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## Direct Steam

## Combi Steam 6xGN1/1 & 10xGN1/1



### PLUS

- Direct steam injection (90% saturation).
- Operation "TOUCH SCREEN" with high definition color, so that the user can customize the main functions of the oven.
- 11 levels of regulation of humidification.
- Memory (pre-programmation) for 1000 recipes, cooking on 16 different stages.
- USB port to succeed everything, transferring the various cooking programs (HACCP data management).
- 3 speed regulators (full power/half power/intervals).
- Core probe (6 sensors).
- Automatic pre-heating and rapid cooling of the cooking chamber (CCRR).
- "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from, function "ECONOMIZER" that allow savings in water and detergent.



**Ct**

Electric ovens "TOUCH" direct steam and convection

- Convection of 25° to 300°C.- Steam 100°C.- Mixed convection/steam from 25° to 250°C.- Regeneration and maintaining temperature from 25° to 250°C.



### New accessory:



### PLUS

- Direct steam injection (90% saturation).
- Sensitive key operation "digital display".
- 11 levels of regulation of humidification, cooking in 2 different phases.
- 2 speed regulators (full power/ with intermittently).
- Core temperature probe (1 sensor).
- Automatic pre-heating and rapid cooling of the cooking chamber (CCRR).
- "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from.

**C**

Direct steam ovens with "automatic cleaning system"

- Convection of 25° to 300°C. - Steam 100°C. - Mixed convection/steam from 25° to 250°C. - Regeneration and maintaining temperature from 25° to 250°C.

LENGTHWISE GN1/3 - GN1/2 - GN2/3 - GN1/1	Icon	Model	Level	Capacity	Touch Screen	Hand Shower	mm	kW	kcal/h	V**	Prix public
	⚡	SDE/6-CL	6	30 Kg	-	Optional	895x845xh830	10,1		400/3N 50Hz	<del>5 277,00 EUR</del> 4 919,00 EUR
	🔥	SDG/6-CL	6	30 Kg	-	Optional	895x845xh830	0,25	8600	230/1N 50Hz	<del>6 726,00 EUR</del> 6 249,00 EUR
	⚡	SDET/6-CL	6	30 Kg	Yes	Optional	895x845xh830	10,1		400/3N 50Hz	<del>6 122,00 EUR</del> 5 689,00 EUR
	🔥	SDGT/6-CL	6	30 Kg	Yes	Optional	895x845xh830	0,25	8600	230/1N 50Hz	<del>7 772,00 EUR</del> 7 269,00 EUR
	⚡	SDE/10-CL	10	50 Kg	-	Optional	895x845xh1080	17,5		400/3N 50Hz	<del>7 299,00 EUR</del> 6 239,00 EUR
	🔥	SDG/10-CL	10	50 Kg	-	Optional	895x845xh1080	0,3	17200	230/1N 50Hz	<del>8 149,00 EUR</del> 7 489,00 EUR
	⚡	SDET/10-CL	10	50 Kg	Yes	Optional	895x845xh1080	17,5		400/3N 50Hz	<del>8 213,00 EUR</del> 7 349,00 EUR
	🔥	SDGT/10-CL	10	50 Kg	Yes	Optional	895x845xh1080	0,3	17200	230/1N 50Hz	<del>9 615,00 EUR</del> 8 789,00 EUR

\*On request : Kit pastry 600x400 (AC/SE-6 or AC/SE-10) - \*\* Voltage 230/3 50Hz + 5% (On demand)

1000 kcal/h=1,16 kW

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## Combi Steam 6xGN1/1 & 10xGN1/1



## Steam Boiler

Best Quality

### PLUS

- Steam generated by boiler (100% saturation). - Operation "TOUCH SCREEN" with high definition color, so that the user can customize the main functions of the oven. - Regulation of humidification from 1% to 100% with the core probe LAMBDA (CCHY), a real air humidification (exclusive license) as well as a higher efficiency in water use "WATER SAVING". - Memory (pre-programmation) for 1000 recipes, cooking on 16 different stages, as well as special programs: "AUTOMATIC MODE" automatic cooking depending on the product type, weight and quantity, "LOW T° COOKING" (CCBT) cooking on low temperature (T° lower than 100°C), "BANQUETING" regeneration function, etc ... - 3 speed regulators (full power/half power/intervals). - Core probe (6 sensors). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - USB port to succeed everything, transferring the various cooking programs (HACCP data management). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from, function "ECONOMIZER" that allow savings in water and detergent.

TOUCH SCREEN

auto cleaning



### New accessory:



At

### Steam Ovens with boiler/convection "TOUCH"

- Convection 25 to 300°C - Steam 100°C - Mixe convection/steam 25° to 250°C - Cooking at low temperature- Regeneration and maintaining 25° to 250°C

auto cleaning



### PLUS

- Steam generated by boiler (100% saturation). - Sensitive key operation "digital display". - 11 levels of regulation of humidification. - "LOW T° COOKING" (CCBT) cooking on low temperature (T° lower than 100°C). - 3 speed regulators (full power/half power/intervals). - Core probe (1 "sensor"). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from.

As

### Steam ovens with boiler/convection

- Convection of 25° to 300°C.- Steam 100°C.- Mixed convection/steam from 25° to 250°C.- Cooking on low temperature 25° to 99°C - Regeneration and maintaining temperature from 25° to 250°C

LENGTHWISE GN1/3 - GN1/2 - GN2/3 - GN1/1	Level	Capacity	Touch Screen	Hand Shower	mm	kW	kcal/h	V**	Prix public		
									<del>Price</del>	Price	
	SBES/6-CL	6	30 Kg	-	Optional	895x845xh830	10,1		400/3N 50Hz	<del>6 627,00 EUR</del>	6 079,00 EUR
	SBGS/6-CL	6	30 Kg	-	Optional	895x845xh830	0,25	14620	230/1N 50Hz	<del>9 374,00 EUR</del>	8 139,00 EUR
	SBET/6-CL	6	30 Kg	Yes	Yes	895x845xh830	10,1		400/3N 50Hz	<del>8 829,00 EUR</del>	7 989,00 EUR
	SBGT/6-CL	6	30 Kg	Yes	Yes	895x845xh830	0,25	14620	230/1N 50Hz	<del>11 769,00 EUR</del>	10 239,00 EUR
	SBES/10-CL	10	50 Kg	-	Optional	895x845xh1080	17,5		400/3N 50Hz	<del>8 799,00 EUR</del>	7 369,00 EUR
	SBGS/10-CL	10	50 Kg	-	Optional	895x845xh1080	0,3	30100	230/1N 50Hz	<del>11 189,00 EUR</del>	9 549,00 EUR
	SBET/10-CL	10	50 Kg	Yes	Yes	895x845xh1080	17,5		400/3N 50Hz	<del>11 424,00 EUR</del>	9 629,00 EUR
	SBGT/10-CL	10	50 Kg	Yes	Yes	895x845xh1080	0,3	30100	230/1N 50Hz	<del>13 843,00 EUR</del>	11 909,00 EUR

\*On request : Kit pastry 600x400 (AC/SE-6 or AC/SE-10) - \*\* Voltage 230/3 50Hz + 5% (On demand)

1000 kcal/h=1,16 kW