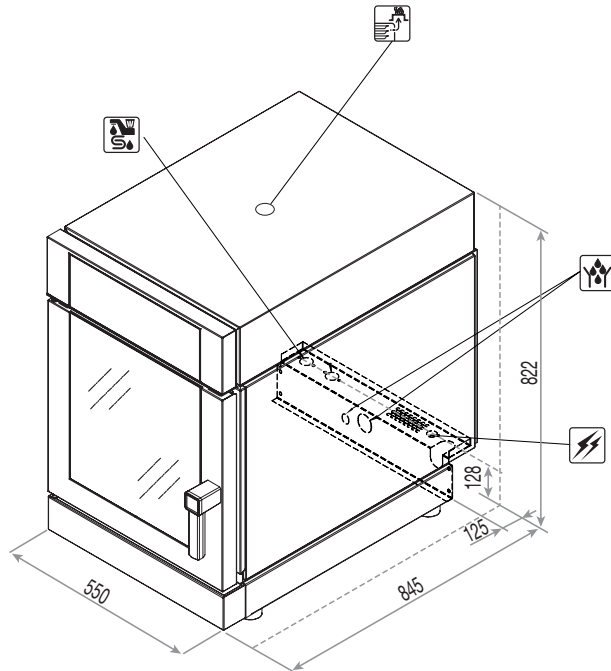
OPTIONS & ACCESSORIES

- Supports
- External hand shower
- Water filter system
- Grids
- Trays
- Opposite side opening
- Door lock with key
- Cooling drainage system

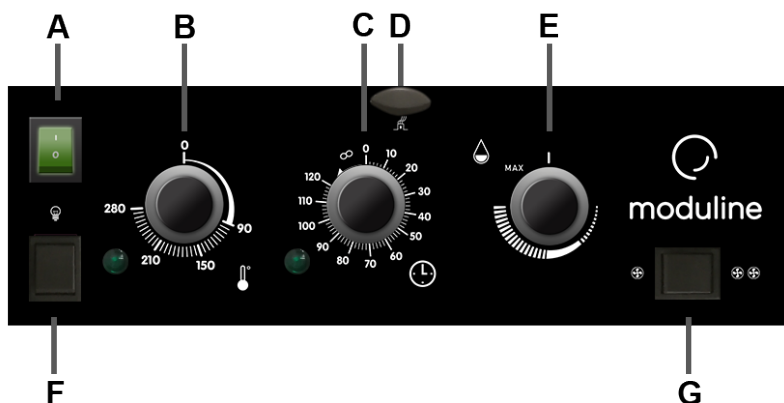
TECHNICAL INSTALLATION DIAGRAM

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

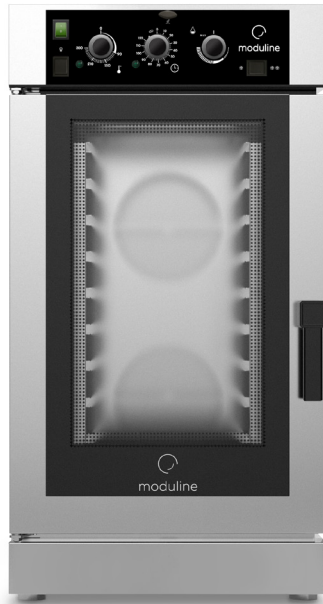
Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



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]	3,45 (230V)
Distance [mm]	64	Amps. [A]	15 (230V)
Power supply	AC 220-240V 50/60Hz	Water pressure [kPa]	150 ÷ 500
Working temperature [°C]	30 ÷ 280	Net weight [Kg]	90



- A ON/OFF switch
- B Cavity temperature knob
- C Time setting knob
- D Knob opening/closing exhaust vent
- E Cavity humidity control knob
- F Switch Light
- G Switch double speed



COMBI GCE110C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature, fan speed
- 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
- Manual humidity vent
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C
- SpeedGrade fan speed adjustment
- Glazed door plus lighting
- Removable GN1/1 tray racks

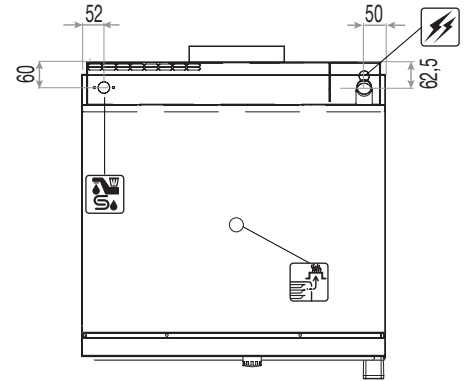
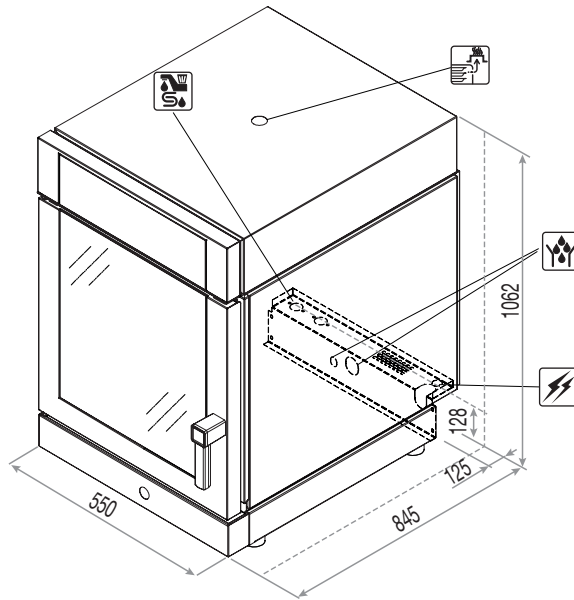
OPTIONS & ACCESSORIES

- Supports
- External hand shower
- Water filter system
- Grids
- Trays
- Opposite side opening
- Door lock with key
- Cooling drainage system

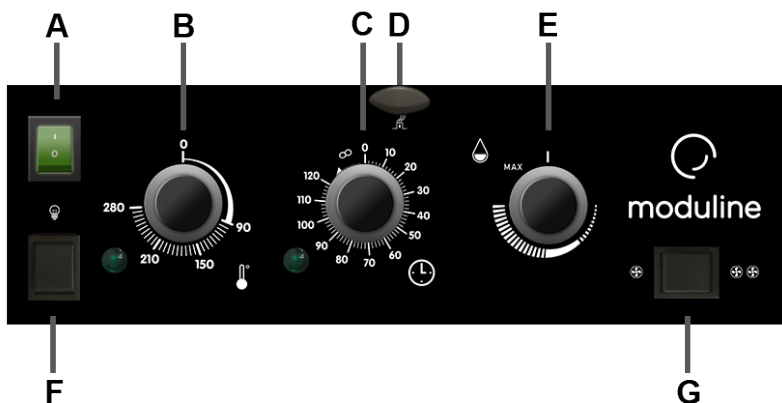
TECHNICAL INSTALLATION DIAGRAM

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

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 Cavity temperature knob
- C Time setting knob
- D Knob opening/closing exhaust vent
- E Cavity humidity control knob
- F Switch Light
- G Switch double speed



COMBI GCE061C

Forno combinato

COSTRUZIONE

- Camera a tenuta stagna con tutti gli angoli arrotondati
- Isolamento termico totale della camera con lana di vetro o di roccia
- Guarnizione su facciata in gomma silicone resistente al calore ed all'invecchiamento
- Paratie portateglie estraibili per facilitare le operazioni di pulizia
- Scarico centrale camera
- Riscaldamento ventilato tramite resistenze elettriche corazzate
- Porta con chiusura a scatto
- Piedini regolabili
- Accesso facilitato per le operazioni di riparazione e manutenzione
- Porta con doppio vetro basso emissivo e ventilazione interna
- Porta con vetro interno apribile
- Bacinella raccogli condensa sotto la porta e connessa al sistema di scarico del forno

DOTAZIONI FUNZIONALI

- Controlli elettromeccanici: interruttore generale, interruttore illuminazione, timer, umidità, temperatura, velocità ventola
- Comandi semplificati di utilizzo intuitivo
- Inversione periodica senso di marcia dei ventilatori per una migliore distribuzione dell'aria calda
- Blocco automatico dei ventilatori all'apertura della porta
- Sfiato manuale umidità
- Suoneria di fine ciclo
- Camera con termostato di sicurezza
- Temperature di esercizio: 30°C-280°C
- Funzione Speedgrade: regolazione velocità ventola
- Porta con vetro e illuminazione camera
- Paratie portateglie GN1/1 estraibili

DOTAZIONI A RICHIESTA / ACCESSORI

- | | |
|--|--|
| <input type="checkbox"/> Supporti | <input type="checkbox"/> Blocco porta con chiave |
| <input type="checkbox"/> Doccetta esterna | <input type="checkbox"/> Sistema condensazione dello scarico |
| <input type="checkbox"/> Sistema filtraggio acqua | <input type="checkbox"/> Kit installazione a parete |
| <input type="checkbox"/> Griglie | |
| <input type="checkbox"/> Teglie | |
| <input type="checkbox"/> Porta contraria | |
| <input type="checkbox"/> Paratia portateglie 600x400 | |

SCHEMI TECNICI DI INSTALLAZIONE

Ingresso cavo di alimentazione elettrica



Sfiato manuale umidità



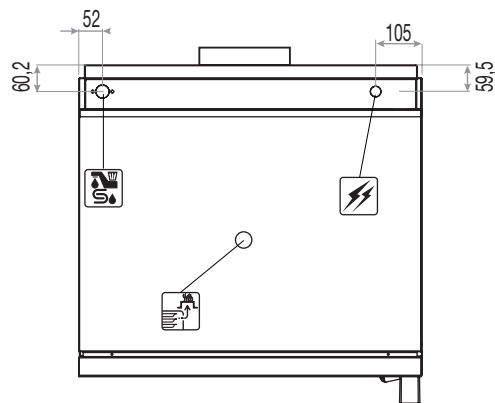
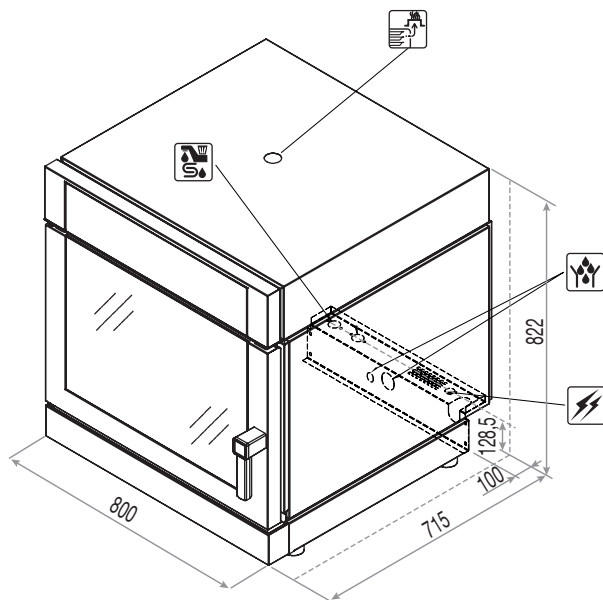
Scarico camera



Ingresso acqua addolcita



Nota - Il disegno e le relative dimensioni sono riferite alla versione standard. Dotazioni a richiesta / accessori potrebbero comportare delle variazioni



Dimensioni esterne
(L x P x H) - mm

800 x 715 x 822h

Capacità massima
di prodotto [Kg]

15

Capacità teglie

6 x GN 1/1 o 600x400

Potenza totale
assorbita [kW]

7,8 (400V)

Passo guide
[mm]

64

Assorbimento
[A]

11,3 (400V)

Alimentazione

380-415V 3N 50/60Hz

Pressione acqua
[kPa]

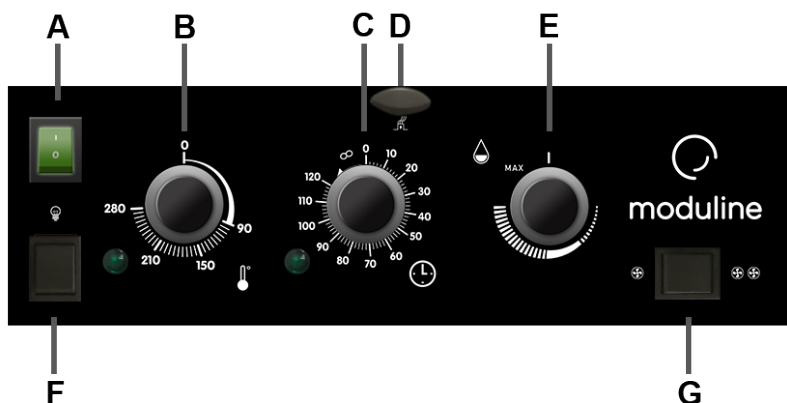
150 ÷ 500

Temperatura
di esercizio [°C]

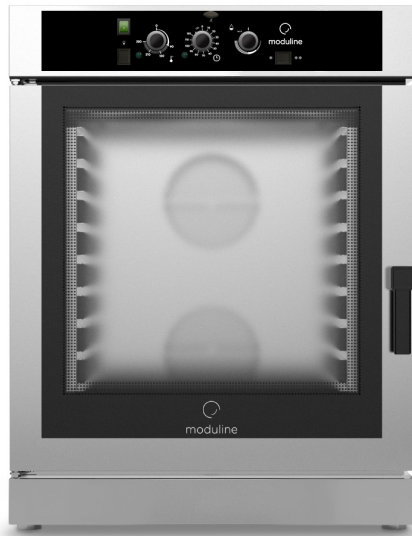
30 ÷ 280

Peso netto
[Kg]

90



- A Interruttore generale
- B Manopola temperatura camera
- C Manopola impostazione tempo
- D Manopola regolazione apertura/chiusura sfiato
- E Manopola controllo umidità
- F Interruttore luce
- G Interruttore doppia velocità



COMBI GCE101C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature, fan speed
- 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
- Manual humidity vent
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature: from 30°C to 280°C
- SpeedGrade fan speed adjustment
- Glazed door plus lighting
- Removable GN1/1 tray racks

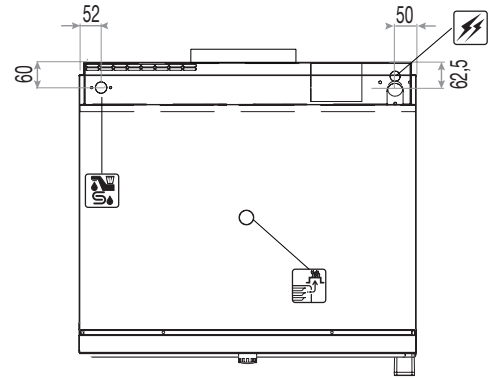
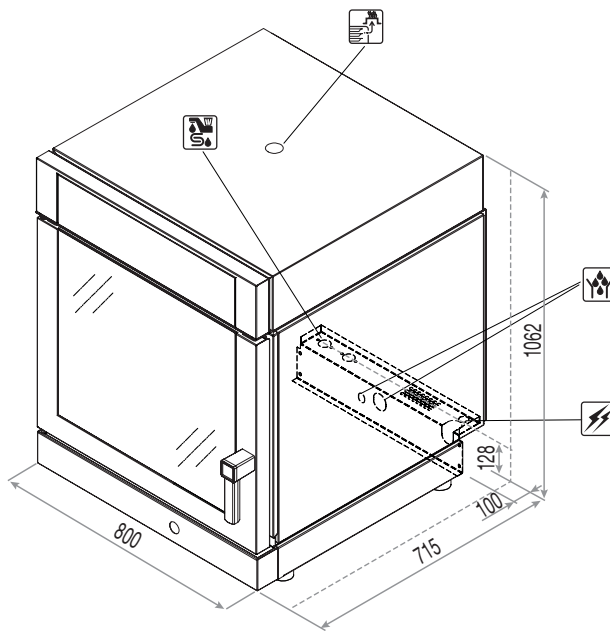
OPTIONS & ACCESSORIES

- Supports
- External hand shower
- Water filter system
- Grids
- Trays
- Opposite side opening
- Side racks 600x400
- Door lock with key
- Cooling drainage system

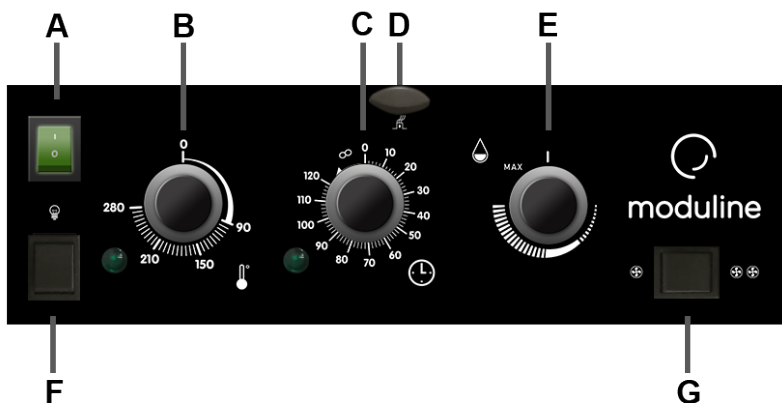
TECHNICAL INSTALLATION DIAGRAM

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

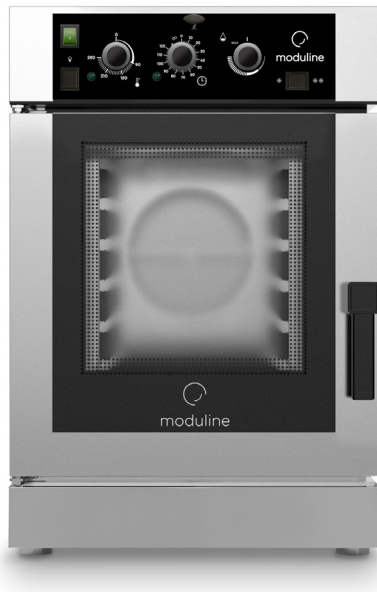
Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



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 Cavity temperature knob
- C Time setting knob
- D Knob opening/closing exhaust vent
- E Cavity humidity control knob
- F Switch Light
- G Switch double speed



COMBI GCE060C Combination oven

CONSTRUCTION

- Airtight chamber with all corners rounded
- Total thermal insulation of the chamber with glass or rock wool
- Heat and ageing resistant silicone rubber gasket on facade
- Removable tray holders to facilitate cleaning operations
- Central chamber exhaust
- Ventilated heating via armoured electric resistors

- Snap-lock door
- Adjustable feet
- Easy access for repair and maintenance operations
- Door with double low-emissivity glass and internal ventilation
- Door with opening internal glass
- Condensation collection tray under the door and connected to the oven exhaust system





EQUIPMENT FUNCTIONAL

- Electromechanical controls: main switch, lighting switch, timer, humidity, temperature, fan speed
- Simplified controls for intuitive use
- Periodic reversal of the direction of the fans for better distribution of hot air
- Automatic fan lock when door is opened
- Manual humidity vent
- End of cycle alarm
- Chamber with safety thermostat
- Operating temperatures: 30°C-280°C
- Speedgrade function: fan speed regulation
- Door with glass and room lighting
- Removable GN1/1 tray holder partitions

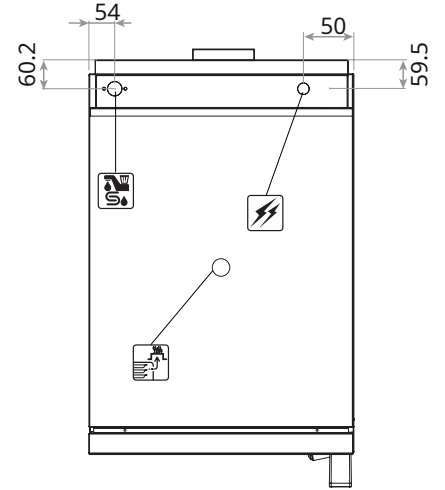
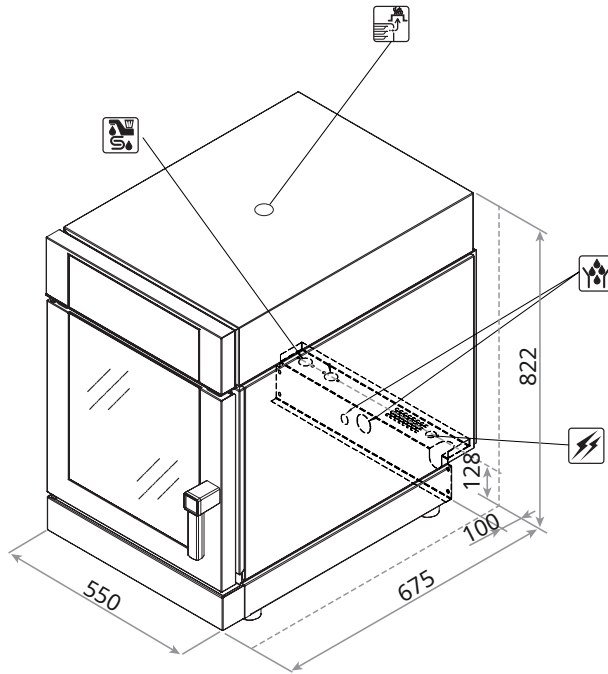
EQUIPMENT ON REQUEST / ACCESSORIES

- †† Supports
- †† External shower
- †† Water filtering system
- †† Grids
- †† Baking trays
- †† Opposite door
- †† Door lock with key
- †† Condensation system of the exhaust
- †† Wall installation kit

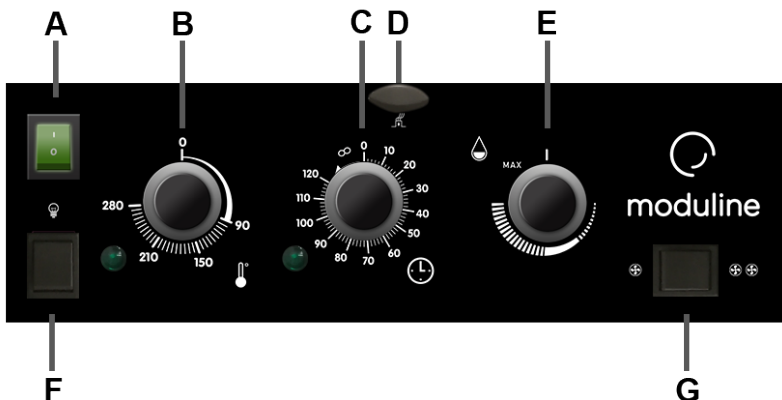
TECHNICAL DIAGRAMS OF INSTALLATION

- Cable input of diet electric 
- Manual venting humidity 
- Chamber exhaust 
- Water inlet sweetened 

Note -The drawing and its dimensions are refer to the version standard. Equipment at request / accessories could lead to of the variations



External dimensions (L x W x H) - mm	550 x 675 x 822h	Maximum capacity of product [Kg]	10
Tray capacity	6 x GN 2/3	Total power absorbed [kW]	5.3 (400V)
Step guides [mm]	64	Absorption [TO]	7.7 (400V)
Diet	380-415V 3N 50/60Hz	Water pressure [kPa]	150 ÷ 500
Temperature of exercise [°C]	30 ÷ 280	Net weight [Kg]	65



- TO Main switch
- B Temperature knob room
- C Setting knob time
- D Adjustment knob vent opening/closing
- ANDHumidity control knob Light
- F switch
- G Dual speed switch

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