

COMBI GCE106DW

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 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
- 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
- EcoWash self-cleaning system

OPTIONS & ACCESSORIES

- | | | |
|--|--|--|
| <input type="checkbox"/> Supports | <input type="checkbox"/> USB port | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Sound silencer |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Water filter system | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> External hand shower | <input type="checkbox"/> Detergent/Rinsing agent | <input type="checkbox"/> Opposite side opening |
| <input type="checkbox"/> Stacking kit | <input type="checkbox"/> Grids | <input type="checkbox"/> Door lock with key |






MODULINESRL

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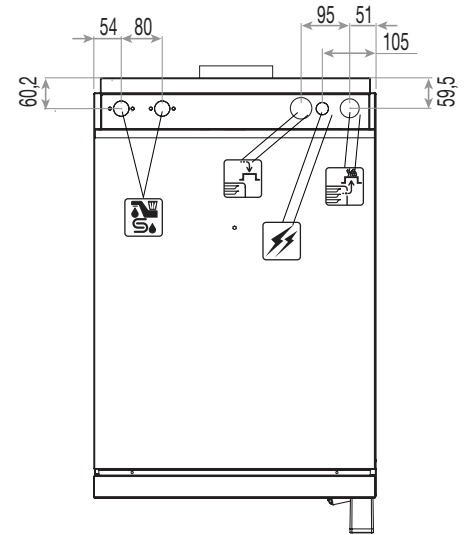
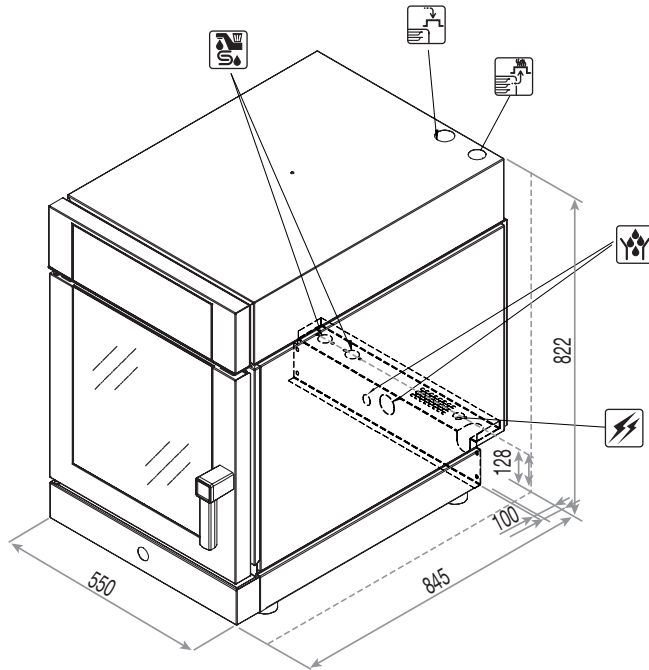


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TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- Softened water inlet 
- Adjustable vent for excess humidity 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions (W x D x H) - mm
550 x 845 x 822h

Trays capacity
6 x GN 1/1

Distance [mm]
64

Power supply
380-415V 3N 50/60Hz

Working temperature [°C]
30 ÷ 280

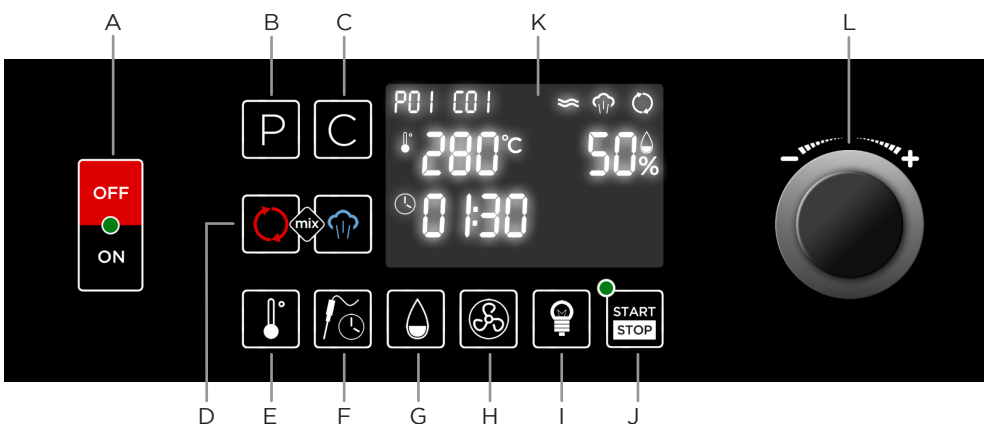
Product max capacity [Kg]
15

Total input [kW]
7,95 (400V)

Amps. [A]
11,5 (400V)

Water pressure [kPa]
150 ÷ 500

Net weight [Kg]
90



- 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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