

ELECTRIC COMBI STEAMER WITH BOILER

ALPHATECH

GEM T40 S



20 x 2/1 GN - 40 x 1/1 GN

Item

COOKING AND OPERATING MODES

- Convection with CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with CLIMA 30 - 300°C
- Over 90 tested and memorized cooking programs, included programs for regeneration of plated meals or on GN containers
- Programmable with 99 programs, with automatic 4-cycle sequence
- Manual cooking with 4 cycles in sequence and with: Holding (2 kinds) - Vent management
- Cooking with core temperature control (with multipoints or needle core probe)

CONTROL FUNCTIONS

- High visibility alphanumerical displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easy access to programmable user parameters to customize the appliance
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle probe
- USB port for HACCP data download, update of the software and uploading/downloading cooking programs
- Manual cooking compartment cooling
- Timed lighting
- Humidifier
- Manual outlet control
- IPX5 water protection
- Connection for energy saving system SN (optional)
- SERVICE program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions



- **ECOSPEED** - Based on the quantity and type of product, the oven optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *)
- **ECOVAPOR** - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *)
- **HED - High Efficiency Design** - Shorter cooking times and perfect uniformity are obtained thanks to the exclusive air conveyors in the cooking compartment and the high pressure bi-directional fan. The result is shorter cooking times up to -10% of Time

STANDARD EQUIPMENT

- Trolley
- 2 stainless steel grids 2/1 GN

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic cleaning system LM (equipped with 1 cleanser tank Combiclean - 10 l.)
- Multipoint core probe (Ø 3 mm)
- 2 speed fan: normal/reduced
- Extra charge for energy saving system connection

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CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment, with long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Door with 3 locking points
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

STEAM GENERATOR

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type
- Automatic boiler pre-heating
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing
- Alarm in case of boiler de-scaling required
- Boiler semi-automatic de-scaling program

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Boiler safety thermostat
- Boiler water level probes
- Boiler probe to check boiler completely empty

ACCESSORIES

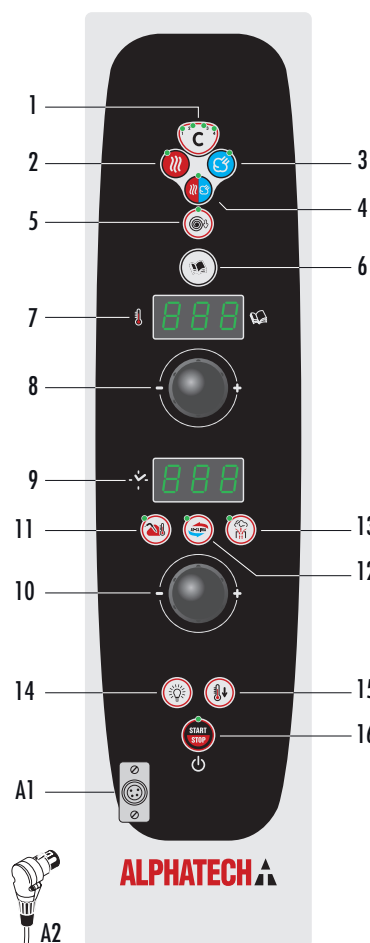
- Needle core probe (Ø 1 mm) (only in case it is already fitted with core probe)
- Hand shower with stainless steel hose, fittings and connections - 2,5 m.
- Fat filter
- USB pen to download HACCP data, update software and load/unload cooking programs
- Flanged feet kit for marine installations
- Trolley with drip tray
- Plated meals trolley with drip tray
- Trolley thermal cover



CALOUT descaling system that prevents formation and accumulation of limescale in the boiler, with separate container and automatic dispensing of CalFree descaling product (equipped with 1 anti-scale product tank CalFree - 10 l.)

* Compared to our previous model

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- 1 - Cooking cycle button
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Convection/steam combi mode button
- 5 - Reduced speed button
- 6 - Cooking/recipes programs button
- 7 - Display showing cooking chamber temperature and the program/recipe
- 8 - Temperature setting/selection knob
- 9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 10 - Knob for setting/selecting Time/Core Temperature
- 11 - Button for cooking with core temperature probe
- 12 - Button for automatic humidity (CLIMA), Manual humidifier button
- 13 - Button for cavity vent
- 14 - Oven lights key
- 15 - Button for fast cooling with door open
- 16 - Main switch - Start/Stop button

A1 - Core temperature probe connection

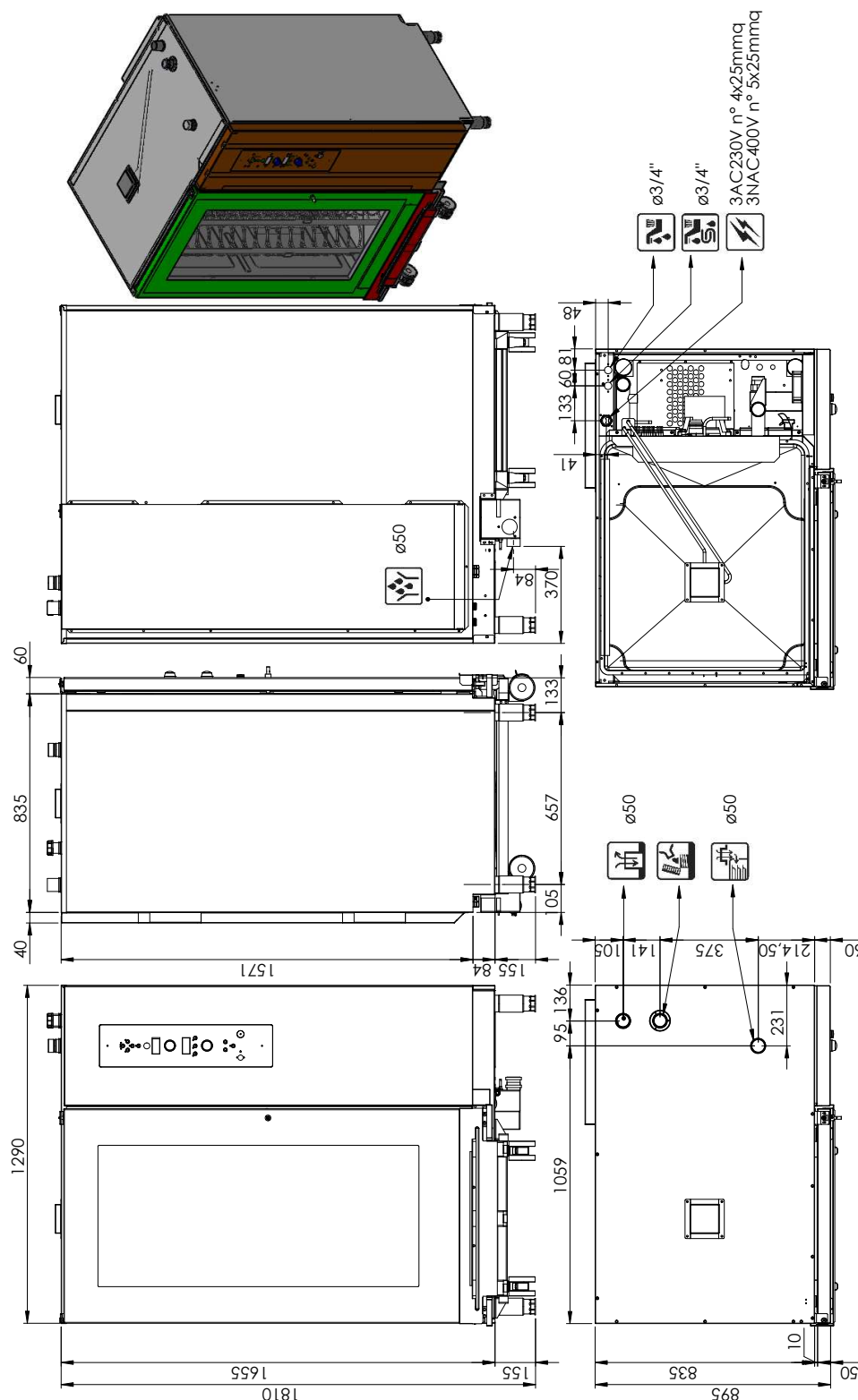
A2 - Core temperature probe

TECHNICAL DATA

Chamber capacity	GN	20 x 2/1 40 x 1/1	Total electric power	kW	61,8
Distance between layers	mm	63	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		300 / 500	Chamber heating output	kW / kcal	60 / -
External dimensions	mm	1290 x 895 x 1810 h	Steam heating output	kW / kcal	60 / -
Dimensions with packing	mm	1410 x 1120 x 2060 h	Fan power	kW	1,8
Weight - Net / Gross	kg	395 / 515	Power supply voltage	V - 50 Hz	3N AC 400

Special voltages and frequencies upon request

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CE IPX 5

Electric power supply cable inlet



Boiler descaling cap



Air extraction



Liquid outlet



Gas inlet and type of thread



Steam vent and chamber pressure drop safety device



Normal water inlet



Steam trap



Flue pipe



Oven steam vent



Softened water inlet



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice