

GAS COMBI STEAMER

AVG 20 D

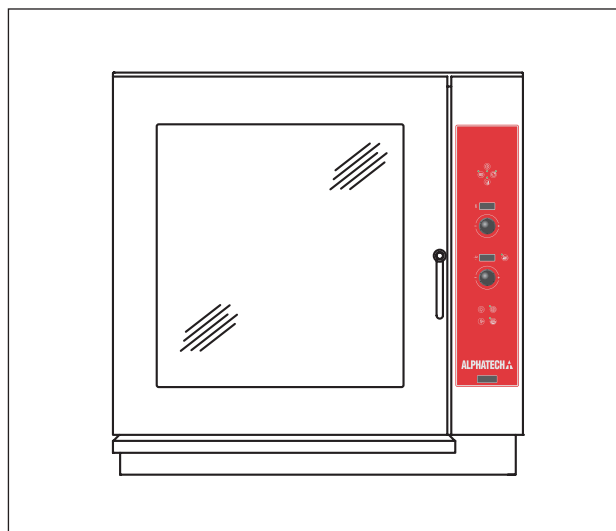
Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 2/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the only one burner
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with displayed fault
- Energy Saving device for a reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

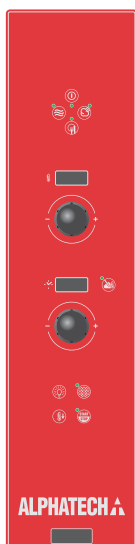


OPERATIONAL FUNCTIONS

- Electronic manual control panel with cooking modes and rethermalisation keys
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Self-diagnosis at the start of the unit with faults display and alarm
- Autoreversing fan rotation
- Interchangeable meat probes with external socket (optional)
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door
- **Cavity clean program "CL"**
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor termic protection
- Door switch
- Lack of water displayed alarm
- Components cooling system



D VERSION

Electronic manual controls. Cooking modes and rethermalisation keys. Electronic thermostat 30°C-300°C. Electronic timer. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, manual vent and lights.

OPERATING MODES

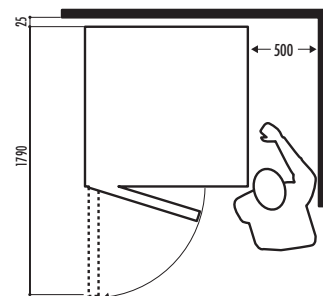
- Convection 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection 30°C - 300°C
- Reheating: pre-set programs R1 for reheating of plated meals, R2 for reheating of gastronomic containers, RP reheating with manual setting of time and temperature
- Optional: Meat probe 30°C - 100°C

- Voltage: AC 230 V - 50 Hz
- Total nominal power: 27 kW (23220 kcal)
- Hot air power: 27 kW (23220 kcal)
- Steam power: 27 kW (23220 kcal)
- Total electric power: 1 kW

- With side racks: 10 x 2/1 GN and distance between layers 70 mm
- With rack SGA20: 10 x 2/1 GN or SGA21 20 x 1/1 GN and distance between layers 65 mm

- Meat probe SC
- Needle probe for vacuum packs SE002
- Right hinged door
- LPG version
- Wind protection device CA002
- Removable rack SGA20 - SGA21
- Trolleys CRA20
- Fat filter FXA20
- Extraction hood with steam condenser KA020
- Stands ASR20 - ASP20
- Holding cabinets AAC20
- Cabinet AAN20
- Hand shower LD25
- Connection for an external printer (type RS 232)

CE IPX 4



The specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.



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