

SERIE L EVOLUTION 6 GN 1/1 | 6 GN 2/1 | 10 GN 1/1 | 10 GN 2/1

TECHNICAL SPECIFICATIONS



	SERIE L EVOLUTION 6 GN 1/1	SERIE L EVOLUTION 6 GN 2/1	SERIE L EVOLUTION 10 GN 1/1	SERIE L EVOLUTION 10 GN 2/1
GN Capacity (C-rails with easy to clean anti-tip system)	6 x GN 1/1	12 x GN 1/1	10 x GN 1/1	20 x GN 1/1
Distance between GN guides (mm)	71	71	71	71
Recommended for (n) servings per day	40-110	60-180	80-160	150-300
Maximum temperature (°C)	300	300	300	300
Dimensions (width x depth x height) (mm)	760 x 700 x 822	760 x 950 x 822	760 x 700 x 1122	760 x 950 x 1122
Weight (kg)	91	110	113	144
Packaging dimensions (width x depth x height) (mm)	802 x 870 x 1057	802 x 1120 x 1057	802 x 870 x 1357	802 x 1120 x 1357
Gross weight (kg)	101	120	123	154
Power (kW)	10,7	17,2	18,4	34,4
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾" x 2	R ¾" x 2	R ¾" x 2	R ¾" x 2
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 300°C
- Mixed from 30°C to 300°C
- Steam from 30°C to 130°C

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 6 speeds

MySmartCooking. Intelligent cooking system

400 Programmes + 10 Cooking phases in each programme

Multi-level & Just in Time

MyCloud. Connection of the oven with the smartphone or tablet

WiFi connection, with remote update of the oven software

FastMenu. Create a quick-access screen with just the programmes and functions

Cooking Check. Summary of daily, monthly or annual consumption

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 TFT touch screen

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

Door opening positioner

Low-emissivity Double-Glass Door

Automatic drainage system

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Automatic regeneration

OPTIONS

Door opening on the left hand side

TSC (Thermal Stability Control)

Voltage 230/3L/50-60

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

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

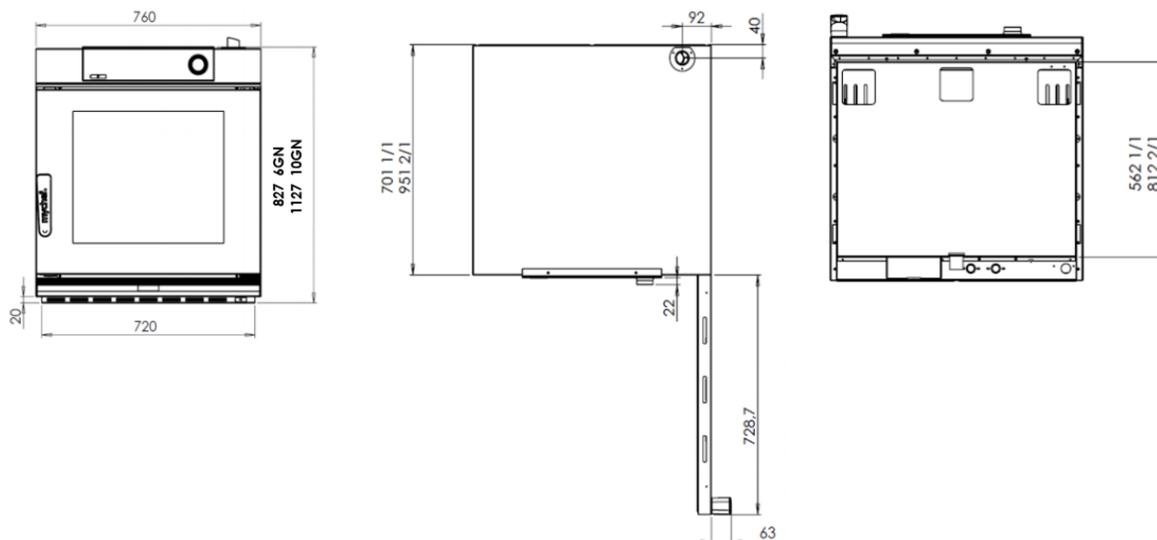
Sous-vide probe (single point)

CleanDuo

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

Ethernet connection with status indicator

INSTALLATION DETAILS



SAFETY DISTANCES

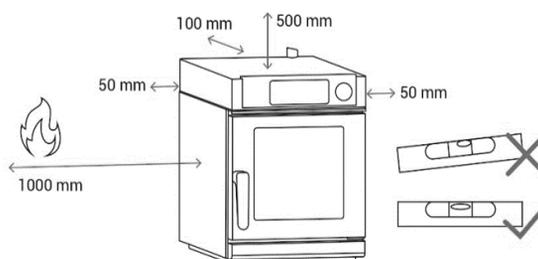
Sides = 50 mm

Rear = 100 mm

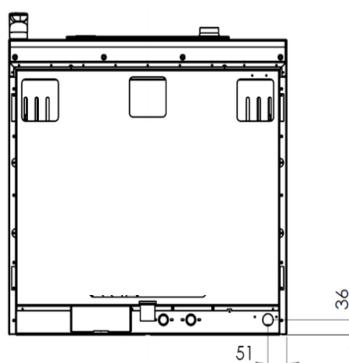
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

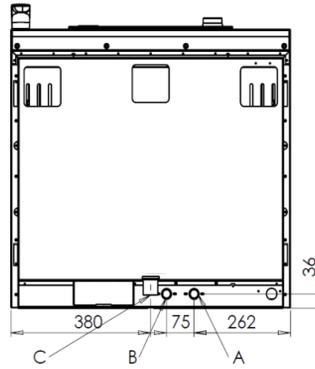


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 1/1	230/3L/50-60	10,7	28,0	H07RN-F 4G 4.0
	400/3L+N/50-60	10,7	16,0	H07RN-F 5G 1.5
6 GN 2/1	230/3L/50-60	17,2	44,0	H07RN-F 4G 10.0
	400/3L+N/50-60	17,2	25,0	H07RN-F 5G 2.5
10 GN 1/1	230/3L/50-60	18,4	49,0	H07RN-F 4G 10.0
	400/3L+N/50-60	18,4	28,0	H07RN-F 5G 4.0
10 GN 2/1	230/3L/50-60	34,4	89,0	H07RN-F 4G 35.0
	400/3L+N/50-60	34,4	52,0	H07RN-F 5G 10.0

WATER CONNECTION



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