

Smart Oven - Convection Oven

Gas - Convection Oven

NGCO 1011



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Gas Convection oven powered by gas burner with 20 kW power rate.

Usable for ten bakery trays of 400 x 600 mm or ten gastronorm trays of 535 x 350 mm.

Equipped with temperature control and timer indicator. Baking with manual steam injection and open-close air system.

OTHER AVAILABLE MODELS

- NGCO 511

MAIN FEATURES

- Heated with maximum temperature of 275 degree Celcius.
- Bake with timer function up to 120 minutes or always on function.
- Equipped with gas ignition error indicator.
- Framed door with glass window to observe baking results.
- Includes both Gastronorm and Bakery type runners.
- Manual steam injection system.
- Includes lever to open and close oven chamber ventilation.
- Convection fan with reversible direction, switches automatically every two minutes.
- Baking capacity tested for 160 pieces of 30-gram croissants per cycle.
- Baking capacity tested for 120 pieces of 35 gram-danish raisin per cycle.

CONSTRUCTION

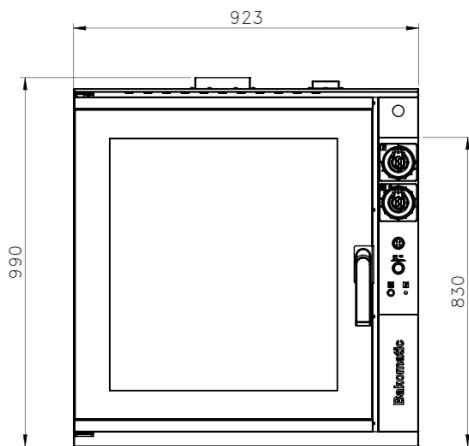
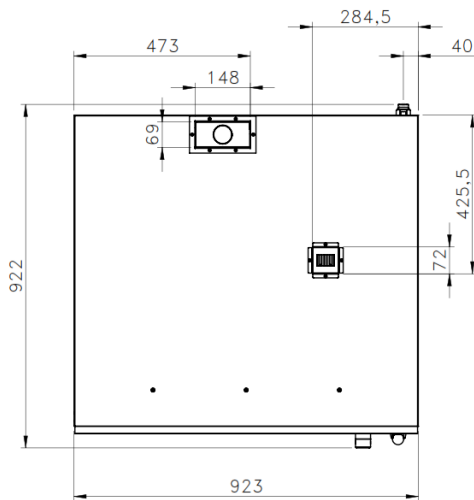
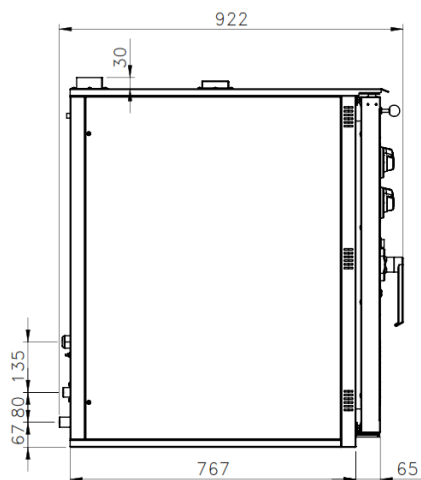
- Exterior panel constructed from stainless steel 304.
- Tempered glass door made of double layer to insulate heat inside the chamber.
- Durable double-locking handle.

INCLUDED ACCESSORIES

- Bakery tray runners.
- Gastronorm tray runners.

OPTIONAL ACCESSORIES

- N/A

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width : 923 mm
 Depth : 922 mm
 Height : 990 mm

Cooking Surface

Cooking zones : Ten bakery trays of 40 cm by 60 cm
 or ten gastronorm trays 1/1 with 8 cm pitch.

Gas Power Rating

Heat input total : LPG/LNG 20 kW
 No. of burners : 2
 Control type : Temperature and Timer control
 Gas type options: LPG G30, G31
 LNG G20, G25

Electrical Supply Data

Total connected load : 0.15 kW
 Voltage : 230V, 1NPE AC / 50-60 Hz
 Recommended fuse : 0.5 A (slow)

Connections

Gas : DN 20 (3/4")
 Water : DN 20 (3/4")
 Drain : N/A

Heat & Steam Emissions

Direct heat emission : 7 kW
 Latent heat emission : 4 kW
 Steam emission : 5.86 kg/h

PACKAGING DATA

Width : 1000 mm
 Depth : 998 mm
 Height : 1140 mm
 Volume : 1.14 m³

WEIGHT

Net Weight : 166 kg
 Gross Weight : 199 kg

Capacity Load Per Tray : 5 kg
 Capacity Load Chamber : 5 kg x 10 : 50 kg
 Volume Chamber : 250 Liters