

HMG 101 P



10 x 1/1 GN

05.2008

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for perfect cleaning
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Push-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back wall and fan wheel
- Front removable control panel for easy service and check component
- AISI 316 fully insulated steam generator
- Oven drain with built-in air gap; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and hard water)
- Connections gathered at the oven right hand side
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the cavity burner and boiler heating system
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with display fault
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with fault display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 91 cooking programs of 9 cycles each for sequential cooking; three Regenerating programs are available with one modifiable
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- FAST-DRY cavity vent for a fast evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Automatic boiler pre-heating
- Cavity clean program "CL"
- Boiler De-scaling program "DE"
- Boiler De-scale alarm



- Automatic boiler drain (with controlled water temperature) and rinsing
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity and boiler operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Flame detection sensor
- Low gas pressure switch
- Fan motor thermic protection
- Magnetic door switch
- Boiler water level probes
- Lack of water displayed alarm
- Displayed diagnostic
- Component cooling system

OPTIONS

- Automatic washing WCS (Washing Combi System) KL101
Cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower
- Hand shower LD25
- Stainless steel trolley to hold complete washing kit CD002
- Two step safety door handle mechanism
- Right hinged door PS001
- LPG version
- Wind protection device CAM101
- Side runners for 600 x 400 trays mod. PA604 (8 trays)
- Removable rack SG101
- Plated meals rack PR101
- Thermal cover CP101
- Trolleys CR101
- Fat filter FX101
- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection

- Extraction hood with steam condenser HKA101
- Stands SR101 - SP101
- Shelf for cleanser tank KD101
- Holding cabinets AC101 - MA101
- Cabinet AN101
- Connection for an external printer (type RS 232)

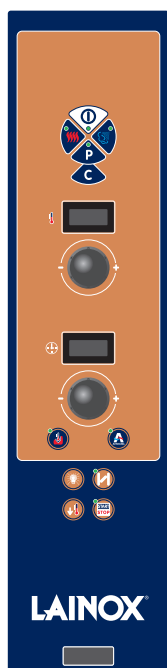
TECHNICAL DATA

External dimensions	mm	990 x 860 x 1090 h
Weight	Kg	205
Total electric power	kW	1
Nominal heating output	kW/kcal	28 / 24080
Chamber heating output	kW/kcal	18 / 15480
Steam heating output	kW/kcal	18 / 15480
Fan power	kW	0,55
Power supply voltage		AC 230 V - 50 Hz

CAPACITY

10 x 1/1 GN

- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SG101: 10 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR101: 30 plates (31 cm) at 68 mm distance



P VERSION

Manual controls with electronic control, ability to program 99 programs 9 cycles in automatic sequence, 44 pre-set recipes *, numerical displays, Autoclimate with Fast-Dry automatic vent, self-diagnosis, automatic reverse (distribution of the air in the chamber with automatic reversing of the fan direction), humidifier and cavity lights.

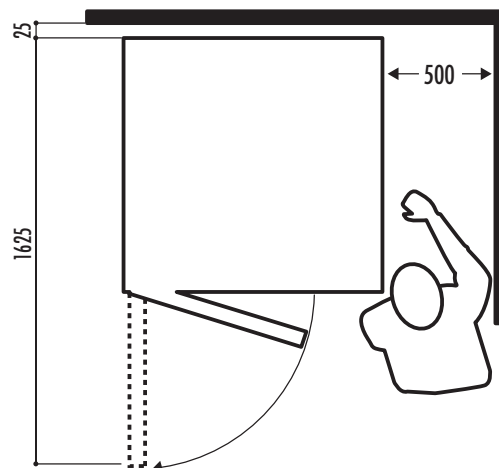
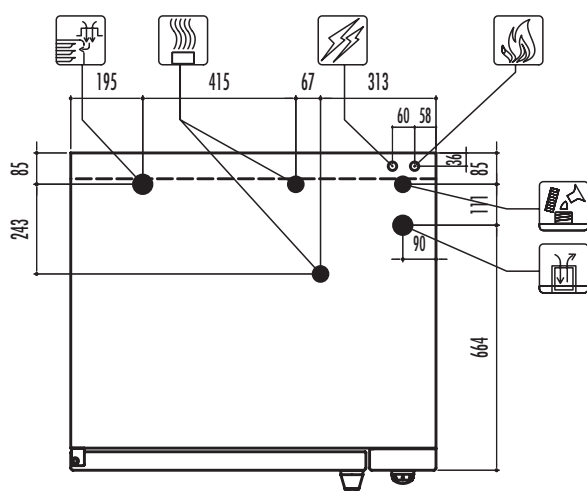
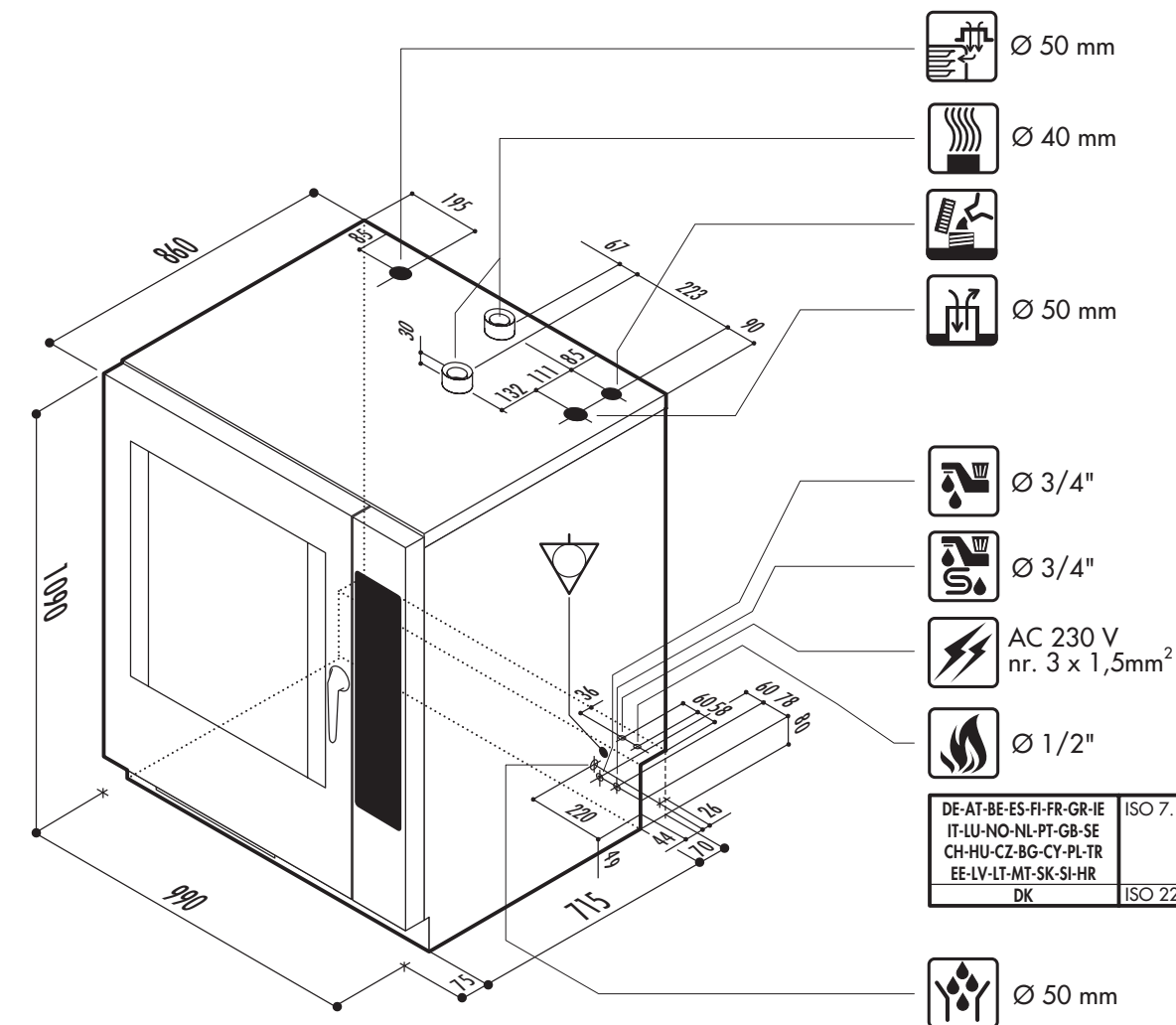
OPTIONAL: core probe, hand shower, automatic washing system WCS (Washing Combi System), two speed fan

(*) 31 recipes for versions without core probe

OPERATING MODES

- Convection with Autoclimate 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30°C - 300°C
- Reheating with Autoclimate 120°C - 140°C
- Automatic sequence cooking
- Temperature hold with Autoclimate function

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