

The shape of good taste

Convection ovens for **bakery, pastry** and **gastronomy**



PIRON

professional ovens



PIRON srl

Via Belladuro, 25
35010 Cadoneghe (PD) - Italy
Tel. 39 049 9624228
Fax 39 049 8877433
info@piron.it

STUDIOVERDE

The shape of good taste



www.piron.it



PIRON
















professional ovens

The shape of good taste



www.piron.it

Legend

	ENG	ITA	DE	FR	ES	PT	RUS	NOR	POL
	electric	<i>elettrico</i>	elektrisch	électrique	eléctrico	<i>eléctrico</i>	электрический	<i>elektrisk</i>	elektryczny
	gas	<i>gas</i>	Gas	<i>gaz</i>	<i>gas</i>	<i>gás</i>	газ	Gass	Gaz
kW	power	<i>potenza</i>	Stromaufnahme	puissance totale	potencia eléctrica	<i>potencia eléctrica</i>	мощность	<i>effekt</i>	moc
	outside dimensions	<i>dimensioni esterne</i>	Außenmaße	dimensions extérieures	dimensiones externas	<i>dimensões externas</i>	внешние размеры	<i>utvendige mål</i>	wymiary zewnętrzne
	load capacity trays	<i>capacità teglie</i>	Backformkapazität	capacité en plateaux	capacidad de bandejas	<i>capacidade de tabuleiros</i>	ёмкость противней	<i>brettkapasitet</i>	ilość półek na blachy
	equipped with n° of trays	<i>n° teglie in dotazione</i>	Backformen in Ausstattung	n° de plateaux en dotation	n° de bandejas en dotación	<i>dotação de tabuleiros</i>	количество противней	<i>antall brett inkludert</i>	ilość blach na wyposażeniu
	circular heater	<i>resistenza circolare</i>	Rund-Heizstab	résistance circulaire	resistencia circular	<i>resistência circular</i>	кольцевой тэн	<i>sirkulerende varmluft</i>	termoobieg
	motor with reversing gear	<i>motore con inversione di marcia</i>	Motor mit Laufumkehrung	moteur avec inversion de sens de rotation	motor con inversión de marcha	<i>motor com inversão de marcha</i>	реверсивный двигатель	<i>reverserende motor</i>	silnik ze zmiennym kierunkiem obrotów
	manual humidity control	<i>umidificazione manuale</i>	Manuelle Beschwadungssteuerung	commande manuelle d'humidification	control manual de humidificación	<i>manual de controle de humidade</i>	ручное увлажнение	<i>Manuell fuktighetskontroll</i>	Ręczna regulacja nawilżania
	electronic steam regulation	<i>controllo elettronico vapore</i>	Elektronische Beschwadungs- / Dämpfersteuerung	réglage électronique vapeur	control electrónico de vapor	<i>regulação de vapor electrónico</i>	автоматическая регулировка пара	<i>Elektronisk dampkontroll/ innstilling</i>	Elektroniczna regulacja stopnia zaporowania
0-120'	timer 0-120'	<i>timer 0-120'</i>	Timer 0-120'	minuteur logarithmique progr. 0-120'	timer 0-120'	<i>timer 0-120'</i>	таймер 0-120	<i>timer 0-120'</i>	minutnik 0-120'
	grill	<i>grill</i>	Grill	grill	grill	<i>grill</i>	гриль	<i>grill</i>	grill
	defrost	<i>scongellamento</i>	Auftauen	décongelation	descongelación	<i>descongelamento</i>	разморозка	<i>avrimer</i>	odmrażanie
	fan	<i>ventilatore</i>	bewegungsventilator	ventilateur	ventilador	<i>ventilador</i>	вентилятор	<i>ventilasjonsvifte</i>	wentylator
	automatic cooling	<i>raffreddamento automatico</i>	Automatische Kühlung	refroidissement automatique	refrigeración automática	<i>refrigeração automática</i>	автоматическое охлаждение	<i>Automatisk nedkjøling</i>	Automatyczne chłodzenie
	speed regulation	<i>regolazione velocità motore</i>	Automatische Ventilator-drehzahlanpassung	contrôle automatique de la vitesse du moteur	control automático de velocidad	<i>regulação de velocidade</i>	регулировка скорости мотора	<i>Hastighetsregulering av motor</i>	Regulacja prędkości wentylatora
	automatic washing system	<i>lavaggio automatico integrato</i>	eingebautes automatisches Waschsystem	système de lavage automatique	lavado automático integrado	<i>sistema de lavagem automática</i>	система автоматической мойки	<i>Automatisk vaskecyklus</i>	Automatyczny system myjący

The shape of good taste



Index

Pastry and Bakery 13

High Tech 14

First Class 18

Crispy Fragrance 22

First Impact 30

Gastronomy 35

High Tech 36

First Class 40

Crispy Fragrance 46

Gas Line 51

Accessories 57

Pastry 58

Gastronomy 61

Washing System 62

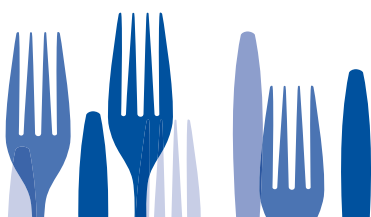


Professional Ovens

for bakery,
pastry and
gastronomy

A dynamic company, supported by a team of professionals who have a wealth of experience, expertise and spirit of innovation, Piron manufactures and sells ovens for the professional kitchen sector.

The continue analysis of new national and international trends within the sector and research and development of state-of-the art solutions, brings Piron to offer a complete range of products that are lab-tested in conformity with the strictest safety standards and ready to become formidable competitors thanks to their power and ease-of-use.





Designed and built at our factory by a highly specialized workforce that boasts many years of studies and field-testing, Piron ovens meet the requirements of contemporary catering, blending high-technology with simplicity of use: a flexible, diversified manufacturing process that can fully satisfy the new pace of working practice and the new trends in cooking processes and energy sources.

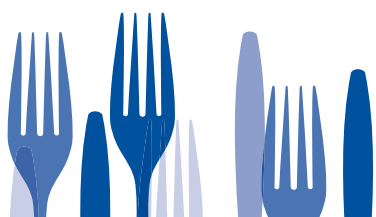
A range of customizable solutions to guarantee unique, tailor-made models, that keep step with the rapid evolution in professional kitchens and are always recognizable on the market. Just like the company that puts its signature on these ovens, Piron, a name which in itself is already your guarantee of innovation and reliability.





Optimal Control

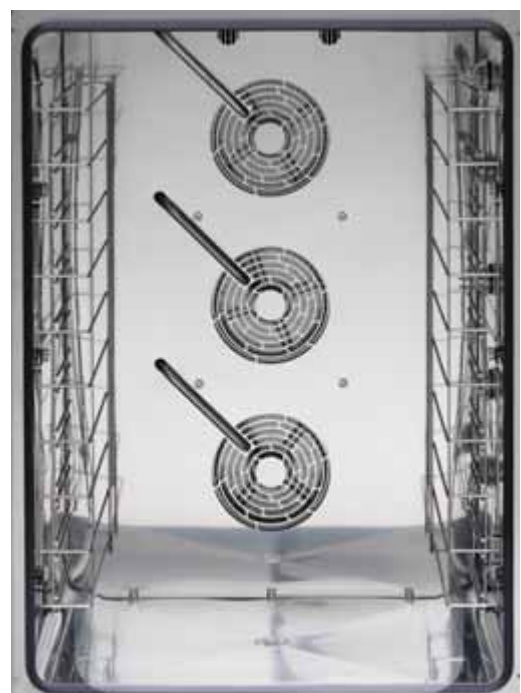
Optimal Control touch screens feature a 4.6" LED display, and provide a simple, direct and intuitive interface, specially designed to facilitate the daily work of chefs.





Optimal air system

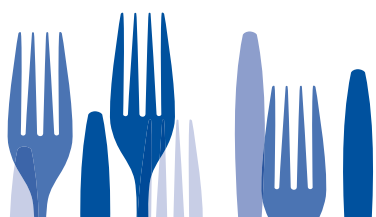
Extensive research into air flow and heat distribution inside the oven chamber has enabled us to develop Optimal Air technology. The result is perfectly uniform heat at all levels of the oven. Powerful, reversible direction motors also ensure that every tray performs to perfection.





Optimal clean system

An integrated automatic washing system ensures thorough cleanliness and hygiene inside the oven chamber, and minimises the consumption of water, detergent and brightener. Optimal Clean technology keeps your oven in “optimal” condition and extends its working life.

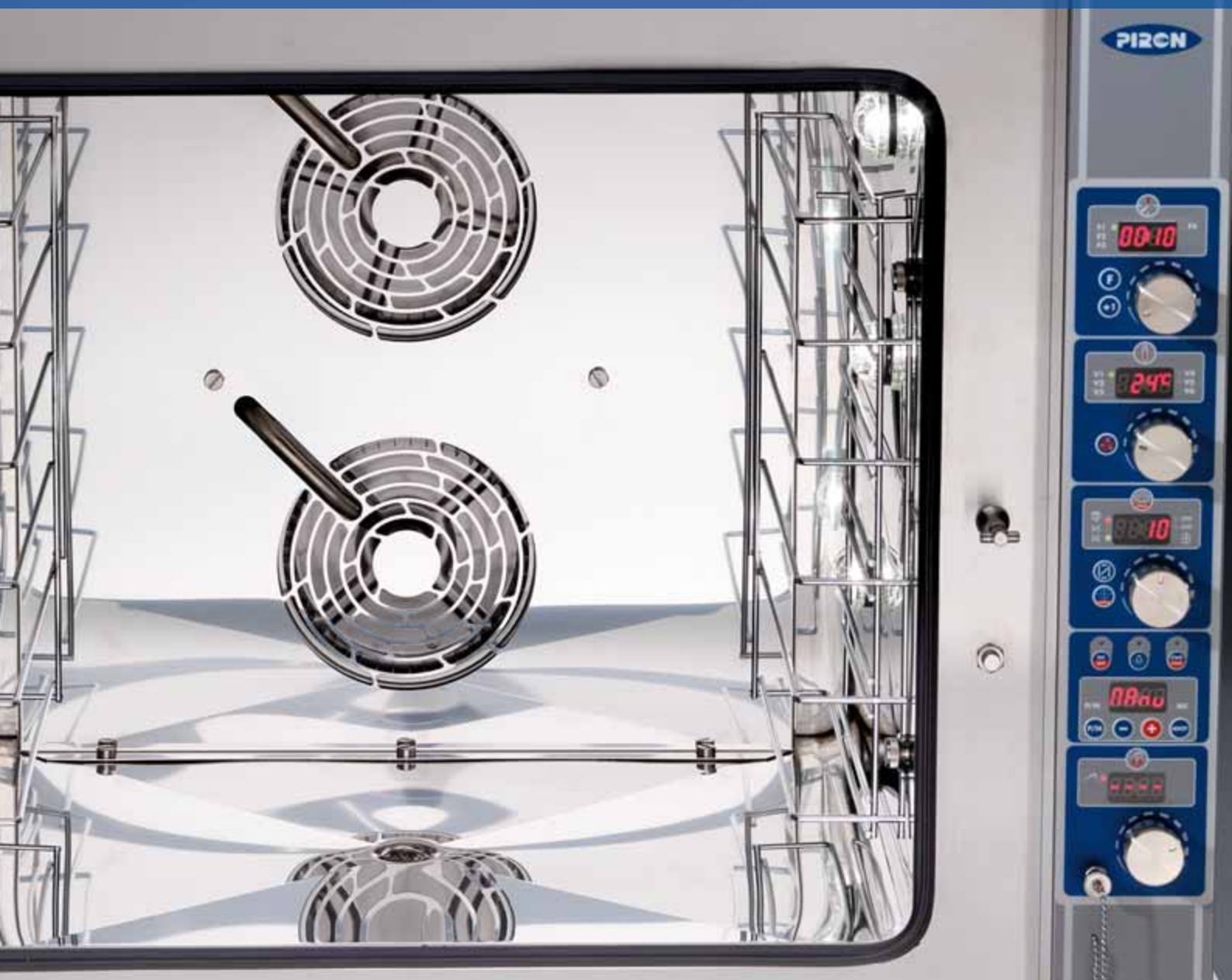




Optimal steam system

Optimal Steam technology lets you achieve perfect results from all types of steam cooking, even with the most delicate recipes. Direct steam injection means reliability over time as well as perfect control over the oven chamber.



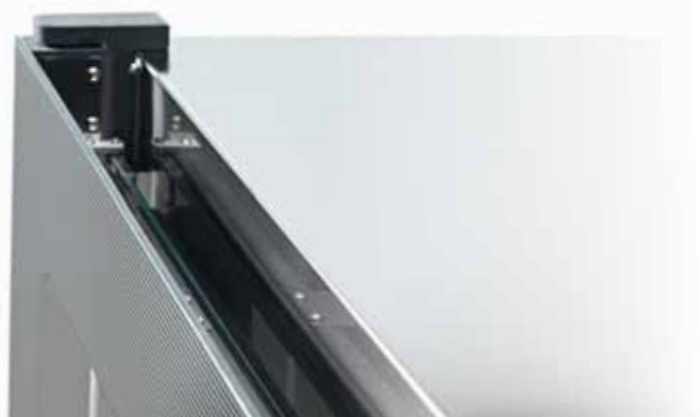
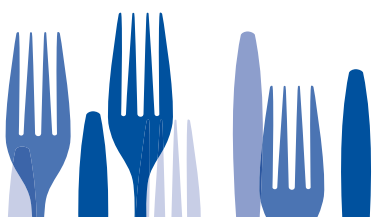


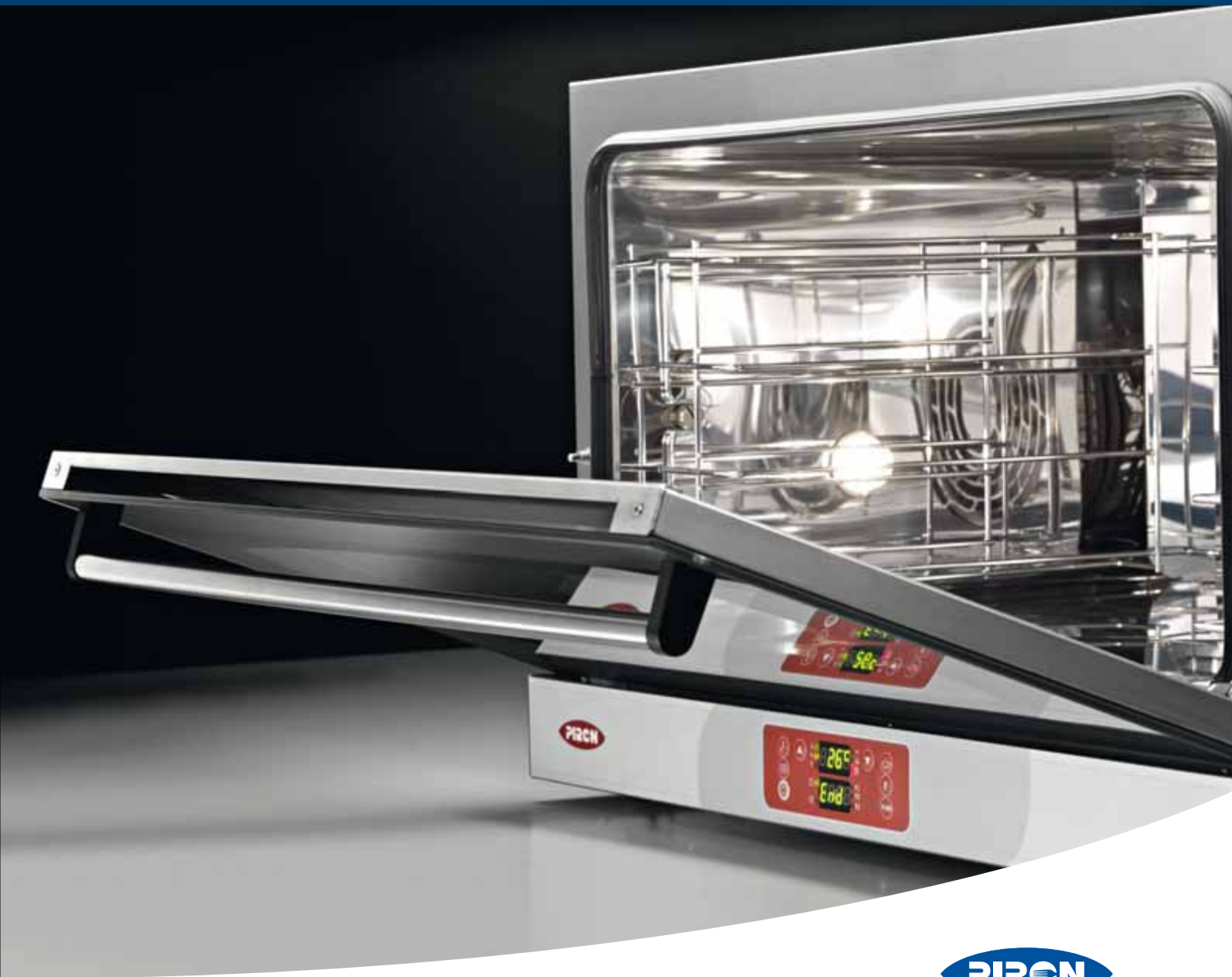
Optimal exhaust system

Optimal Exhaust technology allows you to control the release of steam and makes steaming an exceptionally versatile method of cooking.

Automatic oven cooling

Our digitally controlled ovens incorporate an automatic cooling program to make the chef's work even easier.





Optimal safety door



All the ovens in our range are fitted with easy to clean double glass doors designed to evacuate hot air from the inter-glass cavity. Cleaning inside the oven is facilitated by the chamber's rounded corners. The use of low emission glass minimises temperature on the outside of the door, ensuring maximum safety in the workplace.



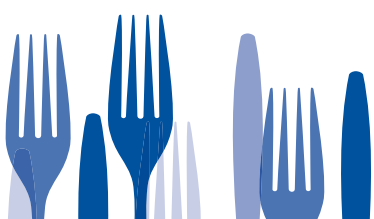


Optimal air speed system

Motor speed control means that you can use the oven with complete confidence even for the most delicate dishes.

Halogen lamps

Halogen lamps ensure the excellent illumination of all trays.





Delta T cooking

Delta T technology lets you monitor the progress of low temperature and delicate cooking processes automatically, using a core temperature probe.

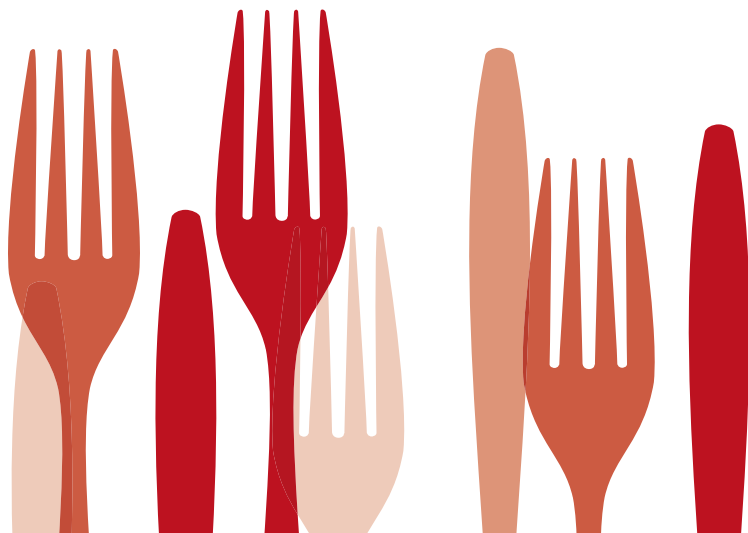
Cavity seal

The cavity seal is made from special materials.

Core probe

The core probe function lets you monitor core temperature to a high level of precision, and guarantees consistently perfect results.





The shape of **good taste**



Pastry & Bakery





P960TC

Digital Combi Steam Oven 10 Trays 600X400

- Outside dimensions:** 810x895x1200 (WxHxD)
Load capacity: 10 trays 600x400
Space between trays: 80 mm
Power - Voltage: 14,1 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 3 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Automatic cooling
 - Nr. 4 trays 600X400
 - Internal lighting with nr. 5 halogen lamps
- Weight:** 133 Kg.



KIT00003
Automatic integrated washing system (option)



P956TC

Digital Combi Steam Oven 6 Trays 600X400

- Outside dimensions:** 810x895x830 (WxHxD)
Load capacity: 6 trays 600x400
Space between trays: 80 mm
Power - Voltage: 9,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Automatic cooling
 - Nr. 3 trays 600X400
 - Internal lighting with nr. 3 halogen lamps
- Weight:** 106 Kg.



KIT00003
Automatic integrated washing system (option)



P954TC

Digital Combi Steam Oven 4 Trays 600X400

Outside dimensions: 810x895x640 (WxHxD)

Load capacity: 4 trays 600x400

Space between trays: 80 mm

Power - Voltage: 9,4 kW – 400V – 50/60 Hz

Temperature: 30 - 260 °C

Equipped with:

- Digital timer
- Digital temperature control
- Memory for n° 99 programs
- Percentage of steam regulation
- Nr. 2 motors with reversing gear
- Pre-heating and pause phase
- Fan speed regulation
- Automatic cooling
- Nr. 2 trays 600X400
- Internal lighting with nr. 2 halogen lamps

Weight:

86 Kg.



KIT00003

Automatic integrated washing system (option)





L956 Proofer 8 Trays

Outside dimensions: 810x950x816 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
Weight: 54,5 Kg



L960 Proofer 10 Trays

Outside dimensions: 810x630x940 (WxHxD)
Load capacity: 10 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
Weight: 54,5 Kg



L956V Proofer 8 Trays ventilation

Outside dimensions: 810x950x816 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2,1 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
 • Ventilation
Weight: 54,5 Kg



L960V Proofer 10 Trays with ventilation

Outside dimensions: 810x630x940 (WxHxD)
Load capacity: 10 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2,1 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
 • Ventilation
Weight: 54,5 Kg



C960

Stainless steel condensation hood

Outside dimensions: 810x230x995 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with: • Nr. 2 stainless steel anti grease filter
 • Double speed extraction
 • Removable and washable anti-grase filter
Weight: 40 Kg.



ST950

Supporting Frame suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x950
Equipped with: • Wheels on request



ST950H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x950
Equipped with: • Tray holder for 6 trays
 • Wheels on request



ST960H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x580
Equipped with: • Wheels on request



ST955H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x500
Equipped with: • Wheels on request



R15

Wheels without brake



R25

Wheels with brake



KIT00003

Automatic integrated washing system



P920RXS D

Digital Combi Steam Oven
10 Trays 600X400

- Outside dimensions:** 920x1200x885 (WxHxD)
Load capacity: 10 trays 600x400
Space between trays: 80 mm
Power - Voltage: 14,1 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 3 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Nr. 4 trays 600X400
 - Internal lighting with nr. 5 halogen lamps
- Weight:** 143 Kg.



P920RXS

Combi Steam Oven
10 Trays 600X400

- Outside dimensions:** 920x1200x885 (WxHxD)
Load capacity: 10 trays 600x400
Space between trays: 80 mm
Power - Voltage: 14,1 kW – 400 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Nr. 3 motors with reversing gear
 - Electronic direct steam injection
 - Nr. 4 trays 600X400
 - Internal lighting with nr. 5 halogen lamps
- Weight:** 143 Kg.





P916RXS D

Digital Combi Steam Oven 6 Trays 600X400

- Outside dimensions:** 920x845x885 (WxHxD)
Load capacity: 6 trays 600x400
Space between trays: 80 mm
Power - Voltage: 9,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Nr. 3 trays 600X400
 - Internal lighting with nr. 3 halogen lamps
- Weight:** 116 Kg.

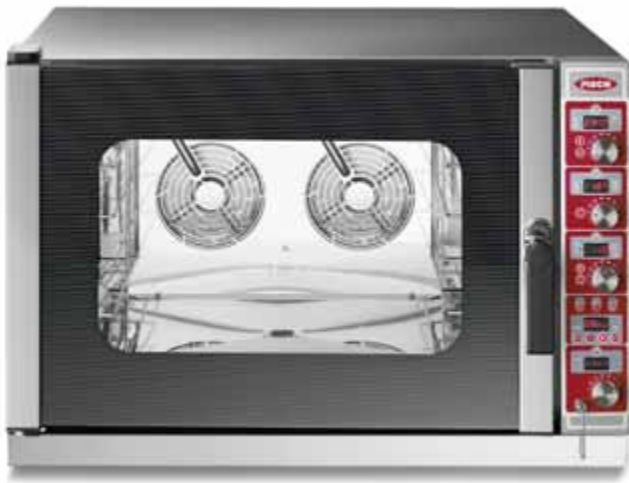


P916RXS

Combi Steam Oven 6 Trays 600X400

- Outside dimensions:** 920x845x885 (WxHxD)
Load capacity: 6 trays 600x400
Space between trays: 80 mm
Power - Voltage: 9,4 kW – 400V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Nr. 2 motors with reversing gear
 - Electronic direct steam injection
 - Nr. 3 trays 600X400
 - Internal lighting with nr. 3 halogen lamps
- Weight:** 116 Kg.

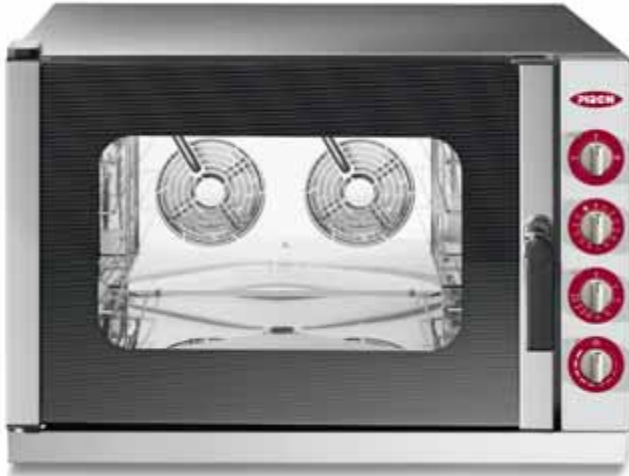




P914RXS D

Digital Combi Steam Oven
4 Trays 600X400

- Outside dimensions:** 920x650x885 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 80 mm
Power - Voltage: 9,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Nr. 2 trays 600X400
 - Internal lighting with Nr. 2 halogen lamps
- Weight:** 96 Kg.



P914RXS

Combi Steam Oven
4 Trays 600X400

- Outside dimensions:** 920x650x885 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 80 mm
Power - Voltage: 9,4 kW – 400V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Nr. 2 motors with reversing gear
 - Electronic direct steam injection
 - Nr. 2 trays 600X400
 - Internal lighting with nr. 2 halogen lamps
- Weight:** 96 Kg.





L900 / L900V

Proofer 10 Trays

Outside dimensions: 920x900x800 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with:

- Water Container
- Ventilation (L900V)

Weight: 54,5 Kg



L912 / L912V

Proofer 8 Trays

Outside dimensions: 920x790x930 (WxHxD)
Load capacity: 10 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with:

- Water Container
- Ventilation (L912V)

Weight: 54,5 Kg



ST900

Supporting Frame suitable for ovens P920-P916-P914

Outside dimensions: 920x850x900/950
Equipped with:

- Wheels on request



ST900H

Supporting Frame with trays holder suitable for ovens P920-P916-P914

Outside dimensions: 920x850x900/950
Equipped with:

- Tray holder for 6 trays
- Wheels on request



ST920

Supporting Frame

Outside dimensions: 920x850x700
Equipped with:

- Wheels on request



ST925

Supporting Frame

Outside dimensions: 920x850x500
Equipped with:

- Wheels on request



ST930

Supporting Frame

Outside dimensions: 920x850x300
Equipped with:

- Wheels on request



R15

Wheels without brake



R25

Wheels with brake



C920

Stainless steel condensation hood

Outside dimensions: 920x230x995 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with:

- Nr. 2 stainless steel anti grease filter
- Double speed extraction
- Removable and washable anti-grase filter

Weight: 45 Kg.



P824 RUD

Digital Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 800x515x755 (WxHxD)
- Load capacity:** 4 trays 600x400
- Space between trays:** 75 mm
- Power - Voltage:** 6,2 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 260 °C
- Equipped with:**
 - Digital timer • Digital temperature control
 - Memory for n° 99 programs • Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 2 motors with reversing gear • Nr. 2 trays 600x400
- Weight:** 67 Kg



P824RU

Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 800x515x755 (WxHxD)
- Load capacity:** 4 trays 600x400
- Space between trays:** 75 mm
- Power - Voltage:** 6,2 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 280 °C
- Equipped with:**
 - Manual stop cooking programmer 0-120'
 - Manual Humidity control • Nr. 2 motors with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 67 Kg

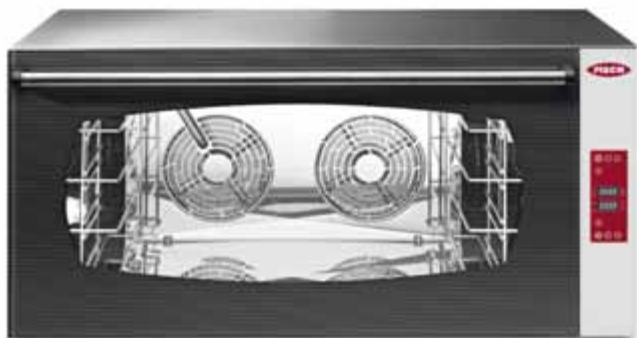


P824U

Convection Humidity Oven
4 Trays 600x400

- Outside dimensions:** 800x515x755(WxHxD)
- Load capacity:** 4 trays 600x400
- Space between trays:** 75 mm.
- Power - Voltage:** 6,1 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 280°C
- Equipped with:**
 - Manual stop cooking programmer 0-120'
 - Manual Humidity control • Nr. 2 motors • Nr. 2 trays 600x400
- Weight:** 64 kg

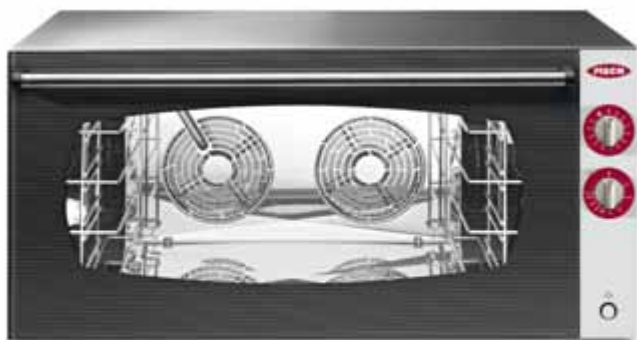




P854RUD

Digital Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 920x445x755 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm
Power - Voltage: 6,2 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperatre control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 2 motors with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 67 Kg



P854RU

Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 920x445x755(WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm
Power - Voltage: 6,2 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 280°C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 2 motors with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 67 Kg





P823RUD

Digital Convection Humidity Oven
3 Trays 600x400 with inverter

- Outside dimensions:** 800x440x755 (WxHxD)
Load capacity: 3 trays 600x400
Space between trays: 75 mm
Power - Voltage: 3,6 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 58 Kg



P823RU

Convection Humidity Oven
3 Trays 600x400 with inverter

- Outside dimensions:** 800x440x755 (WxHxD)
Load capacity: 3 trays 600x400
Space between trays: 75 mm
Power - Voltage: 3,6 kW – Voltage 230/400 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 3 trays 600x400
- Weight:** 58 Kg





P704RUD

Digital Convection Humidity Oven
4 Trays 442x325 with inverter

- Outside dimensions:** 700x490x635 (WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperate control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 2 trays 442x325

Weight: 61,2 Kg



P704RU

Convection Humidity Oven
4 Trays 442x325 with inverter

- Outside dimensions:** 700x490x635 (WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 280°C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 2 trays 442x325

Weight: 52 Kg



Pastry and Bakery | Crispy Fragrance



P524RUD

Digital Convection Humidity Oven
4 Trays 442x325 with inverter

- Outside dimensions:** 600x515x675(WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 280°C
Equipped with:
- Digital timer
 - Digital temperatre control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 4 trays 442x325
- Weight:** 33 Kg.



P524RU

Convection Humidity Oven
4 Trays 442x325 with inverter

- Outside dimensions:** 600x515x675(WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 280°C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 4 trays 442x325
- Weight:** 33 Kg.





P523RUD

Digital Convection Humidity Oven
3 Trays 442x325 with inverter

- Outside dimensions:** 600x515x675 (WxHxD)
Load capacity: 3 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperatre control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 3 trays 442x325
- Weight:** 31 Kg.



P523RU

Convection Humidity Oven
3 Trays 442x325 with inverter

- Outside dimensions:** 600x515x675 (WxHxD)
Load capacity: 3 trays 442x325
Space between trays: 75 mm
Power - Voltage: 3,2 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 1 motor with reversing gear
 - Nr. 3 trays 442x325
- Weight:** 31 Kg.



Pastry and Bakery | Crispy Fragrance



L800 / L800V

Proofer 8 Trays

Outside dimensions: 800x900x600 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with:

- Water Container
- Ventilation (L800V)

Weight: 42 Kg



L700 / L700V

Proofer 8 Trays

Outside dimensions: 700x900x600 (WxHxD)
Load capacity: 8 trays 442x320 or GN 2/3
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with:

- Water Container
- Ventilation (L700V)

Weight: 27 Kg



L600 / L600V

Proofer 8 Trays

Outside dimensions: 600x900x600 (WxHxD)
Load capacity: 8 trays 442x320 or GN 2/3
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with:

- Water Container
- Ventilation (L600V)

Weight: 27 Kg



ST800

Supporting Frame

suitable for ovens P823-P824-P854

Outside dimensions: 800x650x900/950
Equipped with:

- Wheels on request



ST700

Supporting Frame

suitable for oven P704

Outside dimensions: 700x600x900/950
Equipped with:

- Wheels on request



ST600

Supporting Frame

suitable for ovens P523-P524

Outside dimensions: 600x600x900/950
Equipped with:

- Wheels on request



ST800H

Supporting Frame
with trays holder
suitable for ovens P823-P824-P854

- Outside dimensions:** 800x650x900/950
Equipped with:
- Tray holder for 6 trays
 - Wheels on request



ST700H

Supporting Frame
with trays holder
suitable for oven P704

- Outside dimensions:** 700x600x900/950
Equipped with:
- Tray holder for 6 trays
 - Wheels on request



ST600H

Supporting Frame
with trays holder
suitable for ovens P523-P524

- Outside dimensions:** 600x600x900/950
Equipped with:
- Tray holder for 6 trays
 - Wheels on request



R15

Wheels without rake



R25

Wheels with brake



C800

Stainless steel condensation hood
suitable for ovens P823-P824-P854

- Outside dimensions:** 800x230x915 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with:
- Nr. 2 stainless steel anti grease filter
 - Double speed extraction
 - Removable and washable anti-grase filter
- Weight:** 32 Kg.



C500

Stainless steel condensation hood
suitable for ovens P523-P524

- Outside dimensions:** 600x230x885 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with:
- Nr. 1 stainless steel anti grease filter
 - Double speed extraction
 - Removable and washable anti-grase filter
- Weight:** 25 Kg.



P800 U

Convection Humidity Oven

4 Trays 600x400

- Outside dimensions:** 750x520x685 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm.
Power - Voltage: 3,6 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - 2 trays 600x400
 - 2 motors
 - Manual humidity control
- Weight:** 62 kg



P800GU

Multifunction Convection Humidity Oven with Grill

4 Trays 600x400

- Outside dimensions:** 750x520x685 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm.
Power - Voltage: 3,6 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - 2 trays 600x400
 - 2 motors
 - Grill heating-element
 - Manual humidity control
- Weight:** 62 kg





P504

Convection Oven 4 Trays 442x325

Outside dimensions: 550x520x585 (WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm.
Power - Voltage: 2,6 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Nr. 4 trays 442x325

Weight: 29,5 kg



P504 U

Convection Humidity Oven 4 Trays 442x325

Outside dimensions: 550x520x585 (WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm.
Power - Voltage: 2,6 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Nr. 4 trays 442x325
- Manual humidity control

Weight: 29,5 kg



P504 GUM

Multifunction convection Humidity Oven with Grill 4 Trays 442x325

Outside dimensions: 550x520x585 (WxHxD)
Load capacity: 4 trays 442x325
Space between trays: 75 mm.
Power - Voltage: 2,6 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Nr. 4 trays 442x325
- Manual humidity control
- Grill heating-element

Weight: 29,5 kg





P503

Convection Oven 3 Trays 442x325

Outside dimensions: 550x520x585 (WxHxD)
Load capacity: 3 trays 442x325
Space between trays: 75 mm.
Power - Voltage: 2,6 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Nr. 3 trays 442x325

Weight: 26 kg



P503U

Convection Humidity Oven
3 Trays 442x325

Outside dimensions: 550x520x585 (WxHxD)
Load capacity: 3 trays 442x325
Space between trays: 75 mm.
Power - Voltage: 2,6 kW – 230 V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Nr. 3 trays 442x325
- Manual humidity control

Weight: 26 kg





L800 / L800V Proofer 8 Trays

Outside dimensions: 800x900x600 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container • Ventilation (L800V)
Weight: 42 Kg



L600 / L600V Proofer 8 Trays

Outside dimensions: 600x900x600 (WxHxD)
Load capacity: 8 trays 442x320 or GN 2/3
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container • Ventilation (L600V)
Weight: 27 Kg



ST800 Supporting Frame

suitable for oven P800

Outside dimensions: 800x650x900/950
Equipped with: • Wheels on request



ST600 Supporting Frame

suitable for oven P503-P504

Outside dimensions: 600x600x900/950
Equipped with: • Wheels on request



ST800H Supporting Frame

with trays holder
 suitable for oven P800

Outside dimensions: 800x650x900/950
Equipped with: • Tray holder for 6 trays
 • Wheels on request



ST600H Supporting Frame

with trays holder
 suitable for oven P503-P504

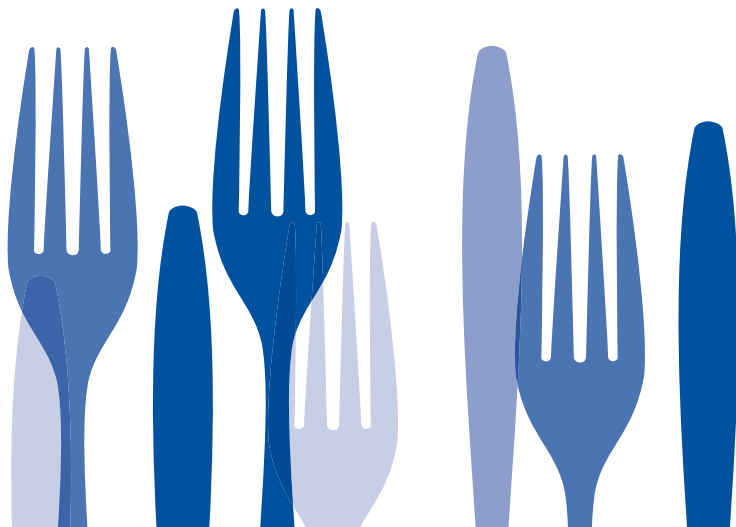
Outside dimensions: 600x600x900/950
Equipped with: • Tray holder for 6 trays



R15 Wheels without rake



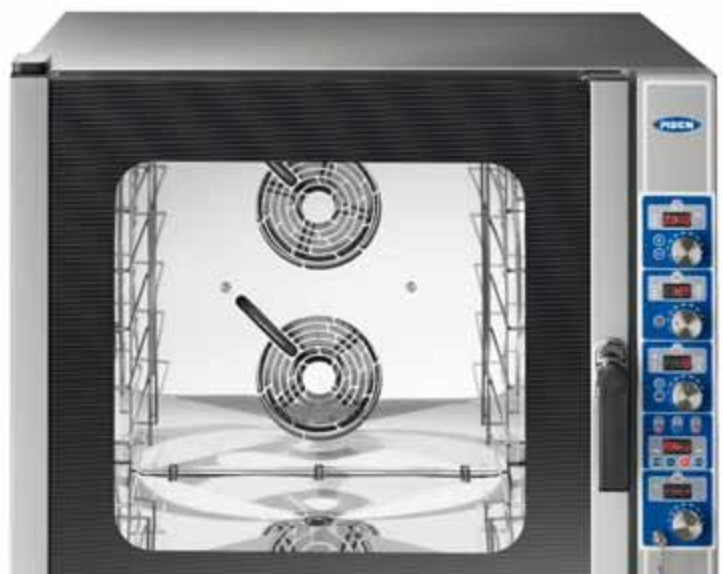
R25 Wheels with brake

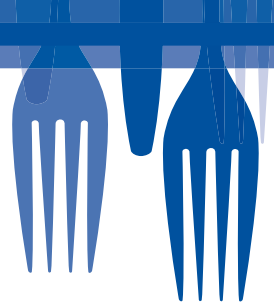


The shape of **good taste**



Gastronomy





G962TC

Digital Combi Steam Oven 12 Trays GN 1/1

- Outside dimensions:** 810x895x1200 (WxHxD)
Load capacity: 12 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 12,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 3 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Automatic cooling
 - Nr. 4 trays GN 1/1
 - Internal lighting with nr. 5 halogen lamps
- Weight:** 133 Kg



KIT00003

Automatic integrated washing system (option)



G957TC

Digital Combi Steam Oven 7 Trays GN 1/1

- Outside dimensions:** 810x895x830 (WxHxD)
Load capacity: 7 Trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 8,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Automatic cooling
 - Nr. 3 trays GN 1/1
 - Internal lighting with nr. 3 halogen lamps
- Weight:** 106 Kg



KIT00003

Automatic integrated washing system (option)



G955TC

Digital Combi Steam Oven 5 Trays GN 1/1

Outside dimensions: 810x895x640 (WxHxD)

Load capacity: 5 trays GN 1/1

Space between trays: 67 mm

Power - Voltage: 8,4 kW – 400 V – 50/60 Hz

Temperature: 30 - 260 °C

Equipped with:

- Digital timer
- Digital temperature control
- Memory for n° 99 programs
- Percentage of steam regulation
- Nr. 2 motors with reversing gear
- Pre-heating and pause phase
- Fan speed regulation
- Automatic cooling
- Nr. 2 trays GN 1/1
- Internal lighting with nr. 2 halogen lamps

Weight:

86 Kg



KIT00003

Automatic integrated washing system (option)





L956 Proofer 8 Trays

Outside dimensions: 810x950x816 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
Weight: 54,5 Kg



L960 Proofer 10 Trays

Outside dimensions: 810x630x940 (WxHxD)
Load capacity: 10 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
Weight: 54,5 Kg



L956V Proofer 8 Trays ventilation

Outside dimensions: 810x950x816 (WxHxD)
Load capacity: 8 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2,1 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
 • Ventilation
Weight: 54,5 Kg



L960V Proofer 10 Trays with ventilation

Outside dimensions: 810x630x940 (WxHxD)
Load capacity: 10 Trays 600x400 or GN 1/1
Space between trays: 75 mm
Power - Voltage: 2,1 kW – 230 V – 50/60 Hz
Temperature: 30-70 °C
Equipped with: • Water Container
 • Ventilation
Weight: 54,5 Kg



C960

Stainless steel condensation hood

Outside dimensions: 810x230x995 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with: • Nr. 2 stainless steel anti grease filter
 • Double speed extraction
 • Removable and washable anti-grase filter
Weight: 40 Kg.



ST950

Supporting Frame suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x950
Equipped with: • Wheels on request



ST950H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x950
Equipped with: • Tray holder for 6 trays
 • Wheels on request



ST960H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x580
Equipped with: • Wheels on request



ST955H

Supporting Frame with trays holder suitable for ovens TOUCH SERIES

Outside dimensions: 810x850x500
Equipped with: • Wheels on request



R15

Wheels without brake



R25

Wheels with brake



KIT00003

Automatic integrated washing system



G922RXS D

Digital Combi Steam Oven 12 Trays GN 1/1

- Outside dimensions:** 920x1200x885 (WxHxD)
Load capacity: 12 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 12,4 Kw – 400V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 3 motors with reversing gear
 - Pre-heating and pause phase
 - Fan Speed Regulation
 - Nr. 4 trays GN 1/1
 - Internal lighting with nr. 5 halogen lamps
 - Core Probe
- Weight:** 143 Kg



G922RXS

Combi Steam Oven 12 Trays GN 1/1

- Outside dimensions:** 920x1200x885 (WxHxD)
Load capacity: 12 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 12,4 Kw – 400V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Electronic direct steam injection
 - Nr. 3 motors with reversing gear
 - Nr. 4 trays GN 1/1
 - Internal lighting with n. 5 halogen lamps
- Weight:** 143 Kg





G917RXSD

Digital Combi Steam Oven 7 Trays GN 1/1

- Outside dimensions:** 920x845x885 (WxHxD)
Load capacity: 7 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 8,4 Kw – 400V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan Speed Regulation
 - Nr. 3 trays GN 1/1
 - Internal lighting with Nr. 3 halogen lamps
 - Core Probe
- Weight:** 116 Kg

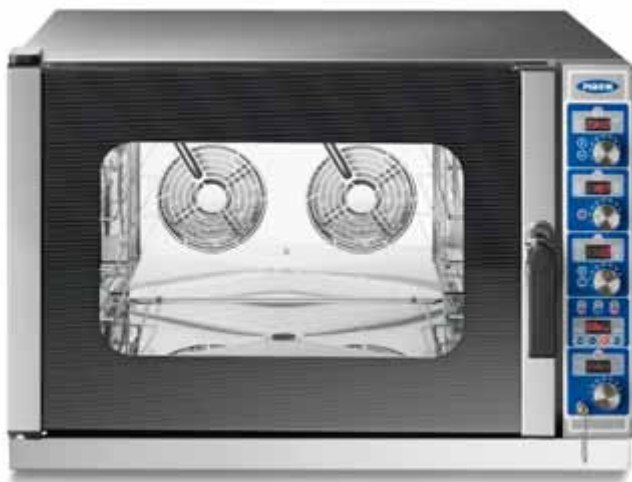
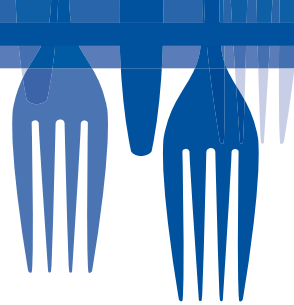


G917RXS

Combi Steam Oven 7 Trays GN 1/1

- Outside dimensions:** 920x845x885 (WxHxD)
Load capacity: 7 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 8,4 Kw – 400V – 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Electronic direct steam injection
 - Nr. 2 motors with reversing gear
 - Nr. 3 trays GN 1/1
 - Internal lighting with n. 3 halogen lamps
- Weight:** 116 Kg





G915RXSD

Digital Combi Steam Oven
5 Trays GN 1/1

- Outside dimensions:** 920x650x885 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 80 mm
Power - Voltage: 8,4 kW – 400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 2 motors with reversing gear
 - Pre-heating and pause phase
 - Fan speed regulation
 - Nr. 2 trays 600X400
 - Internal lighting with Nr. 2 halogen lamps
 - Core Probe
- Weight:** 96 Kg.



G915RXS

Combi Steam Oven
5 Trays GN 1/1

- Outside dimensions:** 920x650x885 (WxHxD)
Load capacity: 5 trays GN 1/1
Space between trays: 67 mm
Power - Voltage: 8,4 Kw– 400V– 50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Electronic direct steam injection
 - Nr. 2 motors with reversing gear
 - Nr. 2 trays GN 1/1
 - Internal lighting with n. 2 halogen lamps
- Weight:** 96 Kg.





G715RXSD

Digital Combi Steam Oven 5 Trays GN 2/3

- Outside dimensions:** 700x625x695 (WxHxD)
Load capacity: 5 trays GN 2/3
Space between trays: 70 mm
Power - Voltage: 4,2 Kw – 230V/400V– 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperature control
 - Memory for n° 99 programs
 - Percentage of steam regulation
 - Nr. 1 motors with reversing gear
 - Pre-heating phase
 - Core Probe
 - Nr. 2 trays GN 2/3
 - Internal lighting with nr. 2 halogen lamps
- Weight:** 70 Kg



G715RXS

Combi Steam Oven 5 Trays GN 2/3

- Outside dimensions:** 700x625x695 (WxHxD)
Load capacity: 5 trays GN 2/3
Space between trays: 70 mm
Power - Voltage: 4,2 Kw –230V/400V–50/60 Hz
Temperature: 30 - 280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Electronic direct steam injection
 - Nr. 1 motor with reversing gear
 - Nr. 2 trays GN 2/3
 - Internal lighting with Nr. 2 halogen lamps
- Weight:** 70 Kg





ST900

Supporting Frame

Outside dimensions:
920x850x900/950

Equipped with:
• Wheels on request



ST920

Supporting Frame

Outside dimensions:
920x850x700

Equipped with:
• Wheels on request



ST925

Supporting Frame

Outside dimensions:
920x850x500

Equipped with:
• Wheels on request



ST930

Supporting Frame

Outside dimensions:
920x850x300

Equipped with:
• Wheels on request



ST900H

Supporting Frame
with trays holder

Outside dimensions:
920x850x900/950

Equipped with:
• Tray holder for 6 trays
• Wheels on request



ST700

Supporting Frame
suitable for oven P704

Outside dimensions:
700x600x900/950

Equipped with:
• Wheels on request



ST700H

Supporting Frame
with trays holder
suitable for oven P704

Outside dimensions:
700x600x900/950

Equipped with:
• Tray holder for 6 trays
• Wheels on request



R15

Wheels without rake



R25

Wheels with brake



C920

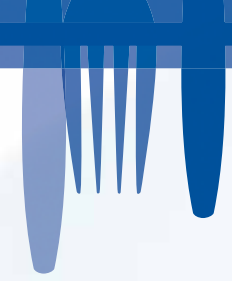
Stainless steel
condensation hood

Outside dimensions: 920x230x995 (WxHxD)

Power - Voltage: 200Watt - 230V - 50Hz

Equipped with:
• Nr. 2 stainless steel anti grease filter
• Double speed extraction • Removable and washable anti-grase filter

Weight: 45 Kg.





G824RUD

Digital Convection Humidity Oven
4 Trays GN 1/1 with inverter

- Outside dimensions:** 800x515x755 (WxHxD)
- Load capacity:** 4 Trays GN 1/1
- Space between trays:** 75 mm
- Power - Voltage:** 6,2 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 260 °C
- Equipped with:**
 - Digital timer • Digital temperatre control
 - Memory for n° 99 programs • Nr. 3 cooking phases cycles
 - Manual or automatic humidity control • Nr. 2 motors with reversing gear
 - Nr. 2 trays GN 1/1
- Weight:** 67 Kg.



G824RU

Convection Humidity Oven
4 Trays GN 1/1 with inverter

- Outside dimensions:** 800x515x755 (WxHxD)
- Load capacity:** 4 Trays GN 1/1
- Space between trays:** 75 mm
- Power - Voltage:** 6,2 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 280 °C
- Equipped with:**
 - Manual stop cooking programmer 0-120'
 - Manual Humidity control • Nr. 2 motors with reversing gear
 - Nr. 2 Trays GN 1/1
- Weight:** 67 Kg

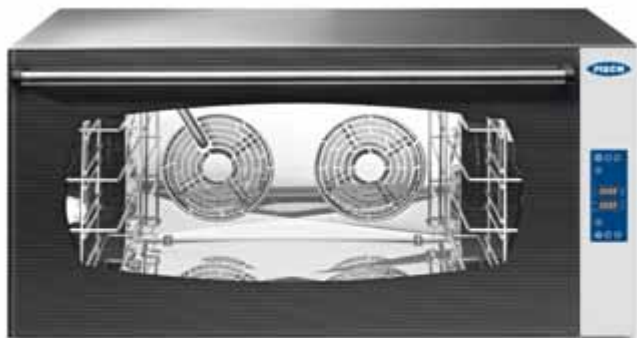


G824U

Convection Humidity Oven
4 Trays GN 1/1

- Outside dimensions:** 800x515x755 (WxHxD)
- Load capacity:** 4 Trays GN 1/1
- Space between trays:** 75 mm.
- Power - Voltage:** 6,1 kW – 230/400 V – 50/60 Hz
- Temperature:** 30 - 280 °C
- Equipped with:**
 - Manual stop cooking programmer 0-120'
 - Manual Humidity control • Nr. 2 motors • Nr. 2 Trays GN 1/1
- Weight:** 64 kg

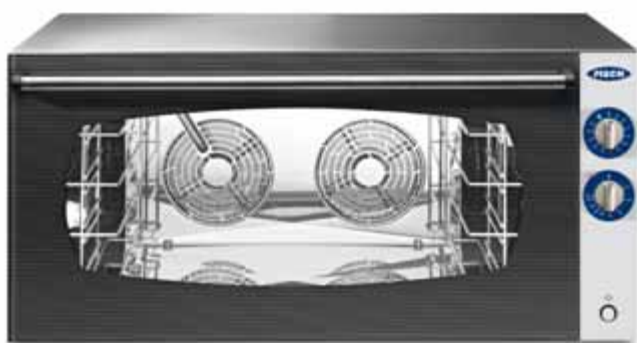




G854RUD

Digital Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 920x445x755 (WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm
Power - Voltage: 6,2 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 260 °C
Equipped with:
- Digital timer
 - Digital temperate control
 - Memory for n° 99 programs
 - Nr. 3 cooking phases cycles
 - Manual or automatic humidity control
 - Nr. 2 motors with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 67 Kg.

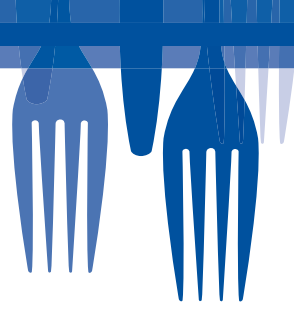


G854RU

Convection Humidity Oven
4 Trays 600X400 with inverter

- Outside dimensions:** 920x445x755(WxHxD)
Load capacity: 4 trays 600x400
Space between trays: 75 mm
Power - Voltage: 6,2 kW – 230/400 V – 50/60 Hz
Temperature: 30 - 280°C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Manual Humidity control
 - Nr. 2 motors with reversing gear
 - Nr. 2 trays 600x400
- Weight:** 67 Kg





ST800

Supporting Frame suitable for ovens G824-G854

Outside dimensions: 800x650x900/950
Equipped with: • Wheels on request



ST800H

Supporting Frame with trays holder suitable for ovens G824-G854

Outside dimensions: 800x650x900/950
Equipped with: • Tray holder for 6 trays
• Wheels on request



C800

Stainless steel condensation hood

Outside dimensions: 800x230x915 (WxHxD)
Power - Voltage: 200Watt - 230V - 50Hz
Equipped with: • Nr. 2 stainless steel anti grease filter
• Double speed extraction
• Removable and washable anti-grase filter
Weight: 32 Kg.



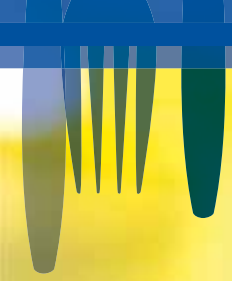
R15

Wheels without rake



R25

Wheels with brake





The shape of good taste



Gas Line





DG940

Digital Gas Combi Steam Oven
10 Trays 600x400 - GN 1/1

Outside dimensions: 900x1080x770 (WxHxD)
Load capacity: 10 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,8 + 19 V/Kw
Temperature: 0-280 °C
Equipped with:

- Digital timer
- Digital control of temperature
- Memory for n° 99 programs
- Motor with reversing gear
- Fan speed regulation
- Steam regulation

Weight: 160 kg.



MG940

Manual Gas Combi Steam Oven
10 Trays 600x400 - GN 1/1

Outside dimensions: 900x1080x770 (WxHxD)
Load capacity: 10 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,8 + 19 V/Kw
Temperature: 0-280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Electronic direct steam injection
- Nr. 2 motors with reversing gear
- Internal lighting with n. 3 halogen lamps

Weight: 160 kg.





DG937

Digital Gas Combi Steam Oven
7 Trays 600x400 - GN 1/1

Outside dimensions: 900x880x770 (WxHxD)
Load capacity: 7 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,8 + 16,5 V/Kw
Temperature: 0-280 °C
Equipped with:

- Digital timer
- Digital control of temperature
- Memory for n° 99 programs
- Motor with reversing gear
- Fan speed regulation
- Steam regulation

Weight: 130 kg.



MG937

Manual Gas Combi Steam Oven
7 Trays 600x400 - GN 1/1

Outside dimensions: 900x880x770 (WxHxD)
Load capacity: 7 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,8 + 16,5 V/Kw
Temperature: 0-280 °C
Equipped with:

- Manual stop cooking programmer 0-120'
- Electronic direct steam injection
- Nr. 2 motors with reversing gear
- Internal lighting with n. 2 halogen lamps

Weight: 130 kg.





DG935

Digital Gas Combi Steam Oven
5 Trays 600x400 - GN 1/1

- Outside dimensions:** 900x700x740 (WxHxD)
Load capacity: 5 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,4 + 9,5 V/Kw
Temperature: 0-280 °C
Equipped with:
- Digital timer
 - Digital control of temperature
 - Memory for n° 99 programs
 - Motor with reversing gear
 - Fan speed regulation
 - Steam regulation
- Weight:** 120 kg.



MG935

Manual Gas Combi Steam Oven
5 Trays 600x400 - GN 1/1

- Outside dimensions:** 900x700x740 (WxHxD)
Load capacity: 5 trays 600x400 or GN 1/1
Space between trays: 70 mm
Maximum power consumption: 0,4 + 9,5 V/Kw
Temperature: 0-280 °C
Equipped with:
- Manual stop cooking programmer 0-120'
 - Electronic direct steam injection
 - Nr. 2 motors with reversing gear
 - Internal lighting with n. 2 halogen lamps
- Weight:** 120 kg.





ST937G

Supporting Frame

Outside dimensions: 830x570x850



ST937GH

Supporting Frame with trays holder

Outside dimensions: 830x570x850
Equipped with: • Tray holder for 8 trays



ST940G

Supporting Frame

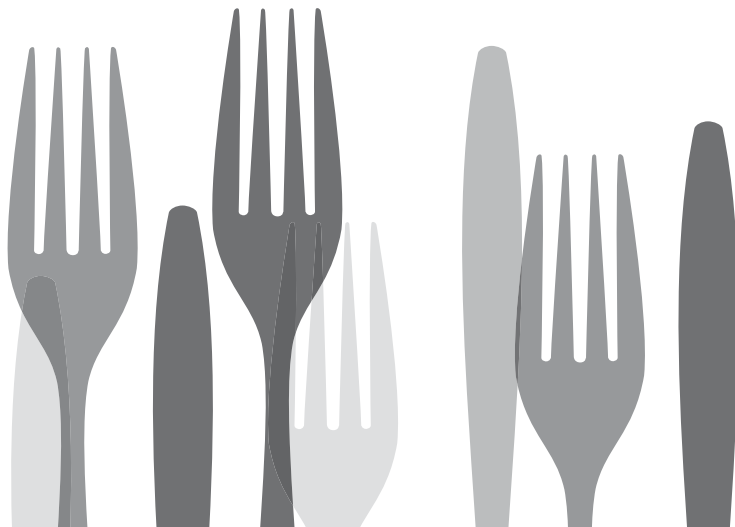
Outside dimensions: 830x570x700



ST940GH

Supporting Frame with trays holder

Outside dimensions: 730x470x700
Equipped with: • Tray holder for 6 trays



The shape of **good taste**



Accessories





LEC30001
Aluminium tray
Size mm 600x400x20h



LEC30004
Aluminium Perforated Tray
5 canals with support
Size mm 600x400



LEC30010
Aluminium Perforated Tray
Size mm 600x400x20h



LEC30012
Aluminium teflon tray
Size mm 600x400x20h



LEC30027
Pizza tray
Size mm 600x400x20h



LEC30028
Pump cake tray
Size mm 600x400x40h



LEC30029
Eggs tray
Size mm 600x400x20h



LEC30003
Aluminium tray
Size mm 442x325x20h



LEC30005
Aluminium perforated tray
Size mm 442x325x20h



LEC30006
Aluminium teflon tray
Size mm 442x325x20h



GRI30005
Chromed plated grid
Size mm 600x400



GRI30006
Chromed plated grid
Size mm 442x325



GRI30013
Left tray Rack for GN 2/3
suitable for oven P704



GRI30014
Right tray Rack for GN 2/3
suitable for oven P704



GRI30019
Tray rack for GN 2/3
suitable for oven P503



GRI30020
Tray rack for GN 2/3 suitable for
oven P504/P504U/P504GU

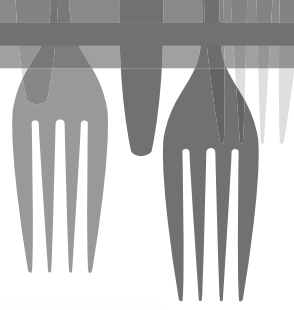


GRI30021
Tray Rack for GN 2/3
suitable for oven P523



GRI30022
Tray Rack for GN 2/3
suitable for oven P524







LEC30016
Stainless steel tray GN 1/1
Size mm 530x325x20h



LEC30017
Stainless steel tray GN 1/1
Size mm 530x325x40h



LEC30018
Stainless steel perforated tray GN 1/1
Size mm 530x325x40h



LEC30019
Stainless steel tray GN 1/1
Size mm 530x325x65h



LEC30020
Stainless perforated steel tray GN 1/1
Size mm 530x325x65h



LEC30025
GN 1/1 Aluminium Cast iron for grill
Size mm 530x325x20h



LEC3002
Stainless steel tray GN 2/3
Size mm 354x325x20h



LEC30021
Stainless steel tray GN 2/3
Size mm 354x325x40h



LEC30022
Stainless steel perforated tray GN 2/3
Size mm 354x325x40h



LEC30023
Stainless steel tray GN 2/3
Size mm 354x325x65h



LEC30024
Stainless perforated steel tray GN 2/3
Size mm 354x325x65h



LEC30030
Teflon tray GN 2/3
Size mm 530x325x20h



GRI30037
GN 1/1 Stainless steel grid for chickens
Size mm 530x325h

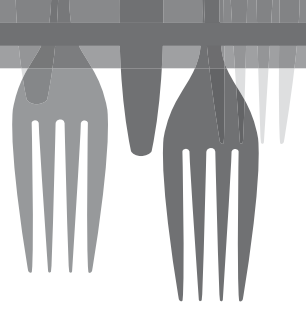


GRI00010
Chromed-plated grid
Size mm 530x325



GRI30011
Chromed-plated grid
Size mm 354x325

Accessories | Washing System



KIT0003
Automatic washing system
for High Tech Owen Line



DOC10
Shower



DOC20
Shower



WS30
Cover for water
softner connection



WS35
Water Softner 3500 lt



WS70
Water Softner 7000 lt



WS8
Water softner 8 lt



WS12
Water softner 12 lt



BRI3001
Oven Rinse Kg. 5



DET3001
Oven Detergent Kg. 6



DET3002
Oven Detergent ml. 750



WPUMP
Water pump / container 12lt.





KIT00010

Supporting frame for stackable ovens 523-524



KIT00011

Supporting frame for stackable ovens 823-824



KIT00012

Supporting structure for stackable ovens First Class



KIT00014

Supporting frame for stackable oven 715



KIT00015

Supporting frame for stackable oven High Tech Line



COR1

Core Probe for Prestige Line



COR2

Core Probe for High Tech Line



DEF30041

Air reduction kit