
964307

GFP05TB

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



IMMAGINE DA DEFINIRE

- 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
LPG CONSUMPTION	1.02 kg/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	LATENT HEAT RELEASE	2600.0 W
SENSIBLE HEAT RELEASE	4550.0 W	STEAM RELEASE	3822.0 g/h

ACCESSORIES

INSTALLATION SCHEMES



IMMAGINE DA DEFINIRE