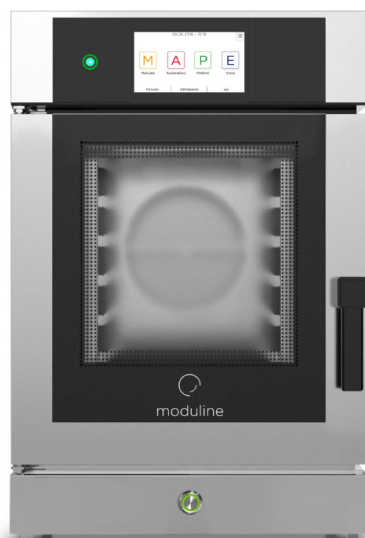




item #
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GCE106T

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 - 7" capacitive multitouch
- 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
- Delta T function
- Consumption analysis function
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Automatic telemetric registration system
- Steam condensation system
- Chamber cooling program
- USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution.
- Recipe Mix feature: once you set a program or choose a recipe, Combi suggests the food than can be cooked together to optimize time and cooking loads.
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures
- 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.
- SpeedGrade fan speed adjustment
- The adaptive system for the energy calibration of the FitPower function adjusts and optimizes energy consumption based on usage.
- 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.
- SD Card: memory expansion with built-in SD card slot
- Multipoint core probe
- Glazed door plus lighting
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- | | | |
|--|--|--|
| ☐ Supports | ☐ Needle core probe | ☐ Built-in sliding kit |
| ☐ Built-in hand shower and probe drawer | ☐ sous-vide valve | ☐ Wall brackets kit |
| ☐ EcoWash self-cleaning system | ☐ External hand shower | ☐ Stacking kit |
| ☐ Needle core probe | ☐ Integral quenching system | ☐ Integrated water storage tank |
| | ☐ Door lock | |

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Safety vent
humidity



Chamber drain
and condensation
drain tray



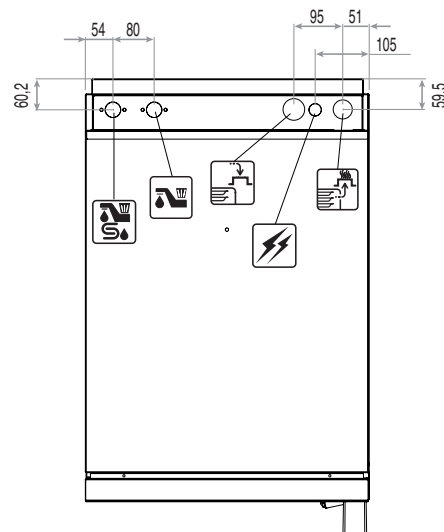
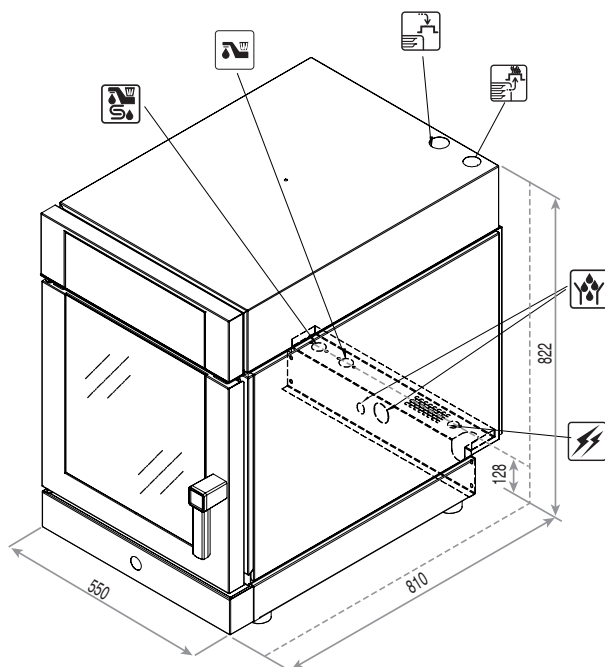
Softened
water inlet



Water inlet



Adjustable vent for
excess humidity



Overall dimensions
(W x D x H) - mm

550 x 810 x 822

Trays capacity

6 x GN 1/1

Power
[kW]

7,7

Power supply

3N AC 400V 50Hz

Rated voltage
[Vac]

3N 400

Total input
[kW]

7,7

Amps.
[A]

11,1

Connecting wire
min. section (type
H07 RN-F) [mm²]

5 x 1,5

Water pressure
[kPa]

150÷500

Status reporting LED
/ stand-by key



7" capacitive multitouch easy-to-browse display

- Temperature control from 30°C to 280°C
- Time control
- 3 Cooking modes: convection, steam, combined convection - steam
- Automatic cooking programs divided into 6 categories
- Ability to manage up to 10 cooking phases for each program
- Favourite programs section
- Cooking with core probe
- Cooking mode with delta-t
- Climate control in the cavity with climachef system
- Recipe book customised with pictures
- Special modes: pasteurization, sous-vide cooking, cooking at low temperatures, proofing
- Speedgrade: fans speed control
- Special features: multilevel, recipemix, idealwarm, flashdry, fitpower, protime, padlock, ecowash

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