

## ECG102

Combi Gas Oven - 10 GN 1/1\_10 GN 60x40



### TECHNICAL FEATURES

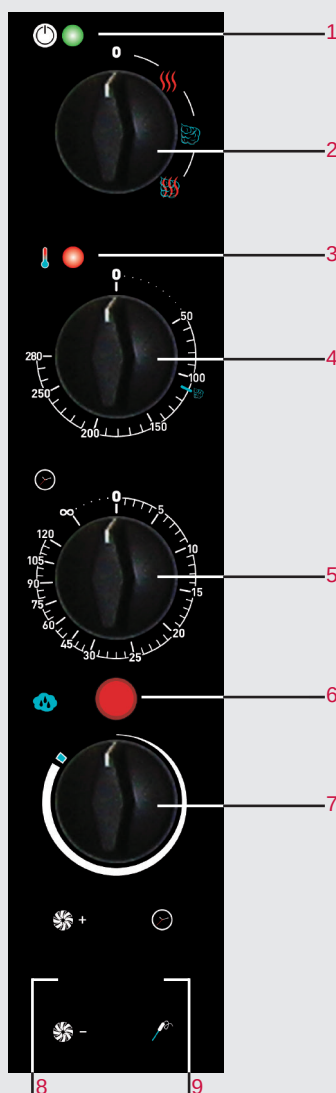
- Heating of cooking chamber with atmospheric gas burner.
- Adjustable fan speed in 2 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- Reversing motor rotation for even cooking
- Interior light.
- Extra power version

### OPTIONS:

- ECG102S Version with core probe
- Optional rack for 60x40 trays.

### USER INTERFACE:

#### ELECTROMECHANICAL CONTROL PANEL



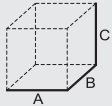
1. Power-on light.
2. Main switch .
  - Cooking modes: convection, steam, combi convection/steam.On-Off switch .
3. Heating-on light
4. Thermostat.
  - Temperature control from 50° to 280°C
5. Timer
  - Time control from 1' to 120' + infinite position.
6. Reset gas
7. Humidifier
8. Two fan speed switch
9. Core probe (on order)

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronomic and confectionery size trays and containers.

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 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 230V-1N 50Hz (60 Hz optional)  kW	<b>POTENZA GAS CAMERA</b> Oven cavity gas power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
870x786x1079 <b>10 GN 1/1</b> <b>10 EN 60x40</b>	1,2/ 160	0,6	19	74	645x800x450

## ACCESSORIES

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Probe for sous-vide cooking 6000117
- Hand spray 7080003

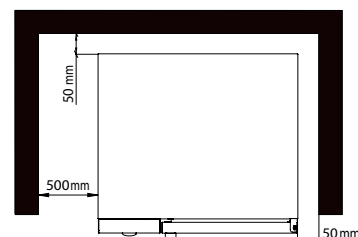
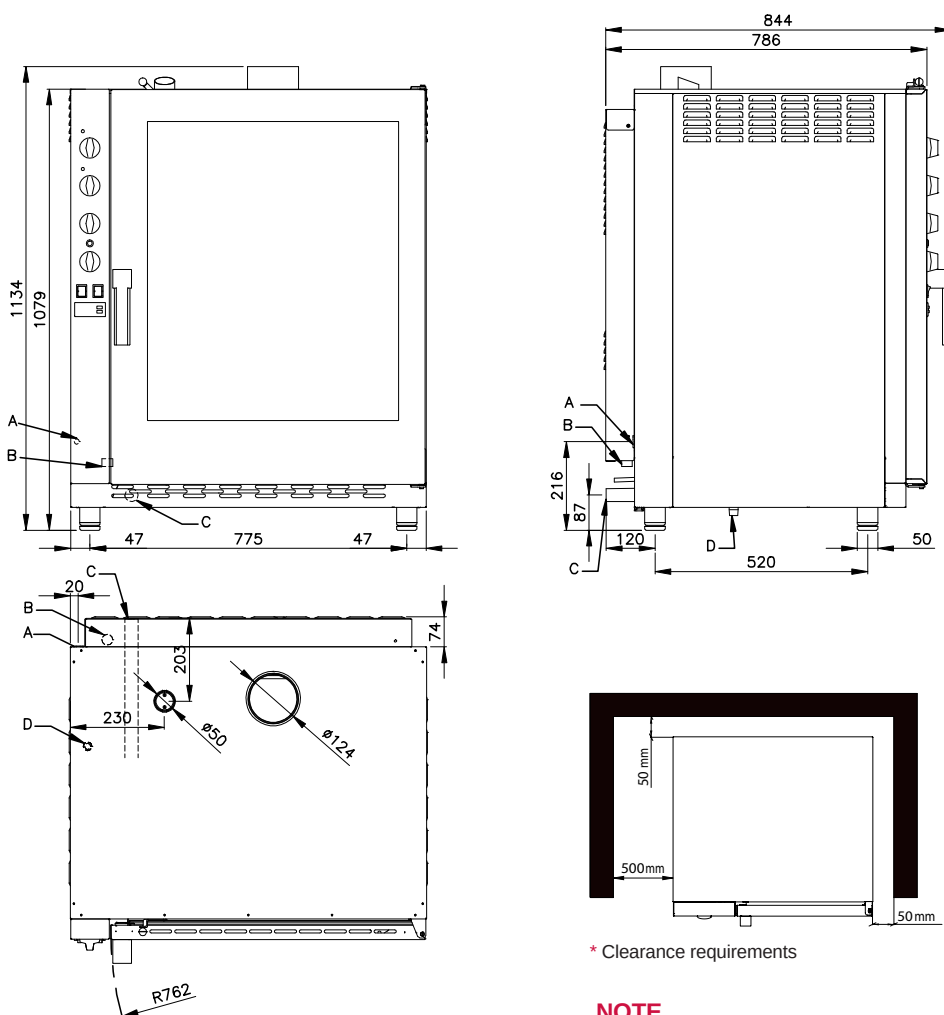
## ACCESSORIES FOR PATISSERIE USE

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

- A Electrical connection
- B Water inlet (G3/4)
- C Drain connection (Ø32)
- D Gas inlet (R/1/2)

## WATER QUALITY REQUIREMENTS

Hardness .....	60-100 ppm
TDS .....	<100 mg/L
PH Value .....	7.0-8.0
Cl <sub>2</sub> Free chlorine.....	<0,5 mg/L
Cl Chloride.....	<20 mg/L
Alkalinity.....	<20 mg/L
SiO <sub>2</sub> Silica.....	<10 mg/L



\* Clearance requirements

## NOTE

\* Drain line must be vented

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