

Equajet with Boiler 20 level GN 1/1 gas oven
Ref. EB201Gv2
EQUAJET WITH BOILER THE ESSENTIALS
Intelligent cooking®:
CoreControl: power is adjusted to suit the load

Immediate temperature adjustment
SteamControl: steam produced by a boiler

Rapid cooling of the oven cavity
VisioPAD:
Touch control panel, Clear, intuitive and ergonomic
Integral TwinControl:
Exclusive patented system doubling the essential oven functions
Full Cleaning System:
Cleaning system with automatic chemical supply

TECHNICAL SPECIFICS

- * VisioPAD® toughened glass control panel: comprising a large colour LCD touch screen and coding knob.
- * **CoreControl:** Automatic adjustment of the oven power to suit the load being cooked, for results that are always to the precise degree required.
- * Continuously available thanks to immediate adjustment to the required temperature.
- * **Aircontrol:** Auto reverse ventilation, adjustable from 1 to 100%.
- * **Airdry+ :** Rapid product drying by opening the motorised vent, for a crisper exterior, ventilation provided by 3 fans.
- * **SteamControl™:** Steam is produced by a boiler with automatic level control.
- * Automatic boiler rinse and drain system out of hours during the oven cleaning cycle.
- * Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
- * The oven and boiler can be preheated out of hours.
- * Cooking cavity, a capacity of **20 levels** for GN 1/1 (325 x 530mm) spaced **65mm** apart.
- * **«FullCleaning System»** Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
- * **6 cooking modes:**
 - Convection from 0 to 250°C
 - Saturated steam: steam to 98°C
 - Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)
 - Low temperature: steam from 30 to 97°C
 - High temperature steam: steam from 99 to 105 °C
 - Regeneration.
- * **Automatic cooking menu:**
 - Immediate access to cooking programmes
 - Preloaded recipes as standard with the option to adjust the degree of cooking and the colouration
 - It is possible to create entirely personalised recipes.
- * **Functions**
 - **Automatic** oven cavity **cooling**, door closed: improved reactivity
 - **Humidifier** : provides instant steam (shot of vapour): ideal for bread
 - **Hold function** : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out
 - **Automatic rinse** possible between cooking operations, replaces the spray hose.
- * **Service menu**
 - Exchanges and backup of recipes via the USB port (Accessory)
 - Parameters can be modified to give maximum personalization.
- * **Equipment**
 - Stainless blown air burners with automatic spark ignition. Ionisation flame control. Gas ovens run off a 16A single phase electrical socket outlet
 - Cool touch athermic double glazed clipped door with left hand rotation of the handle to open, hinged to the left and manual closure mechanism. Opens to 180° with hinged internal glass to make cleaning easier
 - Cavity illumination by a strip of LEDs in the door
 - Condensation recovery channel under the door and below the oven drains continuously
 - Seal clipped onto the facia ("protected from rubbing against the edges of ovenware as it is loaded")
 - Features electrical protection, a door safety and thermal overload protection.
- * **Standard supply**
 - 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet)
 - Core probe socket allowing the use of a removable core probe (Accessory).

ACCESSORIES / OPTIONS

- * Additional oven trolley (see specific technical data sheet).
- * Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- * USB port kit.
- * Removable core probe:
 - Delicate product probe 2.5mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long
- * Preheating plate (an oven trolley does not need to be placed in the oven whilst pre-heating).
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (3 or 5).
- * 60Hz option.

NORMS: Conforms to
EN 203-1: European norm relating to the safety of gas appliances

EN 203-2-2: European norm relating to the safety of gas appliances.

EN 60335-2-102: European norms relating to the electrical safety of gas appliances.

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.



BONNET GRANDE CUISINE

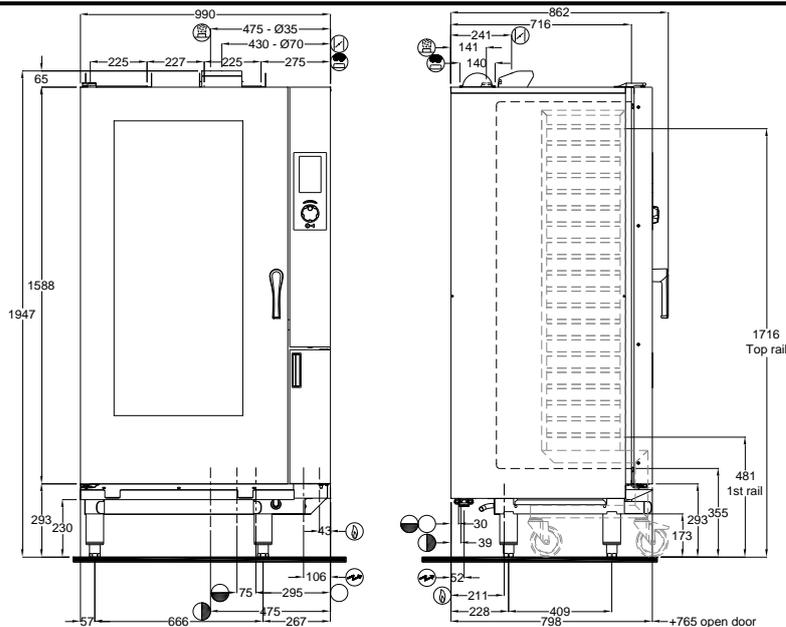
Registered Office:

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F-77292 MITRY MORV Cedex

EB201Gv2

- GAS connection**
Gas supply pipe at 220mm from the floor.
- ELECTRICAL connection**
Electric inlet at 375mm from the floor.
Protection required: 16A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- COLD WATER / SOFTENED WATER**
Water inlet at 220mm from the floor.
A local stop cock is required.
- DRAIN**
Drain outlet at 180mm from the floor.
The water discharged could be condensate and at very high temperature, use material that is suitable for high temperatures. There must be a trap between the unit and the mains drainage to prevent odours.
- Vent with choke**
- Chimney for products of combustion**
- Exit for surplus steam**
- Horizontal floor with a 1 cm/m maxi slope**



MODEL

B2EB201G

DIMENSIONS (mm)

External Height 1947; Width 990; Depth 862
Cavity Height 1446; Width 630; Depth 535

CAPACITIS

Number of covers per day	470
Usable oven capacity (dm ³)	225
GN 1/1 ovenware (325 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	80

PACKAGING (mm)

Height x Width x Depth 2000 x 1200 x 1000

WEIGHT (KG) (gross / net)

359 / 295 + 30 (oven + trolley)

CLEARANCES

Left: 4cm ; Right: 50cm

TEMPERATURE RANGE / CORE

0 to 250°C / 0-99°C

TIMER

99 hours

GAS

Power (kW)	68.5 kW
Connection	15/21mm threaded
Type	Pressure
G31 Propane	37± 4 / 50± 5 mb
G30 Butane	50± 5 / 28± 3 mb
G20 Natural Gas	20± 2 mb
G25 Natural Gas	20± 2 / 25± 3 mb
	Consumption
	5.33 kg/h
	5.40 kg/h
	7.25 m ³ /h
	8.23 m ³ /h

As standard units are supplied for G20 / 20 mbar or alternatives upon request.

ELECTRICITY (Single phase 230V+E)

Voltage	Power (kW)	I. Max (A)
230V 1a.c.	0.7	3

POTABLE COLD Water / SOFTENED Water

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Cold / Softened water max temperature	23°C / 23°C
Nature / Hardness (Softened water)	131 µm filter integral with the oven / TH 4 to 7 °e (60 to 100 ppm)
Water quality	Chloride Cl ⁻ : ≤ 150 mg/l / Free Chlorine Cl ₂ : ≤ 0.2 mg/l / 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS / cm
Connection	20/27 threaded (G 3/4)
Instant maximum consumption	12 L/min

DRAIN

Condensate temperature Connection : Vertical exit 40/49 threaded stainless (G 1"1/2)
Approx. 98°C

CONSTRUCTION

Cavity and Cladding 18-10 Stainless

EQUIPMENT TYPE

Against a wall - Not stackable