

# CHEFLUX™ OVENS.

GN 2/1 & 1/1

GN 2/1



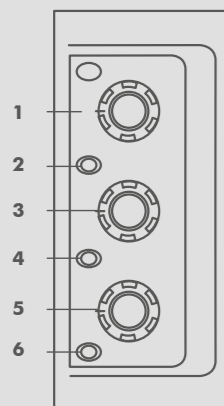
GN 1/1



	XV 4093	XV 1093	XV 893	XV 593	XV 393
<b>ECO</b>					
Capacity	20 GN 2/1	20 GN 1/1	12 GN 1/1	7 GN 1/1	5 GN 1/1
Pitch	66 mm	66 mm	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	230 V - 1N / 400 V - 3N
Electrical power	46,7 kW	29,7 kW	15,8 kW	10,5 kW	7,1 kW
Dimensions (WxDxH mm)	866x1237x1863	866x997x1863	860x882x1250	860x882x930	750x773x772
Weight	190 kg	177 kg	112 Kg	80 Kg	67 Kg
<b>GAS</b>					
Capacity			12 GN 1/1	7 GN 1/1	
Pitch			67 mm	67 mm	
Frequency			50 / 60 Hz	50 / 60 Hz	
Voltage			230 V - 1N	230 V - 1N	
Electrical power			1 kW	0,7 kW	
Gas			G20, G30: 20 kW / G25: 17 kW	G20, G30: 17,5 kW / G25: 14,6 kW	
Dimensions (WxDxH mm)			860x882x1464	860x882x1144	
Weight			134 Kg	108 kg	

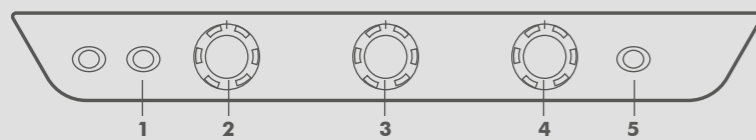
## CONTROL PANEL DETAILS

CHEFLUX™ 20 PANS CONTROL PANEL DETAILS.



- 1 - Cooking time dial
- 2 - Stand-by LED
- 3 - Temperature dial
- 4 - Temperature LED
- 5 - Humidity dial
- 6 - Button to activate slower fan speed

CHEFLUX™ 12, 7 & PANS CONTROL PANEL DETAILS.



- 1 - Temperature LED
- 2 - Cooking time dial
- 3 - Temperature dial
- 4 - Humidity dial
- 5 - Button to activate slower fan speed

## FEATURES

■ Standard □ Optional - Not available

### COOKING MODES

- Convection cooking 30 °C - 260 °C
- Convection cooking + Humidity 48 °C - 260 °C
- Maximum pre-heating temperature 260° C

### AIR DISTRIBUTION IN THE COOKING CHAMBER

- AIR.Plus technology: multiple auto-reversing fans
- AIR.Plus technology: dual fan speeds

### CLIMA MANAGEMENT IN THE COOKING CHAMBER

- DRY.Plus technology: rapid humidity extraction
- STEAM.Plus technology: manual humidity activation

### HIGH PERFORMANCE ATMOSPHERIC BURNER

- Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types
- Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution
- Spido.GAS™ technology: straight heat exchanger pipes for an easy service

### AUXILIARY FUNCTIONS

- Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)
- Visual display of the residual cooking time
- Continuous functioning «INF»

### PATENTED DOOR

- Door hinges made of high durability and self-lubricating techno-polymer
- Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)
- Door docking positions at 60°-120°-180°

### TECHNICAL DETAILS

- Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning
- Cavity lighting through external LED lights (only for 20 GN 2/1 and 20 GN 1/1 models)
- Cavity lighting through long-life halogen lights (only for 12 GN 1/1 and 7 GN 1/1 models)
- High-durability carbon fibre door lock
- Side opening internal glass to simplify the door cleaning
- Stainless steel C-shaped rack rails
- Light weight - heavy duty structure using innovative materials
- Safety temperature switch



Convection cooking 30 °C - 260 °C	■	■
Convection cooking + Humidity 48 °C - 260 °C	■	■
Maximum pre-heating temperature 260° C	■	■
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: manual humidity activation	■	■
Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types	-	■
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	-	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	-	■
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Visual display of the residual cooking time	■	■
Continuous functioning «INF»	■	■
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)	■	■
Door docking positions at 60°-120°-180°	■	■
Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning	■	■
Cavity lighting through external LED lights (only for 20 GN 2/1 and 20 GN 1/1 models)	■	-
Cavity lighting through long-life halogen lights (only for 12 GN 1/1 and 7 GN 1/1 models)	■	■
High-durability carbon fibre door lock	■	■
Side opening internal glass to simplify the door cleaning	■	■
Stainless steel C-shaped rack rails	■	■
Light weight - heavy duty structure using innovative materials	■	■
Safety temperature switch	■	■