

Gastrosteam

ELECTRIC COMBI STEAMER WITH BOILER

GEM T20 X

10 x 2/1 GN - 20 x 1/1 GN



COOKING MODES

- Convection with CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with CLIMA 30 - 300°C
- Display of pre-set time and temperature for each mode

OPERATING MODES

- Automatic ICS "Interactive Cooking System" with 63 cooking automatic procedures for: First courses, Meats, Poultry, Fish, Vegetables, Pastry, Multigrill for over 370 recipes tested by the manufacturer and ready for immediate use
- EXTRA automatic settings with 40 automatic procedures for:
 - Timed Holding or controlled by the core probe
 - Regeneration of plated meals or on GN containers
 - Slow or fast Defrosting
 - Vacuum Cookings
 - Multilevel Cooking
 - Multilevel Cooking "Just in Time"
- Programmable with 400 free programs in automatic sequence (up to 15 cycles)
- With delayed start
- With core probe
- Timed cooking
- Manual cooking with up to 15 cycles in automatic sequence and PLUS functions for:
 - Holding
 - Finishing (Soft, Medium, Hard)
 - Fan management (intermittent fan rotation)
 - Vent management
 - Delta T Cooking
 - Second Timer available

OPERATIONAL FUNCTIONS

- LED back-lighting Liquid Crystal Display (LCD) with "Touch Screen" technology
- Scroller with Push function to confirm chosen parameters
- Automatic or manual cavity Pre-heat
- Self-diagnosis at the start of the oven with fault description and acoustic alarm
- CLIMA function to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for a quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking
- DELTA T cooking for parallel control of temperatures in the cavity and at the food core
- Automatically adjusted steam quencing



- Programmable delayed start of the oven
- Easily accessible software parameters for personalized oven pre-setting
- Automatic control of cavity steam
- SERVICE program for:
 - PC board auto-test, and display of internal probes setting
 - Check oven operating hours for all main functions for a programmed maintenance
- Semi-automatic washing program as standard

CONTROL FUNCTIONS

- Choice of 6 fan speeds and intermittent fan mode; three lower speeds enabling reduced power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors
- External connection of core probe for use with Multipoint meat or needle probe
- USB port for download of HACCP data, software upgrade and for uploading/downloading personal recipes
- Manual controls for:
 - Manual humidifier
 - Cavity fast cool down with auto-stop at 50°C
 - Timed oven lights with halogen lamps positioned between the door and inner glass
 - Manual opening of cavity vent

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Energy Saving device for reduced energy consumption

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

STEAM GENERATOR

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type
- Automatic boiler pre-heating
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing
- Alarm in case of boiler de-scaling required
- Boiler semi-automatic de-scaling program

STEAM GENERATOR SAFETY DEVICES

- Boiler safety thermostat
- Boiler water level probes
- Boiler probe to check boiler completely empty

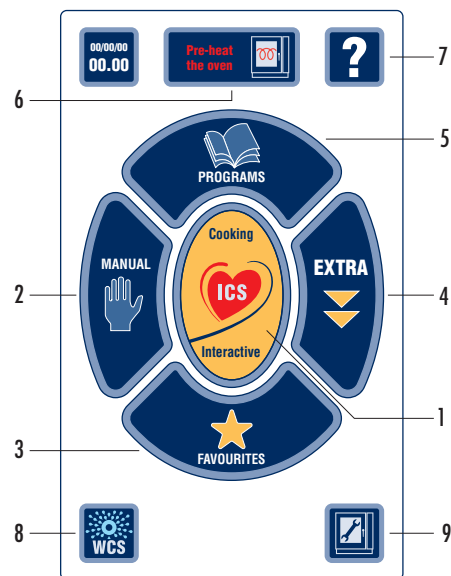
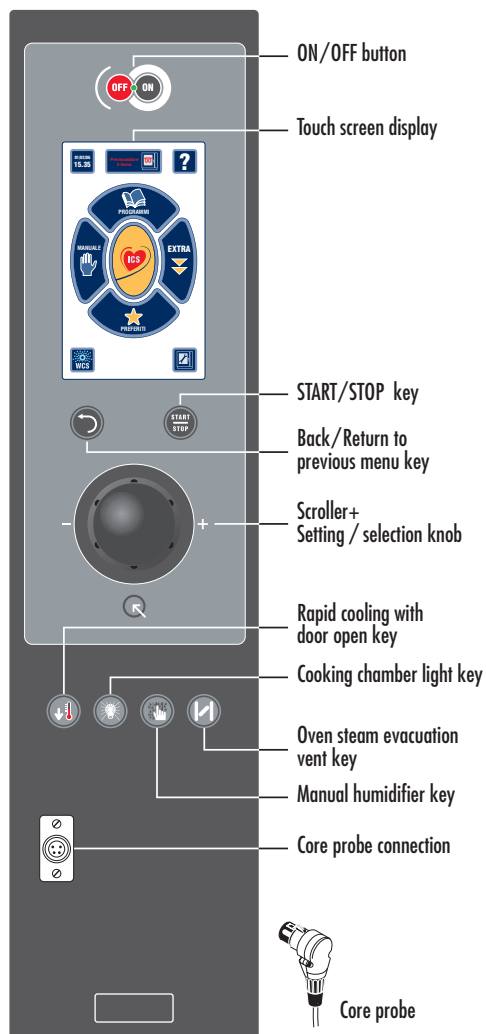
STANDARD EQUIPMENT

- Side racks
- Nr. 2 stainless steel grids 2/1 GN (mm 530 x 650)
- Core probe
- Core probe holder
- Recipe book

OPTIONAL EQUIPMENTS / ACCESSORIES

- Hand shower LD25
- Automatic cavity washing system LMT20, with 3 levels of intensity:
 - SOFT normal dirt
 - MEDIUM for ingrained dirt
 - HARD for extra heavy soiling
- USB key with software update
- Extra charge for Ethernet connection - ETH
- Two step locking mechanism for safety
- Right hinged door PS001
- Special and marine voltages
- Connection for energy saving system SN
- Needle probe for vacuum packs SE005 with external connection - ø 1 mm
- Fat filter FX102
- Removable rack SG102
- Plated meal rack PR102
- Thermal rack cover CP102 for SG or PR
- Trolley for removable oven rack CR102
- Stainless steel extraction hood with motor and air-cooled steam condenser HKA102
- Stainless steel floor stands SR102
- Stainless steel floor stands with side runners SP102
- Trolley CD002 to hold complete washing system and detergent tank
- Stainless steel holding cabinets with electromechanical controls AC102 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Neutral cabinet AN102 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Holding cabinets with digital controls and CLIMA, automatic electronic humidity, time and temperature control system MA102 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Combiclean DLO10 - Alkaline cleanser (tank 10 lt.)
- Combiboiler DS010 - Alkaline descaler for boiler (tank 10 lt.)

GEM T20 X



- 1 - ICS (Interactive Cooking System). Press the ICS key then select the food to be cooked
- 2 - MANUAL function for direct setting of cooking mode, time, temperature and/or other cooking parameters
- 3 - FAVOURITES function to access the most frequently used personal and automatic programs
- 4 - EXTRA FUNCTION: REGENERATION, HOLD, DEFROSTING, MULTILEVEL COOKING, VACUUM COOKING
- 5 - PROGRAMS function to create, start and manage personal cooking programs (400 programs, 15 automatic sequence cycles)
- 6 - Preheating function
- 7 - HELP function
- 8 - WCS (Washing Combi System) automatic washing
- 9 - SERVICE function to access maintenance and servicing functions

TECHNICAL DATA

GEM T20 X

External dimensions	mm	1170 x 895 x 1090 h
Weight - Gross / Net	Kg	265 / 240
Total electric power	kW	31
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	30 / -
Steam heating output	kW/kcal	30 / -
Fan power	kW	1
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

10 x 2/1 GN - 20 x 1/1 GN

- With side racks: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 70 mm
- With rack SG102: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 65 mm
- With plated meals rack PR102: 49 plates (31 cm) at 68 mm distance

APPROVALS

CE IPX 5

GEM T20 X

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