

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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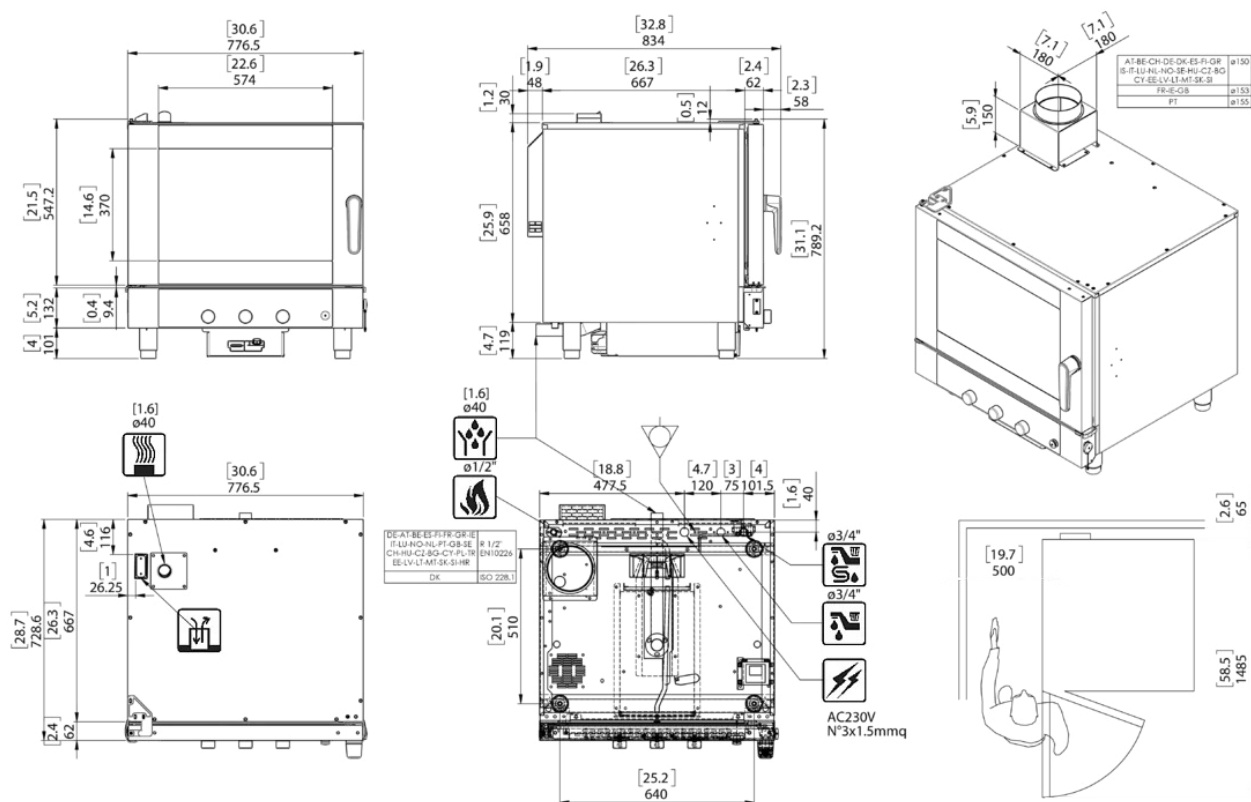
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Technical Information

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