



## Gourmet 6T GN2/1 Classic

Electrical Supply

CODE: 925913220

|                   |                                                                                          |
|-------------------|------------------------------------------------------------------------------------------|
| Seats             | 100/180                                                                                  |
| Trays             | 12T GN 1/1 - 6T GN 2/1                                                                   |
| Outside dimension | 920 L x 920 P x 830 H mm                                                                 |
| Tray distance     | 80 mm                                                                                    |
| Power             | 17,5 kW                                                                                  |
| Weight            | 95 Kg                                                                                    |
| Max temperature   | 270° C                                                                                   |
| Power supply      | 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz |

### Equipment

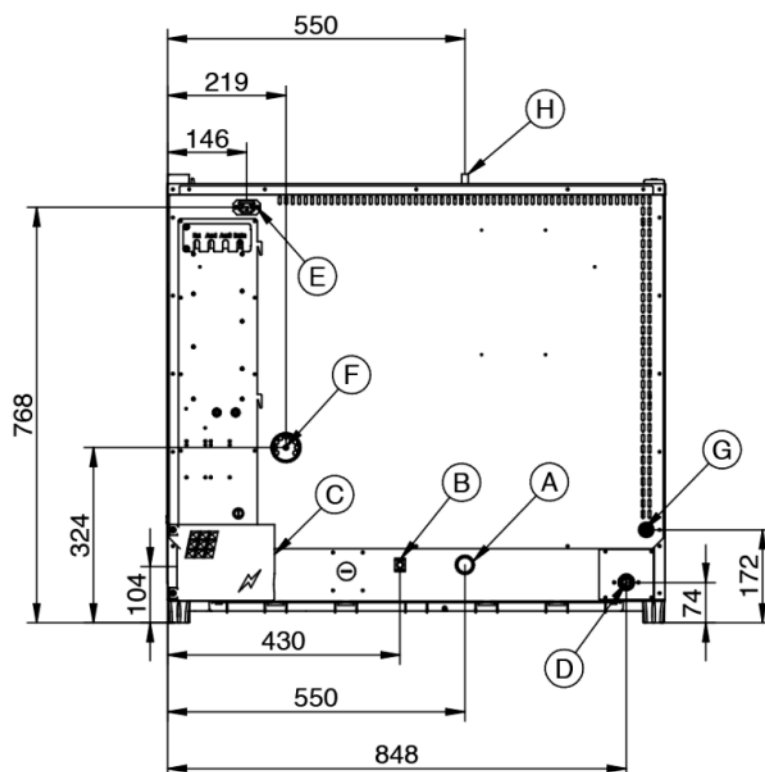
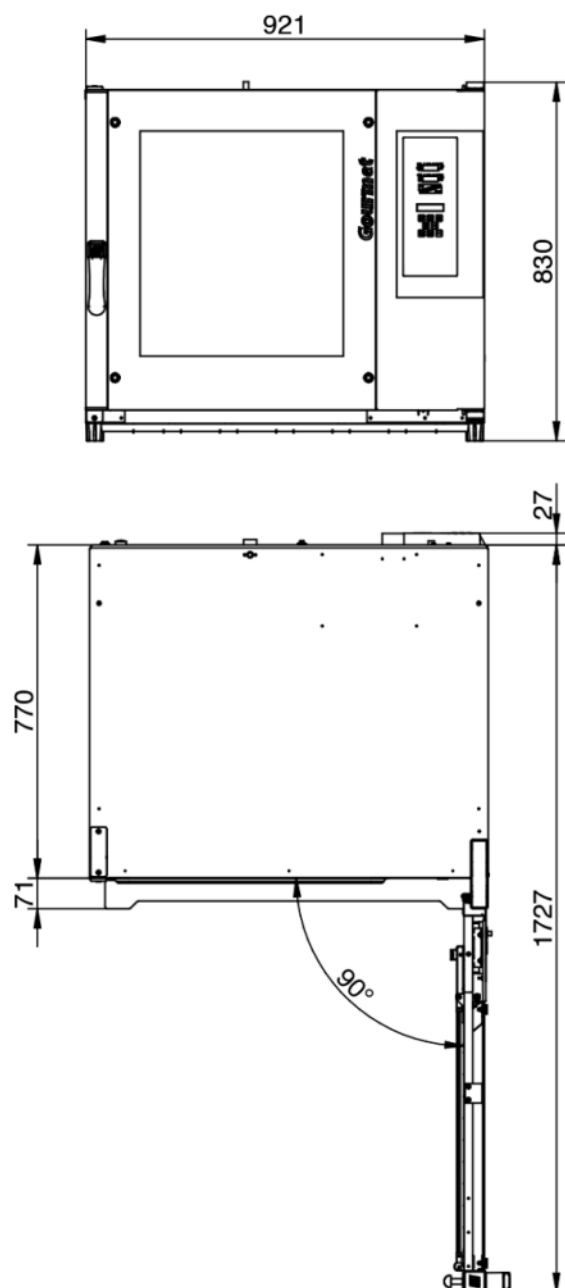
|                                                           |                                                        |                                                           |
|-----------------------------------------------------------|--------------------------------------------------------|-----------------------------------------------------------|
| Led illumination                                          | BakePOINT Multipoint core probe                        | BakeAIR multi-fan system                                  |
| Double low emissive glass                                 | High-performance thermal insulation                    | Blue LED for chamber cleaning check                       |
| Water collection tray                                     | Five fan speeds and semi-static cooking                | Nine cooking modes                                        |
| Automatic chimney opening BakeDRY                         | Program blocking with password                         | Rounded baking chamber                                    |
| Modularity                                                | CE Certificate                                         | Automatic control of dry/steam balance inside the chamber |
| Steam control in percentage BakeSTEAM                     | Automatic control of the cooking level and load        | Multi-timer function for multiple and mixed cooking       |
| Storage, viewing* and exportation of cooking data (haccp) | Customized programs mode                               | Manual mode                                               |
| Preset programs mode                                      | Automatic preheating                                   | Cooling program                                           |
| Delayed start programming                                 | Delayed cooking programming                            | Pre-loaded and online cookbook                            |
| Automatic detection and errors report                     | Overlap option                                         | Openable inner glass for easy cleaning                    |
| Fan inversion, speed control and motor brake              | Adaptive steam pressure and chamber saturation control |                                                           |

### Options

|                                       |                                    |                                |
|---------------------------------------|------------------------------------|--------------------------------|
| Heart probe MultiBakePOINT            | BakeCLEAN automatic washing system | Fat collection BakeFAT         |
| Safety rinse                          | Left door opening                  | Data logger for USB connection |
| Extendable height-adjustable feet kit |                                    |                                |

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Legend

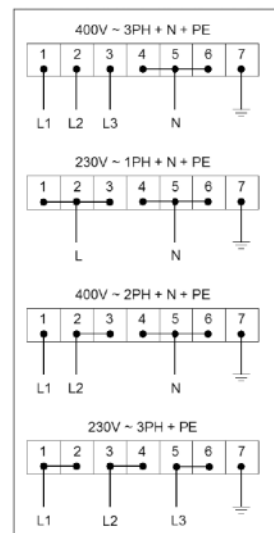
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 50mm

- G - Inlet for washing kit Ø 8mm
- H - Depressurizer Ø 12mm

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### Supply and Connections



### Packaging



|               |                            |
|---------------|----------------------------|
| Packing size: | 1000 L x 1000 P x 980 H mm |
| Net weight:   | 95 Kg                      |
| Gross weight: | 105 Kg                     |