

DIRECT STEAM GAS COMBIOVEN - 10 X 1/1 GN - 10X  
600X400 ASSISTED COOKING - ELECTRONICALLY  
CONTROLLED MANUAL CONTROLS

CODICE CR1496251	MODELLO HOGT101E	SERIE Horizon III
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Project .....  
Rev.: .....  
Zone: .....  
Location: .....



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.



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## TECHNICAL SPECIFICATIONS

The Touch oven control panel has high-visibility LED alphanumeric displays (HVS - High Visibility System) to ensure clear readability. It also features a 2.4-inch color display (LCD - TFT) that allows you to view your favorite programs, preset programs, variable fan options, automatic washing, menu and settings in a clear and intuitive manner.

**COOKING MODE:** Automatic with 95 tested and memorised cooking programmes, including programmes for reheating on plate and baking tray. Programmable with the possibility of storing 99 cooking programmes in automatic sequence (up to 9 cycles) by assigning a dedicated name and icon. Manual cooking with three cooking modes with immediate start: convection from 30°C to 260°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 260°C. Clima® - Automatic system for measuring and controlling the percentage of humidity in the cooking chamber. Quick scroll & push selection of favourite programmes, with dedicated scroller.

**OPERATION:** HVS (High Visibility System) alphanumeric LED displays for temperature, Clima, time and core temperature. 2.4 inch colour display (LCD - TFT) for displaying favourite programmes, preset programmes, ventilation, automatic washing, menus, settings. SCROLLER knobs with Scroll and Push function to confirm choices. Manual preheating.

**CONTROL FEATURES:** Autoreverse (automatic reversal of fan rotation direction) for perfect cooking uniformity. Automatic chamber vent control. Manual humidifier. LED cooking chamber lighting. Easy access to programmable user parameters, to customise the appliance via user

menus. 2 ventilation speeds, the reduced speed activates the reduction of heating power. Intermittent speed is available for special cooking. Core temperature control with 4-point probe (core probe optional). Needle core probe Ø 1 mm, for vacuum cooking and small pieces (optional). USB connection for downloading HACCP data, updating software and uploading/downloading cooking programs. **SERVICE programme:** Electronic board function test - Temperature probe display - Equipment operating hours counter for all main functions for scheduled maintenance. Functional check self-diagnosis before starting to use the equipment, with descriptive and acoustic signalling of any faults. **EcoSpeed** - Depending on the quantity and type of product, the oven optimises and controls the energy supply, always maintaining the right cooking temperature and avoiding fluctuations. **EcoVapor** - With the EcoVapor system there is a clear reduction in water and energy consumption thanks to the automatic control of steam saturation in the cooking chamber.

**Green Fine Tuning** (gas models) - New burner modulation system and high efficiency heat exchanger to avoid wasted power and reduce harmful emissions. IPX3 water jet protection.

**MAINTENANCE CLEANING:** LCS (Liquid Clean System) automatic cleaning system (optional), with integrated tank and automatic dosage (CombiClean liquid detergent, in 100% recyclable cartridges. Supplied with 1 cartridge canister of liquid detergent CDL05 - 990 g). 7 automatic washing programmes. Manual washing system with external hand shower (hand shower optional).

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## Technical Information

SPECIFICATION	DATA
MATERIAL	CR1496251
DEFINITION	ICGT101E MISTO GAS 10T C/TOUCH
COMMERCIAL LINE	ICON E
SUPPLY	GAS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	1145 mm
NET WEIGHT	128 Kg
VOLUME (net)	0.674
PACKAGE LENGTH	870 mm
PACKAGE WIDTH	910 mm
PACKAGING HEIGHT	1370 mm
PACKAGE VOLUME	1,085 m3
GROSS PACKING WEIGHT	143 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	0.5 kW
GAS POWER	16
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
IP GRADE	IPX3
CERTIFIED MODEL	HOGT101E



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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
KISC04	<b>KISC04</b>	MULTIPOINT CORE PROBE KIT. Ø 3 MM - T VERSION
KISA01	<b>KISA01</b>	CORE NEEDLE PROBE KIT. Ø 1 MM - VERSION T
KIPS101E	<b>KIPS101E</b>	KIT FOR OPPOSITE HINGED DOOR
KFP002	<b>KFP002</b>	FOOT STOPPER KIT
ISR101E	<b>ISR101E</b>	STAINLESS STEEL BASE SUPPORT
IGP864	<b>IGP864</b>	PAIR OF BULKHEADS - 600 X 400
IGP116	<b>IGP116</b>	PAIR OF SHELF RACKS - GN - 600 X 400
ICLD	<b>ICLD</b>	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
ICFX02	<b>ICFX02</b>	FAT FILTER - 2pcs
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
RP004	<b>RP004</b>	WHEEL SET OF WHICH 2 WITH BRAKE





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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
	ISP864	SUPPLEMENT FOR BAKERY VERSION IGP-864 TRAY HOLDER BULKHEAD
	ISC04	MULTIPOINT CORE PROBE. Ø 3 MM - T VERSION
	ISA01	NEEDLE CORE PROBE. Ø 1 MM - T VERSION
	IPS101	OPPOSITE DOOR
	ILCS2	LCS AUTOMATIC WASHING SYSTEM - 1 CARTRIDGE CANISTER OF LIQUID DETERGENT INCLUDED CDL05 - 990 GR. - T VERSION"
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK