

## GCE110T

### 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

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Supports                              | <input type="checkbox"/> Needle core probe         | <input type="checkbox"/> Built-in sliding kit          |
| <input type="checkbox"/> Built-in hand shower and probe drawer | <input type="checkbox"/> sous-vide valve           | <input type="checkbox"/> Wall brackets kit             |
| <input type="checkbox"/> EcoWash self-cleaning system          | <input type="checkbox"/> External hand shower      | <input type="checkbox"/> Stacking kit                  |
| <input type="checkbox"/> Needle core probe                     | <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> Integrated water storage tank |
|  | <input type="checkbox"/> 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

# moduline

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Safety vent  
humidity



Chamber drain  
and condensation  
drain tray



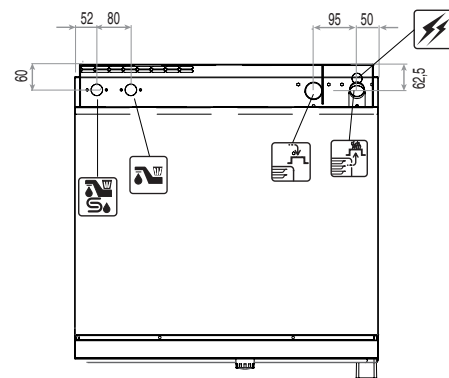
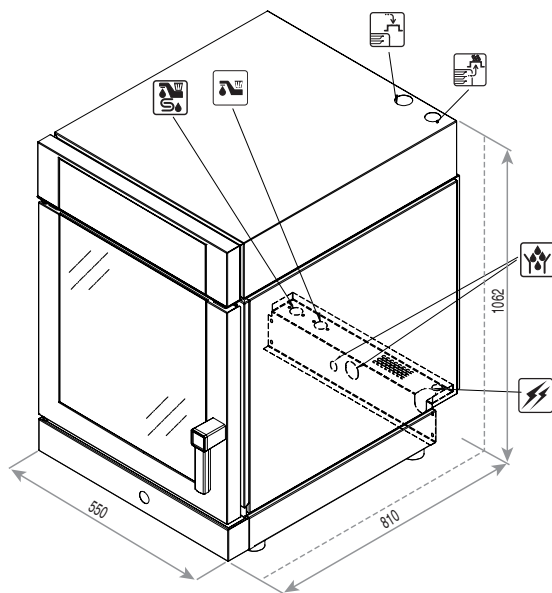
Softened  
water inlet



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) [mm<sup>2</sup>]

5 x 2,5

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

**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