

# DIRECT STEAM GAS COMBI-OVEN - 5 X 1/1 GN - 5 X 600 X 400 • ELECTROMECHANICAL CONTROLS

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
HOGM051E

MODELLO  
HOGM051E

SERIE  
Horizon III

## GENERAL CHARACTERISTICS

HORIZON III - Professional oven for catering.  
Perfectly smooth and airtight baking chamber with rounded edges.  
Closing door with double tempered, air gap glass and heat-reflective inner glass for less heat radiation to the operator and greater efficiency.  
Inner glass with folding opening for easy cleaning operation.  
Opening baffle for easy cleaning operation of the fan on open cabinet.  
Adjustable door hinges for optimal sealing.



## TECHNICAL SPECIFICATIONS

The control panel of the manual oven consists of selectors and knobs with an ergonomic design that makes it easy to use and intuitive. Functions are controlled by electromechanical controls, while indicator lights provide feedback on oven operation clearly and immediately.

**COOKING MODE:** Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

**OPERATION:** Electromechanical selector control panel with operation control lights.

**CONTROL FEATURES:** Autoreverse (automatic reversal of fan rotation direction) for perfect cooking uniformity. Manual chamber venting. LED cooking chamber lighting. IPX3 protection against water jets.

**CLEANING, ORDINARY MAINTENANCE:** Manual washing system with external hand shower (hand shower optional).

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## Technical Information

SPECIFICATION	DATA
MATERIAL	HOGM051E
DEFINITION	ICGM051E MISTO GAS 5T C/MEC.
COMMERCIAL LINE	ICON E
SUPPLY	GAS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	770 mm
NET WEIGHT	83 Kg
VOLUME (net)	0.453
PACKAGE LENGTH	910 mm
PACKAGE WIDTH	870 mm
PACKAGING HEIGHT	1000 mm
PACKAGE VOLUME	0,792 m3
GROSS PACKING WEIGHT	95 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	0.25 kW
GAS POWER	8.5
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
IP GRADE	IPX3
CERTIFIED MODEL	MEGM051E

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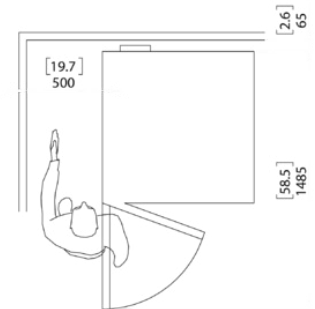
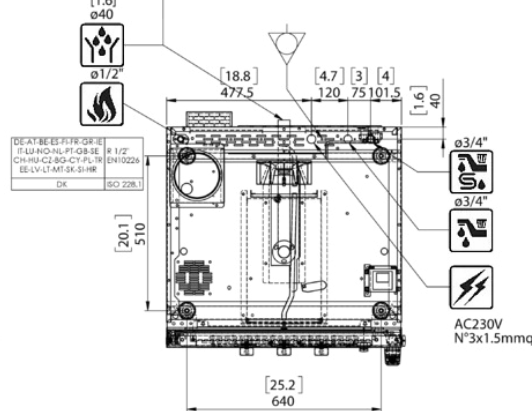
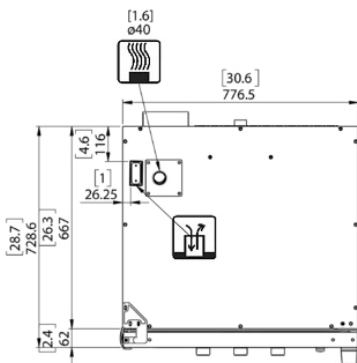
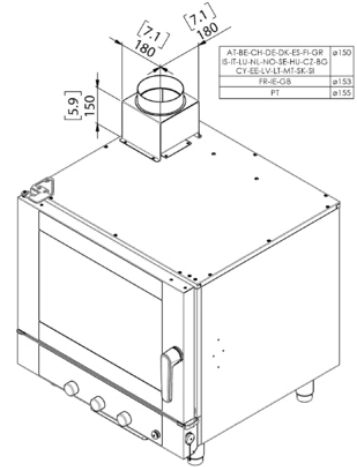
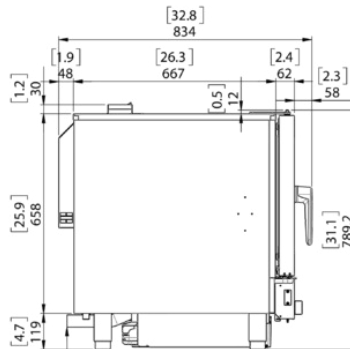
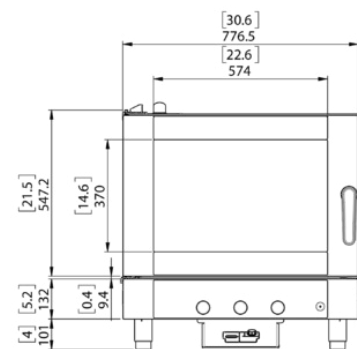
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Dimensions: Millimeters [inches]

ICGT051E/ICGM051E

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## PRODUCT'S RANGE PLUS



always cooking uniformity, thanks to the CLIMA system: automatic temperature and humidity control always ideal depending on the food being cooked.



For gas ovens, the Green Fine Tuning burner modulation system and patented high-efficiency heat exchanger prevent wasted power and reduce harmful emissions.



The Ecospeed Dynamic system, depending on the quantity and type of product, optimises and controls the energy supply, ensuring the correct cooking temperature at all times, avoiding fluctuations and thus lower energy and water consumption and reduced weight loss.

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
RP04	<b>RP04</b>	SET OF CASTORS FOR STANDS, 2 OF WHICH WITH BRAKES
NPT071	<b>NPT071</b>	TRAY HOLDER - INSERTABLE ON 45 MM CENTRE DISTANCE SUPPORT
NPT064	<b>NPT064</b>	TRAY HOLDER - INSERTABLE ON STAND
NPF04	<b>NPF04</b>	FLANGED FEET KIT FOR SUPPORTS, FOR NAVAL INSTALLATIONS
KIPS051E	<b>KIPS051E</b>	KIT FOR OPPOSITE HINGED DOOR
KFP002	<b>KFP002</b>	FOOT STOPPER KIT
ISR071S	<b>ISR071S</b>	STAINLESS STEEL BASE SUPPORT FOR BLAST CHILLER INSERTION MOD. 050-051 - FULL AISI 304
ISR071E	<b>ISR071E</b>	STAINLESS STEEL BASE SUPPORT - FULL AISI 304
ILV126	<b>ILV126</b>	PROVING CABINET WITH HUMIDIFIER AND PROGRAMMABLE DIGITAL CONTROLS - GLASS DOORS
IGP516	<b>IGP516</b>	PAIR OF SHELF RACKS - GN - 600 X 400
IGP464	<b>IGP464</b>	PAIR OF BULKHEADS - 600 X 400
ICLD	<b>ICLD</b>	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
IBAS051	<b>IBAS051</b>	SHATTERPROOF BAR
PLG3016	<b>PLG3016</b>	PLUG - 230 V - 16A - 2P+T
PCSM	<b>PCSM</b>	FLOWMETER 10-100
PCSK	<b>PCSK</b>	PURITY C STEAM FILTER HEAD KIT
PCSF	<b>PCSF</b>	PURITY C STEAM 1100 CARTRIDGE
CBL3015	<b>CBL3015</b>	CABLE - 3 MT - 3 X 1,5 MMQ
ICFX01	<b>ICFX01</b>	FAT FILTER
RP004	<b>RP004</b>	WHEEL SET OF WHICH 2 WITH BRAKE
IKG071	<b>IKG071</b>	OVERLAY KIT
IKG051	<b>IKG051</b>	OVERLAY KIT
IKE071	<b>IKE071</b>	OVERLAY KIT
IKE051	<b>IKE051</b>	OVERLAY KIT

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



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## OPTIONAL

	MODELLO	DESCRIZIONE
	OCBM4	ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE-PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V
	ISP464	EXTRA CHARGE FOR PANCAKE TRAY HOLDERS IGP PASTRY VERSION
	IPS051	OPPOSITE DOOR
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK