

COMPACT EVOLUTION 6 GN 2/3 | 6 GN 1/1 | 9 GN 1/1 | 6 GN 1/1 T

TECHNICAL SPECIFICATIONS



	COMPACT EVOLUTION 6 GN 2/3	COMPACT EVOLUTION 6 GN 1/1	COMPACT EVOLUTION 9 GN 1/1	COMPACT EVOLUTION 6 GN 1/1 T
GN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 2/3 GN	12 / 6 / 4 x 1/1 GN	18 / 9 / 6 x 1/1 GN	12 / 6 / 4 x 1/1 GN
Distance between GN guides (mm)	50	50	50	50
Recommended for (n) servings per day	20-80	30-100	50-150	30-100
Maximum temperature (°C)	300	300	300	300
Dimensions (width x depth x height) (mm)	520 x 623 x 662	520 x 800 x 662	520 x 800 x 822	760 x 595 x 662
Weight (kg)	60	72	89	76
Packaging dimensions (width x depth x height) (mm)	580 x 793 x 894	580 x 970 x 894	580 x 970 x 1057	802 x 765 x 894
Gross weight (kg)	70	82	99	86
Power (kW)	5,6	7,0	10,4	7,0
Voltage (V/Ph/Hz)	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

Multilevel GN guides

Fan stop when door is opened

Core probe cooking. With Plug&Play connector equally suitable for single point

probe, multipoint or sous-vide functionality

Preheat & Coolsdown. Automatic pre-heating or cooling of the cooking chamber

MultiSteam. Patented dual steam injection technology

SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity

in the chamber according to the type and quantity of food

DryOut Plus. Active extraction of humidity from the cooking chamber

SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds

MySmartCooking. Intelligent cooking system

400 Programmes + 10 Cooking phases in each programme

Multi-level & Just in Time

MyCloud. Connection of the oven with the smartphone or tablet

WiFi connection, with remote update of the oven software

FastMenu. Create a quick-access screen with just the programmes and functions

Cooking Check. Summary of daily, monthly or annual consumption

NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure

MyCare. Intelligent automatic cleaning system (4 levels + rinse)

6.5-Inch widescreen TFT touch screen

External connector for magnetic probe

USB connection

Highly resistant AISI 304 18/10 stainless steel cooking chamber

fully welded with rounded edges and integrated drainage

LED chamber illumination

Door opening positioner

Low-emissivity Double-Glass Door

Automatic drainage system

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Automatic regeneration

OPTIONS

Door opening on the left hand side

TSC (Thermal Stability Control)

UltraVioletSteam. Patented ultraviolet ray technology: totally pure, free steam sterilised and pathogen-patented ultraviolet ray technology

ACCESORIOS

Special trays for each baking

Initial installation kit

Pressure reducer kit

Stacking kit + 2 initial installation kits

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Table with shelf

Table with GN guides

Stacked-type table

Cleaning shower kit

Stand-alone trolley (except COMPACT EVOLUTION 6 GN 1/1 T)

Wall connector

Steam condensation hood

Frontal steam condensation and odour hood with carbon filter

Heat shield

Chimney Steam Diverter Kit

MySmoker

Multipoint probe

Single-point probe

Sous-vide probe (single point)

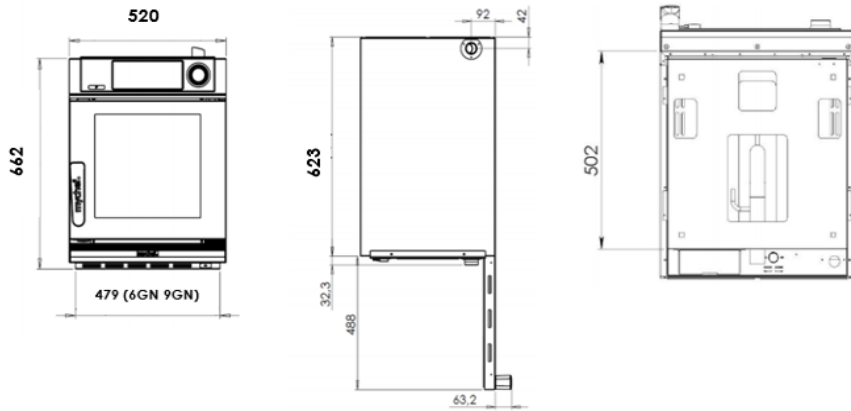
CleanDuo

Carbon filter for the Frontal steam condensation and odour hood with carbon filter

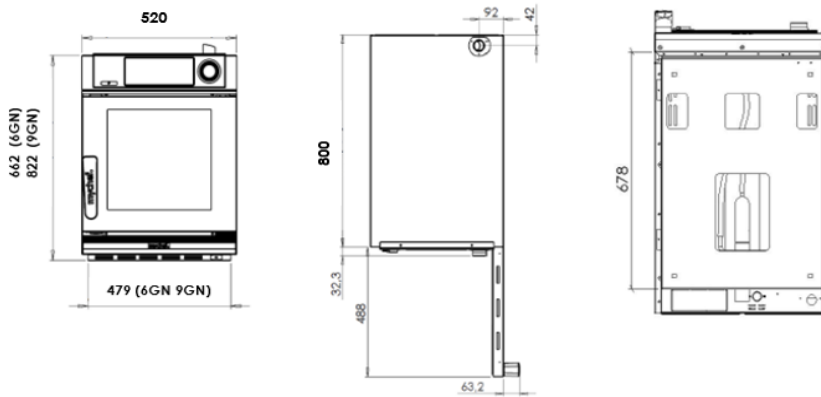
Ethernet connection with status indicator

INSTALLATION DETAILS

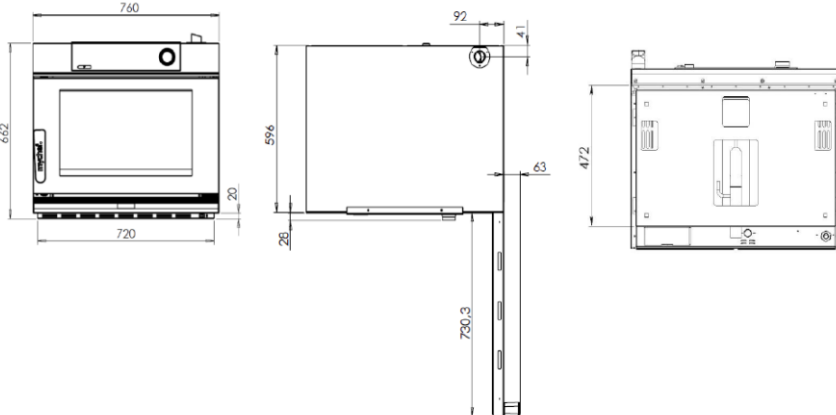
COMPACT EVOLUTION 6 GN 2/3



COMPACT EVOLUTION 6 GN 1/1 - 9 GN 1/1

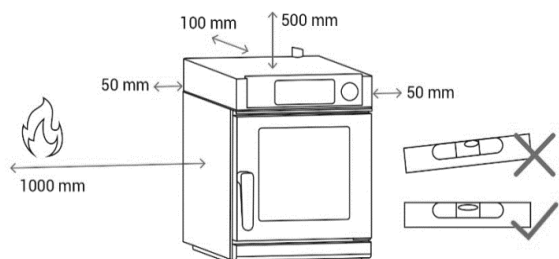


COMPACT EVOLUTION 6 GN 1/1 T



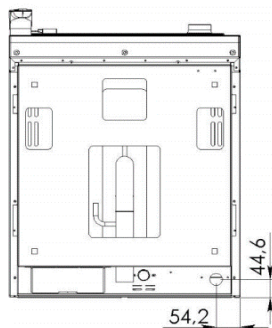
SAFETY DISTANCES

- Sides = 50 mm
- Rear = 100 mm
- Upper = 500 mm
- Heat sources = 1000 mm
- It must be completely level

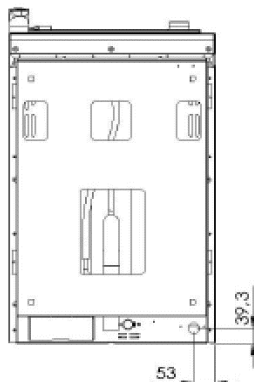


ELECTRICAL SUPPLY

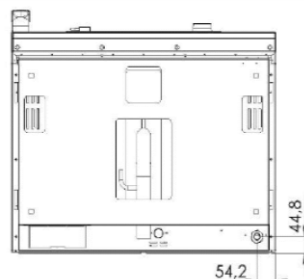
6 GN 2/3



6 GN 1/1 - 9 GN 1/1



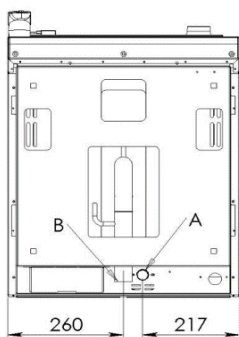
6 GN 1/1 T



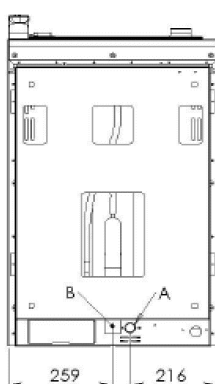
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 2/3	230/ L+N /50-60	5,6	25,0	H07RN-F 3G 2.5
	230/3L/50-60	5,6	13,0	H07RN-F 4G 1.5
	400/3L+N/50-60	5,6	13,0	H07RN-F 5G 1.5
6 GN 1/1	230/ L+N /50-60	7,0	30,4	H07RN-F 3G 4.0
	230/3L/50-60	7,0	16,0	H07RN-F 4G 1.5
	400/3L+N/50-60	7,0	16,0	H07RN-F 5G 1.5
9 GN 1/1	230/3L/50-60	10,4	23,0	H07RN-F 4G 2.5
	400/3L+N/50-60	10,4	23,0	H07RN-F 5G 2.5
6 GN 1/1 T	230/ L+N /50-60	7,0	30,4	H07RN-F 3G 4.0
	230/3L/50-60	7,0	16,0	H07RN-F 4G 1.5
	400/3L+N/50-60	7,0	16,0	H07RN-F 5G 1.5

WATER CONNECTION

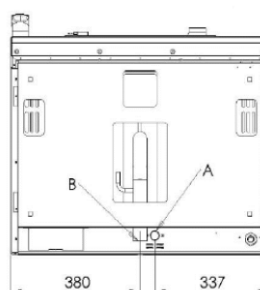
6 GN 2/3



6 GN 1/1 - 9 GN 1/1



6 GN 1/1 T



A Connection 3/4" treated water

B Drainage DN 40

Water quality

Temperature < 30°C

Pressure from 150 to 400 kPa dynamic flow

Hardness between 3° and 6° FH

PH between 6,5 to 8,5

Chlorides below 30 ppm

Use of water softener and filter required