

ELECTRIC, COMBI OVEN MODEL GBS611 [E1], [E2], [E3]



MODEL GBS611 E3 SHOWN
WITH OPTIONAL BASE



6 X Hotel Pans



Oven Highlights:

- Advanced patented design eliminates the need for conventional type boilers thereby eliminating typical boiler related problems; no more boiler de-scaling, no more hidden problems, no duplicity of parts, less items subject to failure, easier to maintain
- No boiler also allows the user to employ Reverse Osmosis (RO) water systems further reducing maintenance issues and enhancing oven performance
- Highest quality materials used including #316 Stainless Steel oven cavity with a polished mirror finish to aid in durability and cleaning, #304 SS in oven (turbine, shroud, guards), 20 gauge weight #304 stainless steel used on all exterior oven components, gently coved interior corners, airtight cooking chamber with a tempered double-glazed opening window, water protection rating of IPX5, heat exchangers constructed of ICOLLOY 800 and #316 Stainless Steel
- Airtight cooking chamber along with the reversible fan (motor) and aerodynamic divergent intake angle constantly replaces oven environment to assure the correct heat and humidity are present allowing for more accurate heat/humidity levels
- CIBUS PLUS System = Closed Inertia Balanced Upright System imparts a slight "overpressure" to the oven chamber thereby decreasing cooking times while reducing energy consumption

Standard Features:

- Constructed of 20 gauge #316 and #304 Stainless Steel
- Easy to operate electronic controls with digital readout
- Ability to select from four languages, metric or imperial measure
- Instantaneous steam generation within oven cavity
- Low (saturated) temperature and superheated (187 to 257) steam generation
- Autoreverse fan with Automatic oven cooldown
- Electronic self-diagnosis with malfunction alarms for key operating areas
- Automatic pre-heat function
- HCCAP printout interface
- Tamper proof cooking programe protection
- Manual steam injection – great for artisan breads
- Slightly (6-7 psi) pressurized cooking chamber reduces cooking times increases efficiency
- NEW Patented burner TDM system with automatic firing pilot light (gas only)
- Double step safety "robust" safety handle
- Tempered double glazed window system coupled with half and full position safety hinges
- Integrated door drip tray functions whether the door is open or closed
- Magnetic door switch to energize oven

Level ONE Features (F) and Options (O)

- Semi Automatic cleaning – use your own cleaning detergents (F)
- Six cooking programs, three steps each (F)
- Single point cooking probe (O)
- Spray gun (hanging or recoil style) (O)
- Printer with cable connection for HACCP data (O)

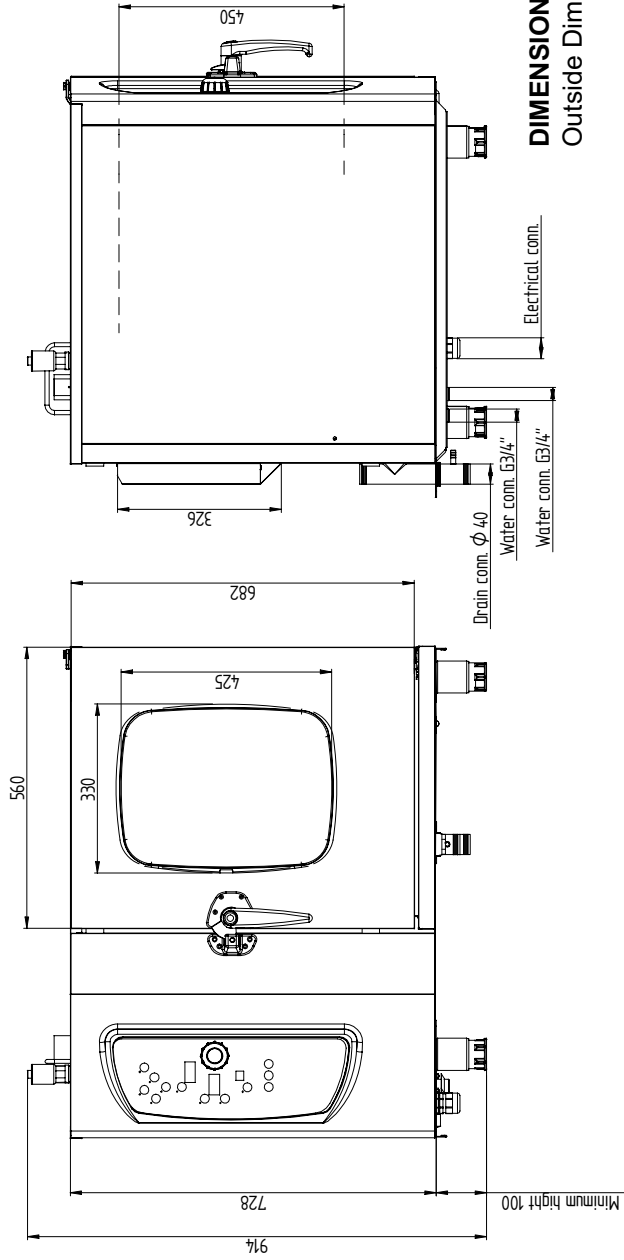
Level TWO Features (F) and Options (O)

- Automatic cleaning program - use your own cleaning detergents (F)
- Six cooking programs, three steps each (F)
- Single point cooking probe (F)
- Spray gun (hanging or recoil style) (O)
- Printer with cable connection for HACCP data (O)

Level THREE Features (F) and Options (O)

- SC3 Automatic cleaning system with triple action sanitizing using manufacturers detergents (F)
- 150 cooking programs with up to 18 steps per program – custom program naming (F)
- Multipoint (4) cooking probe for self directed "eyes off" cooking (F)
- Low Temperature, Banqueting, Delta T and Holding Programs (F)
- 3 speed fan for multiple purpose cooking/baking (F)
- Delayed Start, delayed cleaning timers (F)
- Interface for downloading/uploading data – including new cooking program details (F)
- Adjustable display contrast (F)
- Spray gun (hanging or recoil style) (O)
- Printer with cable connection for HACCP data (O)





DIMENSIONS (W x D x H):

Outside Dimensions: 976 x 770 x 825 mm
 39 x 31 x 33 in
 Cooking Chamber 647 x 652 x 510 mm
 26 x 26 x 21 in

ELECTRICAL CONNECTION:

Power: 9.5 kW, 208 V, 26 A, 3 Phase, 60 Hz
 Power: 9.5 kW, 240 V, 23 A, 3 Phase, 60 Hz
 (available by special order)

NET WEIGHT:

160 Kg
 353 lbs.

CAPACITY

GN Containers: 6 X 1/1

