

PlusGastro oven mod. PG-SPE110-HD

TECHNICAL SPECIFICATIONS:

- Heating system housed in the rear side of the cooking chamber.
- Watertight cooking chamber, with rounded corners, external welds, made of stainless steel AISI 304
- AISI 430 stainless steel frame.
- AISI 304 stainless steel door hinges.
- Electric heating system of the cooking chamber.
- Thermal insulation of the cooking chamber made of ceramic fibre material.
- Stainless steel cooking chamber fans.
- 2 speed ventilation with autoreverse
- Control board installed directly on the door, the external dimensions of the device are extremely compact.
- Door with double glazing that can be opened for cleaning
- Door reversible when ordered
- Interlocking gasket on cooking chamber
- Core probe included
- Halogen cooking chamber lighting

CONTROL BOARD AND FUNCTIONS:

- Control board: programmable
- Cooking modes: convection, combi with steam regulation
- Cooking with Delta T function
- Automatic programmes: 200 programmes with 4 steps
- Automatic washing system with liquid detergent



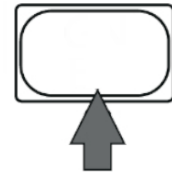
DESCRIPTION:



ELECTRIC OVEN



10 LEVELS GN1/1



CROSSWISE



Approx. 120 PORTIONS



PROGRAMMABLE CONTROL BOARD



CONVECTION



COMBI WITH STEAM REGULATION



DELTA T MODE



AUTOMATIC PROGRAMS



2 VENTILATION SPEED W AUTOREVERSE



Automatic washing system



Electromechanical discharge valve

PRIMAX Srl

Via Gemona, 14/16 - 33078 San Vito al Tagliamento (PN)
Tel: +39 0434 630779 Fax: +39 0434 630956
<https://www.primaxsrl.com> Email: info@primaxsrl.com

PlusGastro oven mod. PG-SPE110-HD

SCHEDA TECNICA	PG-SPE110-HD
Automatic, by compressor stop mm	GN1/1
Total	10
Pitch mm	70
Trays insertion	CROSSWISE
Net dimensions (LxWxH) mm	750x820x990
Packaging dimensions (WxDxH) mm	780x920x1150
Gross weight kg	120
Nr. of portions (approx.)	120
Chamber heating	Elettrico
Steam generation:	Sistema diretto
Electric cooking chamber power kW	18
Cooking mode: convection °C	30 °C - 270 °C
Manual humidification	Manual humidification
Convection with steam °C	30 °C - 270 °C
Cooking mode: core probe °C	20 °C - 120 °C
Temperature range function t °C	1 °C - 50 °C
AUTOMATIC PROGRAMS	200 ricette con un massimo di 4 fasi
Ventilation	2 velocità
Autoreverse	Inversione automatica del senso di rotazione della ventilazione
Electromechanical discharge valve	SI
Automatic washing system	Sistema di lavaggio automatico con detergente liquido di serie
Max power consumption KW	18.4
Max absorbed current A	26.8
Nr. and power of fans KW	2 x 150
Power supply V/~Hz	380 - 415 V +3N ~ 50/60 Hz
Electric cable n° x mm²	5x6.0 mm²
Water inlet connection Ø	Ø ¾ gas
Water pressure bar	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Electric conductivity S/litro	50 ÷ 2000 S/cm
Concentration of chlorine Cl2 mg/litro	< 0.2 mg/litre
Cl- chloride ion concentration mg/litro	<150 mg/litre
Water drain connection Ø mm	Øe 32 mm

PRIMAX Srl

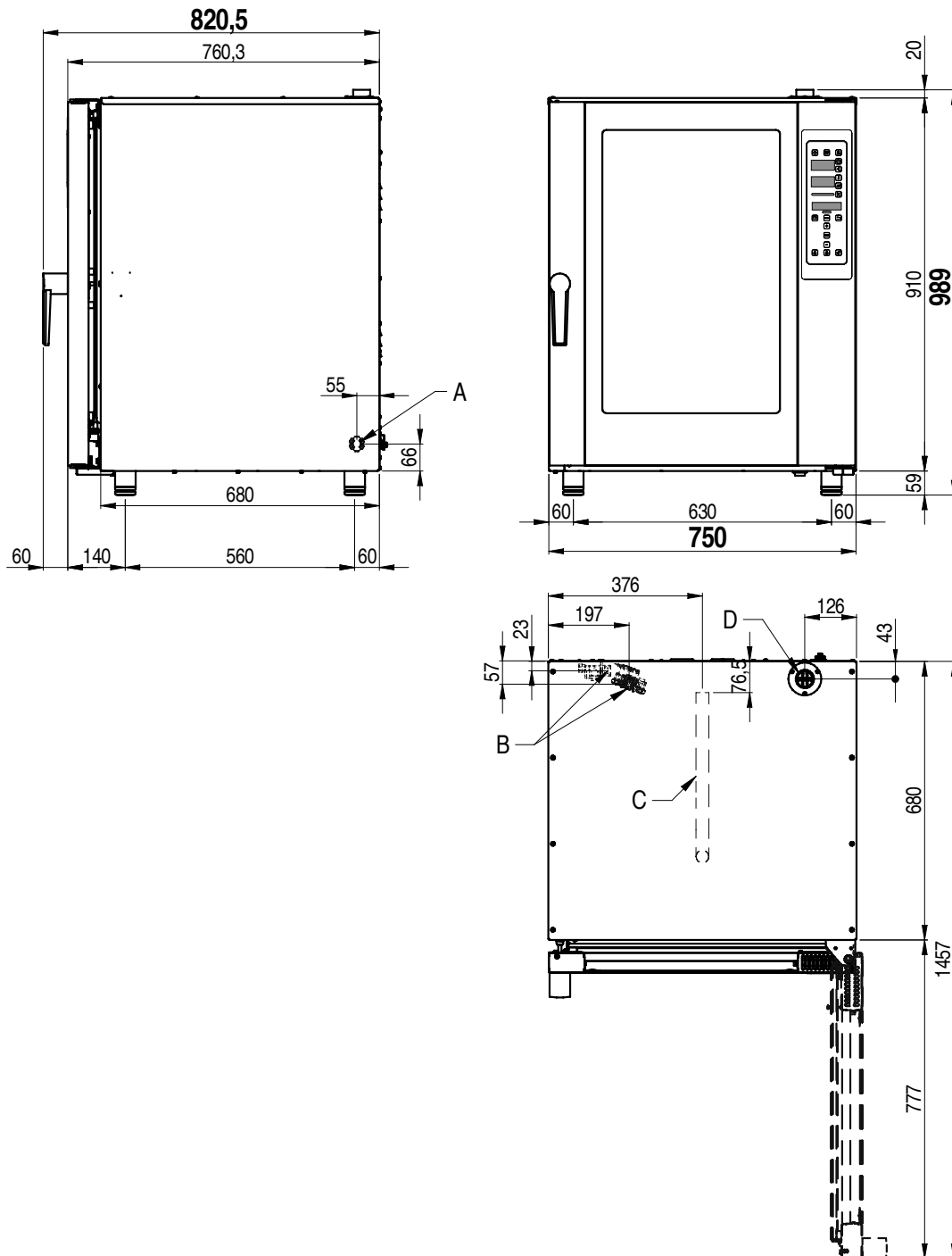
Via Gemona, 14/16 - 33078 San Vito al Tagliamento (PN)
Tel: +39 0434 630779 Fax: +39 0434 630956
<https://www.primaxsrl.com> Email: info@primaxsrl.com



PlusGastro oven mod. PG-SPE110-HD

PLUS GASTRO

PG-SPE110-HD



- | | |
|-----------------------------------|-------------------------------|
| A ingresso collegamento elettrico | A electrical connection input |
| B ingresso acqua non addolcita | B not softened water inlet |
| C scarico D=32mm | C drain D=32mm |
| D ingresso acqua addolcita | D softened water inlet |
| E uscita vapore | E steam outlet |

Il costruttore declina ogni responsabilità a causa di errori e / o errori di stampa.

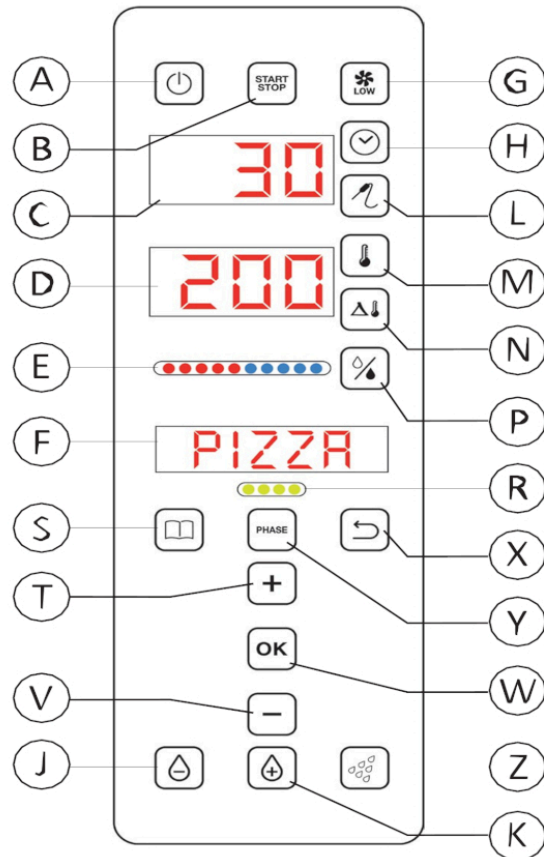
PRIMAX Srl

Via Gemona, 14/16 - 33078 San Vito al Tagliamento (PN)
 Tel: +39 0434 630779 Fax: +39 0434 630956
<https://www.primaxsrl.com> Email: info@primaxsrl.com

PRIMAX

PlusGastro oven mod. PG-SPE110-HD

CONTROL BOARD DESCRIPTION
DESCRIZIONE DEL PANNELLO COMANDI
DESCRIPTION DU PANNEAU DE COMMANDE



A	ON-OFF button	ON-OFF	Bouton poussoir ON/OFF
B	Start-Stop button	Start-Stop	Début et d'arrêt du cycle de cuisson
C	Time/core probe display	Display tempo/sonda al cuore	Écran température/Sonde à coeur
D	Temperature/Delta T display	Display temperatura/Delta T	Écran température/Delta T
E	Chamber humidity	Umidità camera di cottura	Humidification chambtre de cuisson
F	Recipe's display	Display ricette	Ecran recettes
G	Low ventilation speed	Bassa velocità di ventilazione	Vitesse de ventilation faible
H	Time setting	Regolazione tempo	Reglage temps de cuisson
L	Core probe setting	Regolazione sonda al cuore	Reglage sonde au coeur
M	Temperature setting	Regolazione temperatura	Reglage température
N	Delta T setting	Regolazione Delta T	Reglage Delta T
P	Chamber humidity regulation	Regolazione umidità	Reglage humidification chambre de cuisson
R	Recipe's phases	Fasi ricette	Phases des recettes
S	Recipe's cookbook	Ricettario	Programmes automatiques
T	Increase value	Aumentare valore	Bouton d'augmentation de valeur
V	Decrease value	Ridurre valore	Bouton de diminution de valeur
J	Decrease humidity	Ridurre umidità	Diminution humidification
K	Increase humidity	Aumentare umidità	Augmentation humidification
X	Go back	Retrocedi	Retourner
Y	Phase setting	Set fasi	Reglage phases
W	Confirm	Confermare	Confirmer
Z	Automatic washing	Lavaggio automatico	Lavage automatique