





Gourmet 1021 Classic




TECHNICAL FEATURES

			 electric	 gas
Outside dimension	 920(L)x1010(P)x1150(H)	Power	24 kW	32 kW - 27.515 kcal/h
	 920(L)x965(P)x1260(H)			
Trays	20T GN1/1 - 10T GN2/1	Weight	120 Kg	145 Kg
Space between trays	80 mm	Max temperature	270° C	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz			

EQUIPMENT

Touch screen	6 cooking modes	5 fan speeds
LED lighting	Core probe	HACCP register
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
5 phases for cooking	Wiring compartment cooling	Glass opening for cleaning
Delayed cooking programming	Error reporting	

ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Fat-collection cabinet
- Specific detergent
- Self-condensing hood 
- USB Port
- Multipoint probe