

GCE110D 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

- Elettronic control panel with digital display, keys and knob
- 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
- Automatic humidity exhaust system after cooking
- Self-diagnosis system
- Steam condensation system
- Chamber cooling program
- 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.
- 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.
- Glazed door plus lighting
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- | | | |
|--|--|---|
| <input type="checkbox"/> Supports | <input type="checkbox"/> Needle core probe | <input type="checkbox"/> Stacking kit |
| <input type="checkbox"/> Built-in hand shower and probe drawer | <input type="checkbox"/> sous-vide valve | <input type="checkbox"/> Integrated water storage tank |
| <input type="checkbox"/> EcoWash self-cleaning system | <input type="checkbox"/> External hand shower | <input type="checkbox"/> USB port |
| <input type="checkbox"/> Core probe | <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> SpeedGrade fan speed adjustment |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Door lock | <input type="checkbox"/> FitPower - System for the energy calibration |
| <input type="checkbox"/> Needle core probe | <input type="checkbox"/> Built-in sliding kit | |
| | <input type="checkbox"/> Wall brackets kit | |

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TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Safety vent
humidity



Chamber drain
and condensation
drain tray



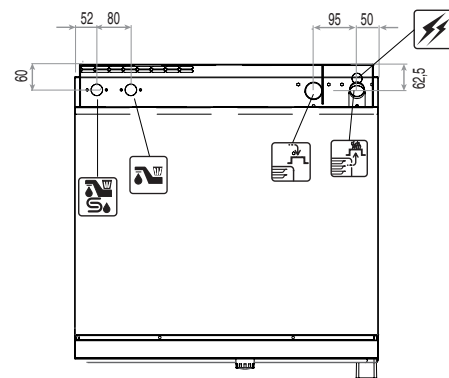
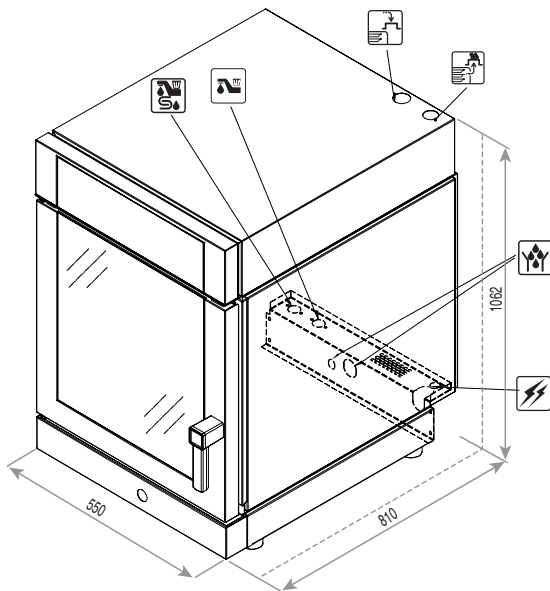
Softened
water inlet



Water inlet



Adjustable vent for
excess humidity



Overall dimensions
(W x D x H) - mm

550 x 810 x 1062

Trays capacity

10 x GN 1/1

Power
[kW]

12,65

Power supply

3N AC 400V 50Hz

Rated voltage
[Vac]

3N 400

Total input
[kW]

12,65

Amps.
[A]

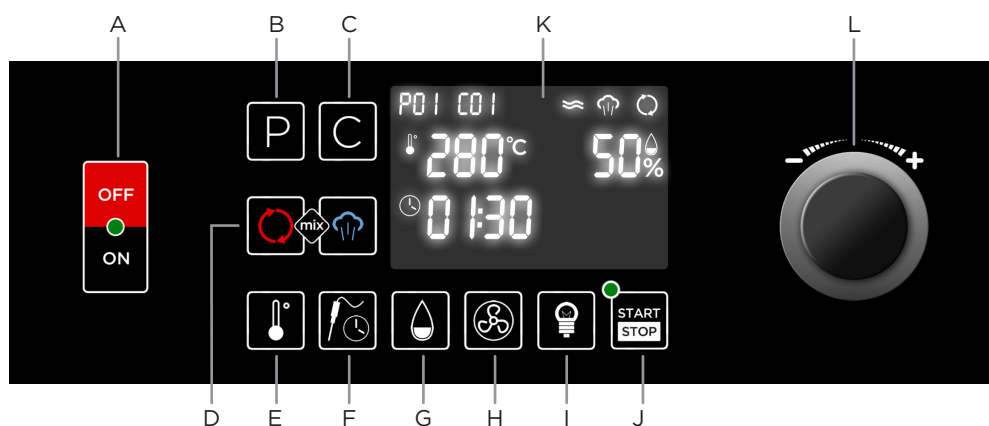
22,3

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

5 x 2,5

Water pressure
[kPa]

150÷500



- A ON/OFF switch
- B Program and back key
- C Cycle key
- D Cooking mode key
- E Cavity temperature key
- F Probe / Time key
- G Humidity key
- H Fan speed key
- I Light key
- J START/STOP key
- K Digital display
- L Knob to set and enter key

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