

ETG5

Combi Gas Oven - 5 GN 1/1_ 5GN 60x40



TECHNICAL FEATURES

- Heating of cooking chamber with atmospheric gas burner.
- Adjustable fan speed in 3 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- USB port for uploading and saving recipes and for firmware updating.
- Motorised vent valve opening
- Single control by means of just one jog/dial encoder knob.

OPTIONS:

- ETG5W Washing system included
- Optional rack for 60x40 trays.

USER INTERFACE:

TOUCH SCREEN PANEL 5"

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 gastronorm and confectionery size trays and containers.

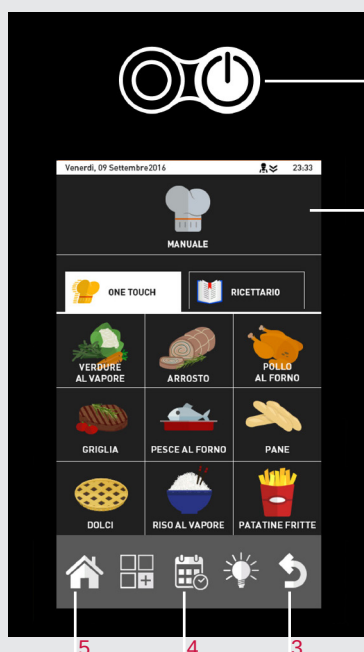
RecipeTuner

The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening.

EasyService

level control cooking

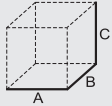
The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.



1. On/Off switch.
2. Touch Screen Panel.
 - Temperature control from 50° to 300°C
 - Time control from 1' to 120'; infinite function.
 - Cooking modes: convection, steam, combi convection/steam.
 - "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
 - Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
 - Cooking with "Rack Control"
 - Interface "Recipe Tuner"
 - Delta T cooking.
 - Cooking with probe.
 - Multi level cooking with "Easy service"
 - Fan with 3 different speeds.
 - Motorised vent valve opening .
3. Back Key
4. "Scheduled Departure" key.
5. Main Menu key.

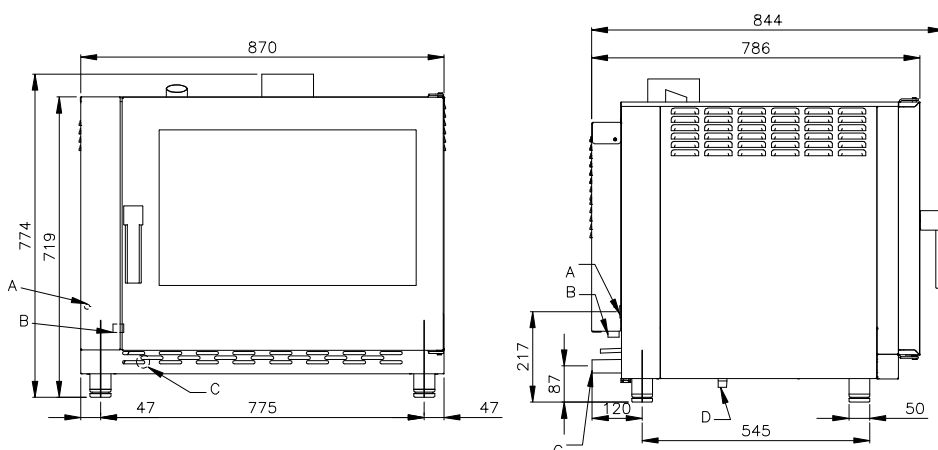
ETG5

Combi Gas Oven - 5 GN 1/1_5GN 60x40

 (A x B x C) mm	VOL./PESO Vol./Weight m ³ /kg	VAC 230V-1N 50Hz (60 Hz optional) kW	POTENZA GAS CAMERA Oven cavity gas power kW	DISTANZA TRA LE TEGLIE Distance between the layers mm	DIM. CAMERA Cavity net dimension mm
870x786x719 5 GN 1/1 5 EN 60x40	0,76 / 120	0,3	9,5	74	645x420x450

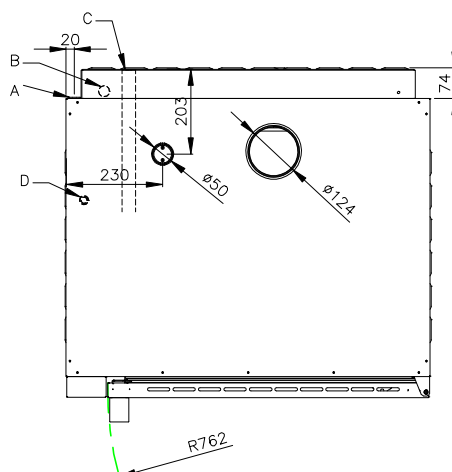
ACCESSORIES

- Stand TSP0500
- Racks for stand TSP0500 cod. 2017691
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Core probe 6000116
- Probe for sous-vide cooking 6000117
- Hand spray 7080003



ACCESSORIES FOR PATISSERIE USE

- 2023826 racks 60x40 size 80.
- 2024356 racks 60x40 size 90



A Electrical connection

B Water inlet (G3/4)

C Drain connection (Ø32)

D Gas inlet (R1/2)

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm

TDS <100 mg/L

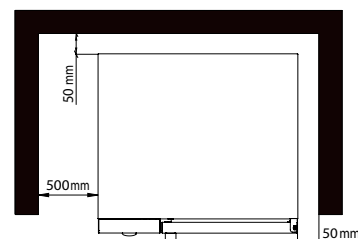
PH Value 7.0-8.0

Cl₂ Free chlorine..... <0,5 mg/L

Cl Chloride..... <20 mg/L

Alkalinity..... <20 mg/L

SiO₂ Silica..... <10 mg/L



* Clearance requirements

NOTE

* Drain line must be vented

Giorik SpA

via Cavaliere di Vittorio Veneto, 14
32036 Sedico (BL) - ITALY

tel. +39.0437.807200

fax +39.0437.807001

e-mail: info@giorik.com