

## 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.

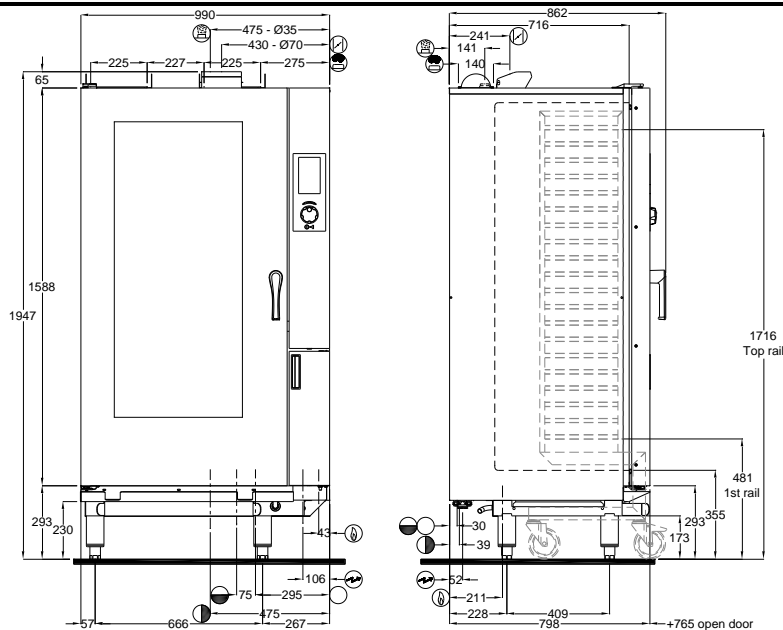
**EN 60335-2-102:** European norms relating to the electrical safety of gas appliances.

**IP 25 and IK 9:** Protection indices.

**XP U 60-010:** Hygiene.

### 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

### CAPACITIES

Number of covers per day	470
Usable oven capacity (dm <sup>3</sup> )	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

Consumption

G31 Propane 37± 4 / 50± 5 mb

5.33 kg/h

G30 Butane 50± 5 / 28± 3 mb

5.40 kg/h

G20 Natural Gas 20± 2 mb

7.25 m<sup>3</sup>/h

G25 Natural Gas 20± 2 / 25± 3 mb

8.23 m<sup>3</sup>/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<sup>-</sup>: ≤ 150 mg/l / Free Chlorine Cl<sub>2</sub>: ≤ 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