

964305

GFP05T

**TAP PASTRY GAS COMBI STEAMER WITH 5 TRAYS
(600X400MM), TOUCH SCREEN, DIRECT STEAM,
CORE PROBE AND AUTOMATIC WASHING**



- 5-tray pastry gas combi steamer (60x40 cm) with direct steam and premixed burners.
- The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners, is designed to achieve optimal circulation of hot air flow.
- AISI 304 watertight door with high-performance and easily replaceable gasket and 2 glass panes: the outer pane is 4 mm thick and the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency. Air tunnels over the entire door surface for the operator's safety.
- Cooking chamber lighting through LEDs in the door.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 10 cooking cycles help save energy and obtain excellent results.
- Half Power function for energy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds. In the latter, the fan pauses are longer and important for obtaining perfect cooking results for all-baked goods, especially for delicate products such as meringues, macarons and soufflés.
- Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam (6 cm vent).
- Programmable steam puff for each cooking cycle, which can be set to last up to 20 seconds, to enhance the leavening and browning of the surface of baked products and pastries.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cycles, and images of the finished dish.
- Multifood technology for cooking several foods simultaneously.
- Quick cooling function of the cooking chamber.
- Integration with the Cloud platform for controlling recipes and ovens easily.
- Kromia: the LED light under the dial indicates the operating status by changing colour.
- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- HACCP and consumption data recording.

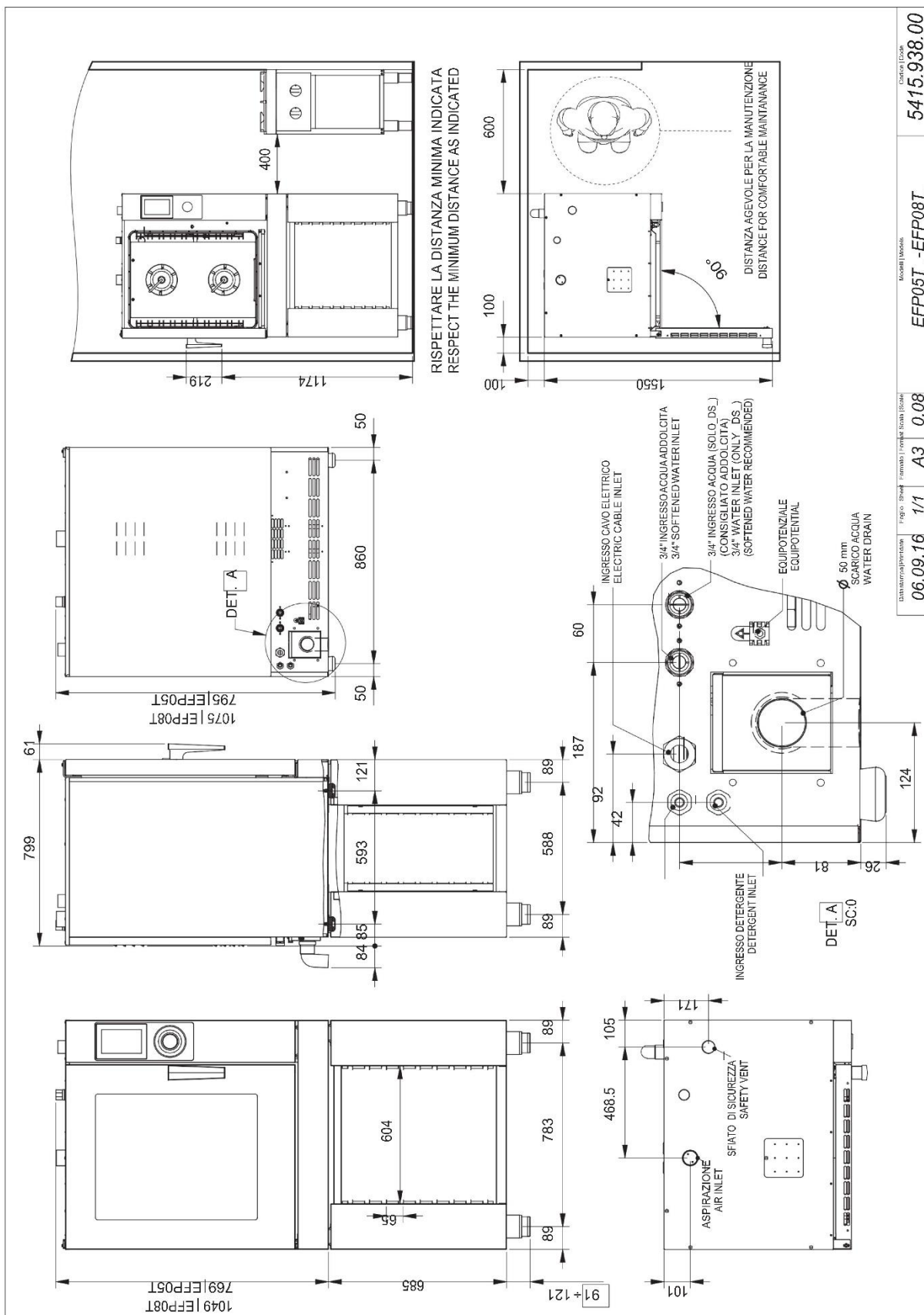
TECHNICAL DATA

TOTAL POWER	13 + 0,5 kW	GAS POWER	13 kW
ELECTRIC POWER	0,5 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	0,5 kW
TRAY CAPACITY	n° 5x(600x400)	NATURAL GAS CONSUMPTION	1,37 m³/h
COOKING CHAMBER DIMENSIONS	66x45x49 cm	GUIDES	n° 5
VERTICAL DISTANCE BETWEEN TRAYS	9 cm	MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	50±130 °C
MIXED CYCLE TEMPERATURE	50±250 °C	CONVECTION CYCLE TEMPERATURE	50±300 °C
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - tray 400 x 600 mm
FAN SPEED	6 + 6 pulsed	CE GAS CERTIFICATE NUMBER	CE-0085CU0270
WATER CONNECTION POSITION	18cm	WATER DRAIN POSITION	18cm
WATER CONNECTION DIAMETER	3/4"	DRAIN DIAMETER	1,9685"
WIDTH	96 cm	DEPTH	87,5 cm
HEIGHT	74 cm	PACKAGE WIDTH	104 cm
PACKAGE DEPTH	103 cm	PACKAGE HEIGHT	100 cm
NET WEIGHT	134,2 kg	GROSS WEIGHT	157,4 kg
VOLUME	1,07 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.02 m³/h	LATENT HEAT RELEASE	2600.0 W
SENSIBLE HEAT RELEASE	4550.0 W	STEAM RELEASE	3822.0 g/h

ACCESSORIES

9037	CHROME-PLATED GRID (600X400MM)	9041	SMOOTH ALUMINIUM TRAY 600X400 H=20MM
9045	PERFORATED ALUMINIUM TRAY 600X400 H=65MM	9046	ALUMINIUM BAGUETTES BAKING TRAY
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS	951945	WHEELS KIT FOR OVENS BASE
951950	NEEDLE CORE PROBE FOR VACUUM COOKING	951961	PIPING KIT FOR WATER INLET AND OUTLET
961910	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM)	961912	PAIR OF 6X70MM SPACED SIDE RUNNERS (6 TRAYS) FOR EFP05
961936	CONDENSATE EXHAUST HOOD FOR TAP PASTRY OVENS, 220-240V, 50/60HZ, 0.25KW MOTOR	961937	CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS
961938	CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)	961939	LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)
961941	BASE UNIT WITH SIDE RUNNERS FOR TAP PASTRY OVENS	961943	COVERING PANEL FOR 5 TRAYS PASTRY WITH HOOD ON TOP OF A NEUTRAL CUPBOARD OR A HOT CUPBOARD OR A PROOVER CABINET OR A BASE
961946	PAIR OF 70MM SPACED SIDE RUNNERS (6 GN1/1 AND 600X400MM TRAYS) FOR EFP05T	961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)	961956	STACKING KIT FOR 1X5 AND 1X5 TRAY TAP PASTRY GAS OVENS

INSTALLATION SCHEMES



06.09.16	1/1	A3	0.08	EFP05T_-EFP08T_	5415.938.00
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