

COMPACT CONCEPT 6 GN 2/3 | 6 GN 1/1 | 9 GN 1/1 | 6 GN 1/1 T

TECHNICAL SPECIFICATIONS



	COMPACT CONCEPT 6 GN 2/3	COMPACT CONCEPT 6 GN 1/1	COMPACT CONCEPT 9 GN 1/1	COMPACT CONCEPT 6 GN 1/1 T
GN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x GN 2/3	12 / 6 / 4 x GN 1/1	18 / 9 / 6 x GN 1/1	12 / 6 / 4 x GN 1/1
Distance between GN guides (mm)	50	50	50	50
Recommended for (n) servings per day	20-80	30-100	50-150	30-100
Maximum temperature (°C)	300	300	300	300
Dimensions (width x depth x height) (mm)	520 x 623 x 662	520 x 800 x 662	520 x 800 x 822	760 x 595 x 662
Weight (kg)	60	72	89	76
Packaging dimensions (width x depth x height) (mm)	580 x 793 x 894	580 x 970 x 894	580 x 970 x 1057	802 x 765 x 894
Gross weight (kg)	70	82	99	86
Power (kW)	5,6	7,0	10,4	7,0
Voltage (V/Ph/Hz)	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

Multilevel GN guides

Fan stop when door is opened

Core probe cooking. With Plug& Play connector equally suitable for single point probe, multipoint or sous-vide functionality

Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber

MultiSteam. Patented dual steam injection technology

SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food

DryOut Plus. Active extraction of humidity from the cooking chamber

SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds

9 Quick access keys to saved programmes or cleaning cycles

108 Programmes + 5 Cooking phases in each programme

NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure

MyCare. Intelligent automatic cleaning system (4 levels + rinse)

6.5 inch widescreen LCD

Digital display of temperature values, actual and selected values

External connector for magnetic probe

USB connection

Highly resistant AISI 304 18/10 stainless steel cooking chamber

fully welded with rounded edges and integrated drainage

LED chamber illumination

Low-emissivity Double-Glass Door

Door opening positioner

Automatic drainage system

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Manual regeneration

OPTIONS

Door opening on the left hand side

Voltage 230V/L+N/50-60 (except COMPACT CONCEPT 9 GN 1/1)

TSC (Thermal Stability Control)

UltraVioletSteam. Patented ultraviolet ray technology: totally pure, free steam sterilised and pathogen-patented ultraviolet ray technology

ACCESSORIES

Special trays for each baking

Initial installation kit

Pressure reducer kit

Stacking kit + 2 initial installation kits

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Table with shelf

Table with GN guides

Stacked-type table

Cleaning shower kit

Stand-alone trolley (except COMPACT CONCEPT 6 GN 1/1 T)

Wall connector

Steam condensation hood

Frontal steam condensation and odour hood with carbon filter

Heat shield

Chimney Steam Diverter Kit

MySmoker

Multipoint probe

Single-point probe

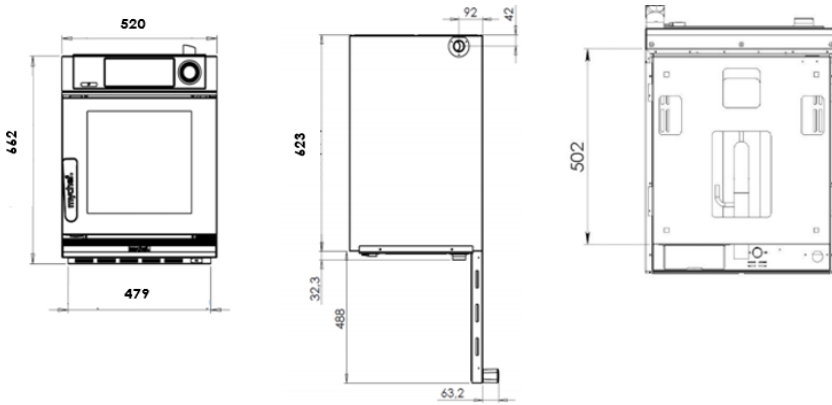
Sous-vide probe (single point)

CleanDuo

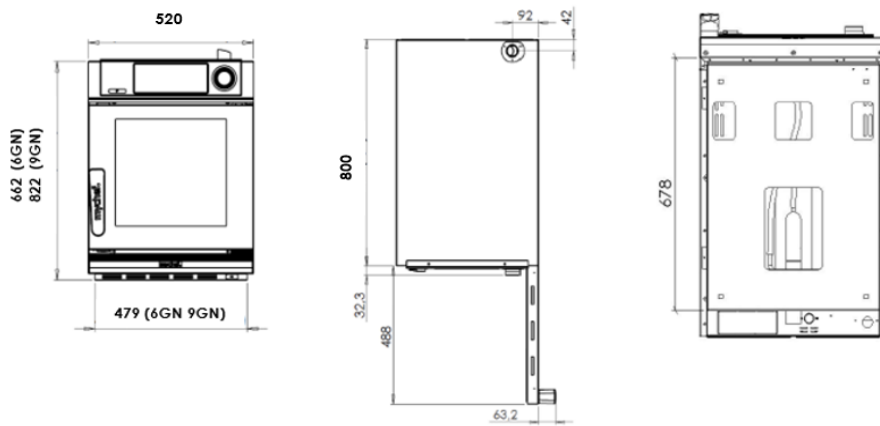
Carbon filter for the Frontal steam condensation and odour hood with carbon filter

INSTALLATION DETAILS

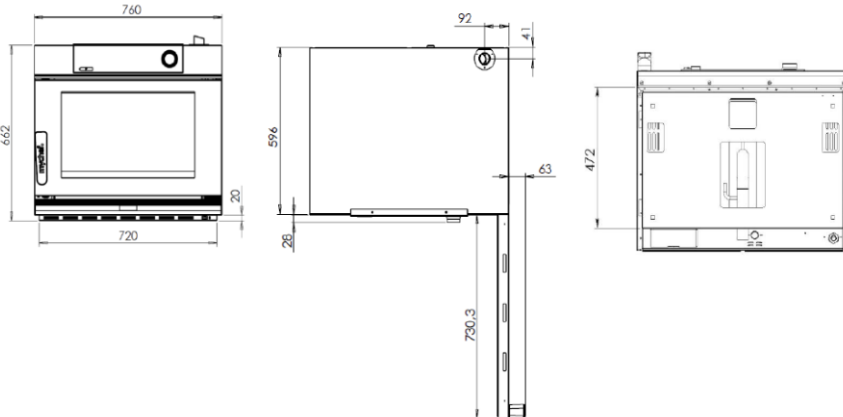
COMPACT CONCEPT 6 GN 2/3



COMPACT CONCEPT 6 GN 1/1 - 9 GN 1/1



COMPACT CONCEPT 6 GN 1/1 T



SAFETY DISTANCES

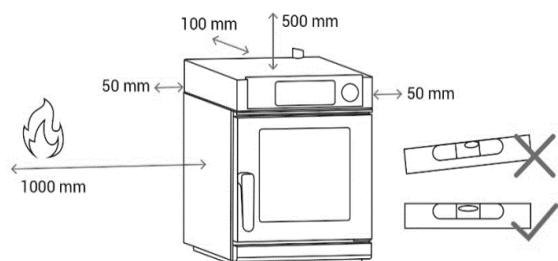
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

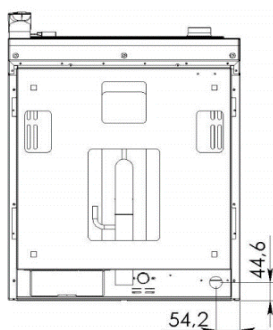
Heat sources = 1000 mm

It must be completely level

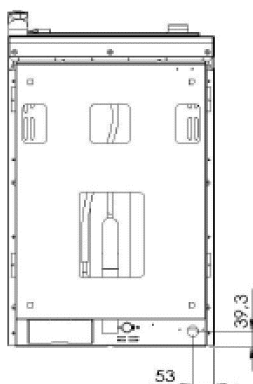


ELECTRICAL SUPPLY

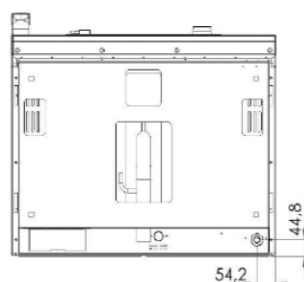
6 GN 2/3



6 GN 1/1 - 9 GN 1/1



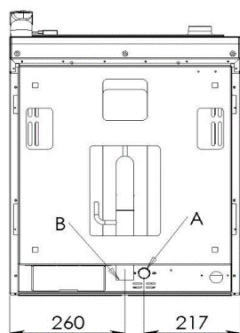
6 GN 1/1 T



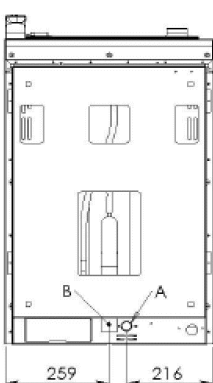
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 2/3	230/ L+N /50-60	5,6	25,0	H07RN-F 3G 2.5
	230/3L/50-60	5,6	13,0	H07RN-F 4G 1.5
	400/3L+N/50-60	5,6	13,0	H07RN-F 5G 1.5
6 GN 1/1	230/ L+N /50-60	7,0	30,4	H07RN-F 3G 4.0
	230/3L/50-60	7,0	16,0	H07RN-F 4G 1.5
	400/3L+N/50-60	7,0	16,0	H07RN-F 5G 1.5
9 GN 1/1	230/3L/50-60	10,4	23,0	H07RN-F 4G 2.5
	400/3L+N/50-60	10,4	23,0	H07RN-F 5G 2.5
6 GN 1/1 T	230/ L+N /50-60	7,0	30,4	H07RN-F 3G 4.0
	230/3L/50-60	7,0	16,0	H07RN-F 4G 1.5
	400/3L+N/50-60	7,0	16,0	H07RN-F 5G 1.5

WATER CONNECTION

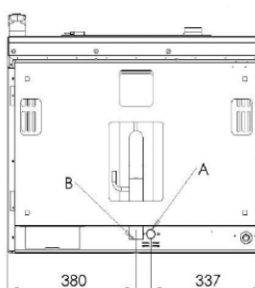
6 GN 2/3



6 GN 1/1 - 9 GN 1/1



6 GN 1/1 T



A Connection 3/4" treated water **B** Drainage DN 40

Water quality

- Temperature < 30°C
- Pressure from 150 to 400 kPa dynamic flow
- Hardness between 3° and 6° FH
- PH between 6,5 to 8,5
- Chlorides below 30 ppm
- Use of water softener and filter required