

## COMBI STEAMER

# OPVGT201



20 x 1/1 GN

Item



LCD 7" Touch Screen

### TOUCH INTERFACE.

Just a simple touch on the desired recipe icon, and Leo adjusts for cooking with unbeatable results.

Thanks to the new 7" HD colour capacitive display, it is possible to configure the start screen based on your own needs, bringing the most commonly used recipes forward.



**MULTILEVEL**



**ECOSPEED**



**JUST IN TIME**



**GFT**  
(only for gas models)



**CLIMA**



**LM CLEANING SYSTEM**  
COMBI CLEAN  
CALFREE (\*)



**FAST-DRY**



**ECOVAPOR**



**TURBOVAPOR**



### COOKING MODES

- AC (Automatic Cooking) system for International recipes complete with pictures illustrating the finished meal.
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.
- **CLIMA**® automatic system for measuring and controlling the humidity in the cooking chamber.
- **FAST-DRY**® system for quick dehumidification of the cooking chamber.

### OPERATION

- **DISPLAY** that can be configured based on the needs of the user, bringing forward the programs used most.
- Automatic "one touch" cooking (AC).
- Organization of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 7" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions.
- **SCROLLER PLUS** knob with Scroll and Push function for confirming choices.

(\*) only for models with boiler

## CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the reduction in heating power.
- For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- 2 core probe.
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces.
- USB connection to download HACCP data, update software and load/unload cooking programs.
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance.
- **ECOSPEED** - Based on the quantity and type of product, the 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 \*).
- **GREEN FINE TUNING** - A new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions (-10% energy / -10% CO<sub>2</sub> \*).

## CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- LM automatic cleaning system, with separate container and automatic dispensing. CombiClean liquid cleanser. Supplied with 1 cleanser tank DL010, 10 l.
- Manual cleaning with external hand shower (optional).

## CONSTRUCTION

- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.
- Door with 3 locking points.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.

## GAS HEATING SYSTEM

- Blown air type of modulating burners for the cavity.
- Automatic flame ignition.
- Electronic control of the flame with automatic ignition reset.
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet.

## SAFETY FEATURES

- Cooking compartment safety thermostat.
- Cooking compartment safety device for pressure built-up and depression.
- Fan motor thermic protection.
- Flame detection sensor interrupting gas flow in case of switch of flame failure.
- Safety pressure switch for lack of gas alarm.
- Magnetic door switch.
- Lack of water displayed alarm.
- Self-diagnosis and fault display.
- Component cooling system with overheat display control.
- Two-stage gas valve.

## STANDARD EQUIPMENT

- LM automatic cleaning system. Supplied with 1 cleanser tank DL010, 10 l.
- CALOUT descaling system. Supplied with 1 descaler tank CF010, 10 l.
- Trolley
- Multipoint core probe (Ø 3 mm).
- 2 stainless steel grids 1/1 GN.

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Configuration for connection to extraction hood.
- Flue with wind protection device (compulsory for all installations without extraction hood).
- Extra charge for pastry version trolley 600 x 400.

## ACCESSORIES

- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm.
- Needle core probe - Ø 1 mm.
- Multiprobes system - 2 multipoint core probes - ø 3 mm.
- Fat filter.
- Hand shower.
- Flanged feet kit for marine installations.
- Trolley with drip tray.
- Pastry version - Trolley with drip tray 600 x 400.
- Plated meals trolley with drip tray.
- Trolley thermal cover.
- Extraction hood with air-cooled condenser (available only for prearranged ovens).
- Floor models regeneration and holding systems.
- Marine version kit (flanged feet, door immobilizing lock, full aisi 304).

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## TECHNICAL DATA

Chamber capacity	GN	20 x 1/1	Total electric power	kW	1,8
Distance between layers	mm	63	Gas versions nominal heating output	kW / kcal	36 / 30960
Number of meals		150 / 300	Chamber heating output	kW / kcal	36 / 30960
External dimensions	mm	960 x 825 x 1810 h	Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	1130 x 1050 x 2060 h	Fan power	kW	1,8
Weight - Net / Gross	kg	290 / 400	Power supply voltage	V - 50 Hz	AC 230

Special voltages and frequencies upon request

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.



Electric power  
supply  
cable inlet



Gas inlet and type of thread



Flue pipe

Boiler  
descaling cap

Steam vent and chamber pressure drop safety device



Oven steam vent



Air extraction



Normal water inlet



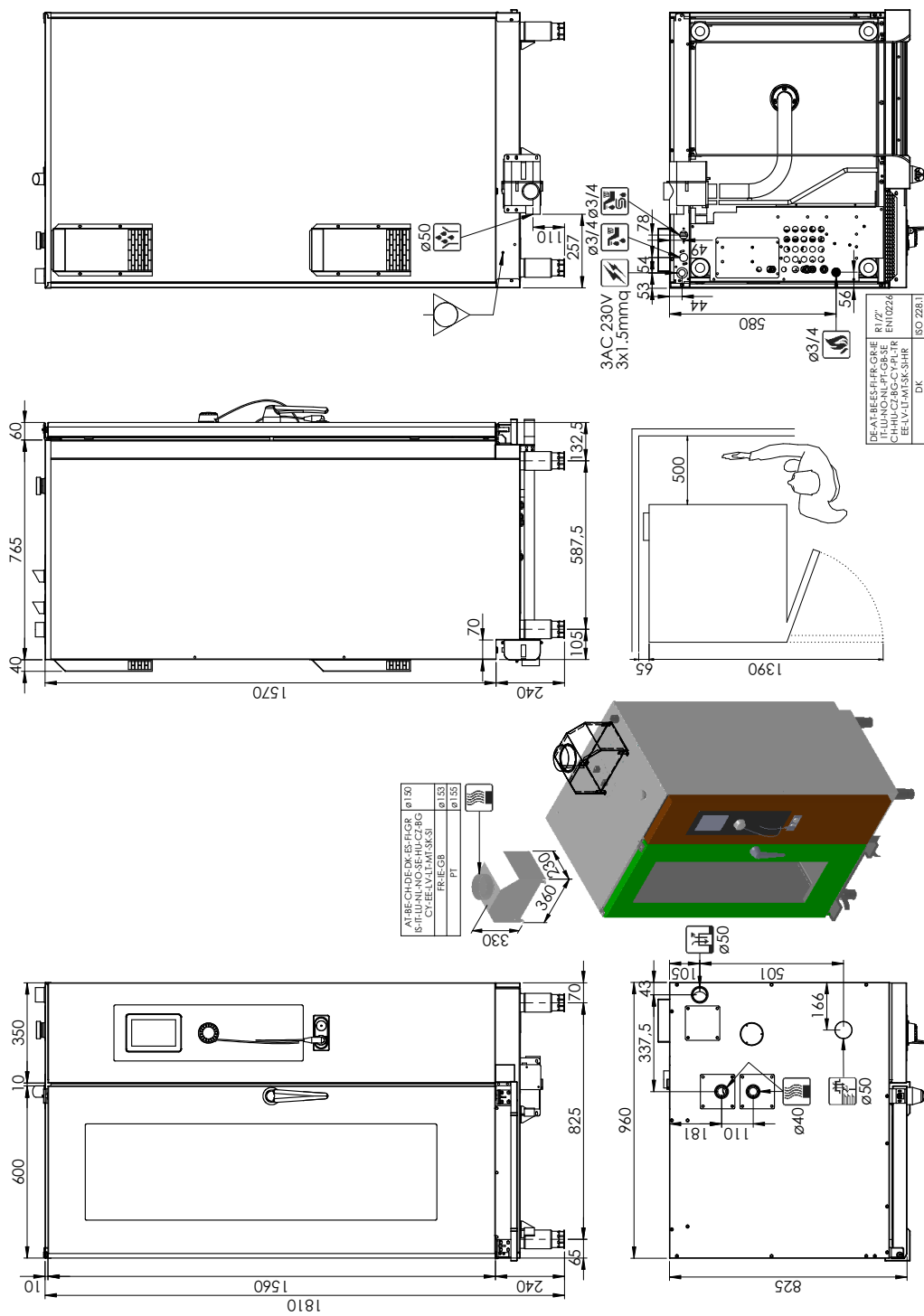
Softened water inlet



Liquid outlet



### Steam trap



**CE IPX 5**

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