



Client _____ Quantity _____

Project _____ Position _____

Qubi oven

Model: QUBI20G

Cod: NP01204031000

Technical data

Number of pans:	20
Pans size (mm):	GN 1/1
Tray centre distance (mm):	63
Number of fans:	2
Fan speed:	17
Dimensions (mm):	960 x 910 x 1950
Net weight (kg):	197
Volume (m3):	1,704
Chamber size (mm):	410 x 680 x 1440
Electric power (kW):	7
Voltage (V):	380-415
Power supply (A):	10,6
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Gas power (kW):	30
Total gas power (Kcal/h):	34400
Gas connection:	3/4"
Cold water connection:	3/4"
Softened water inlet:	3/4"
Drain size (mm):	50
Packing dimensions (mm):	1075 x 1075 x 2132
Chamber size (mm):	410 x 680 x 1440
Gross weight (kg):	368
Gross volume (m3):	2,464

Features

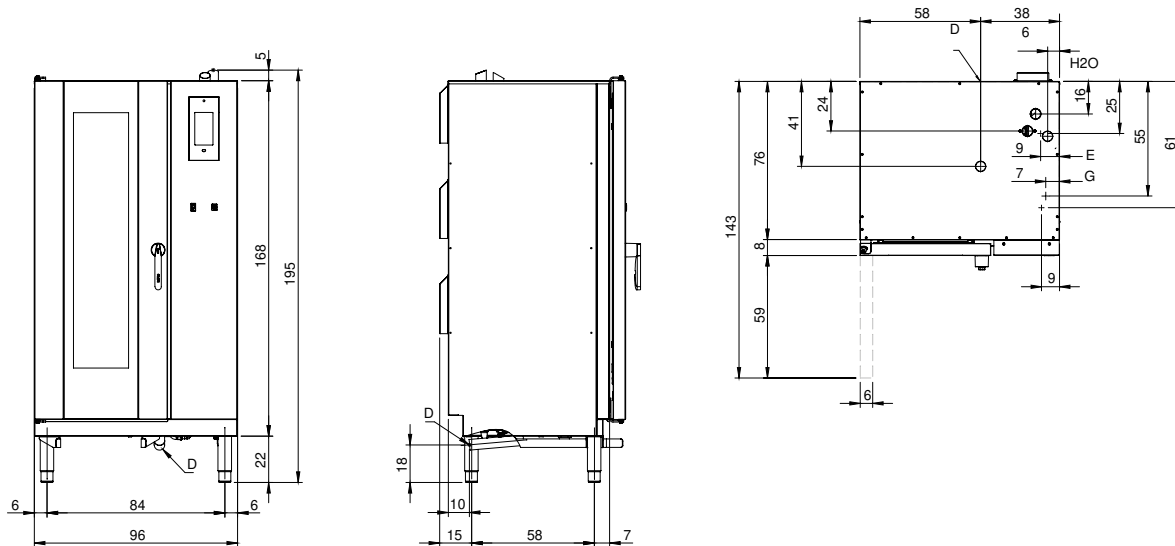
Oven type:	Combi
Control:	Touch screen
Touch screen:	7"
Functions:	Dry cooking, steam, mixed cooking, maintenance, desiccation, multilevel, slow cooking, delta T cooking, finishing, regeneration and pasteurization
Cooling:	Rapid chamber cooling function
Probe:	Standard - multipoint core probe
Washing:	Standard - Closed Circuit
Detergent:	Liquid single-dose
Steam:	Direct + indirect
Steam management:	Double Steam Balance
Boiler:	Standard
Temperature range:	30°C - 300°C
Door:	Hinged door
Fan:	Made of AISI 304 stainless steel - autoreverse
Range timer:	1'-24h
Flue:	Automatic
Recipes:	Standard
Wifi connection:	Wi-Fi remote control system

Gas Combi Oven with boiler and touch screen digital control. Capacity 20 trays G1 1/1. Cooking functions: Dry, steam, mixed, slow cooking, Multilevel, Drying, Regeneration, Finishing, Pasteurization, Holding. Cooking chamber in AISI 304 Linen stainless steel with rounded edges and no joints. Height adjustable feet. Standard tray holder bulkheads, removable and replaceable, with distance between trays of 70 mm. Closing of the door by pressure and reopening by lateral release; highly impact resistant aluminum handle. Silicone gasket inserted in the front of the cooking chamber which ensures maximum tightness of the door, avoiding drops in temperature. Removable liquid/condensate collection tray located under the chamber and the glass door. Cooking chamber heating via high efficiency blown burners. Automatic humidity control system inside the cooking chamber. Uniformity of cooking guaranteed by the reversal of rotation of the motor. Immediate stop of the fan when the door is opened. Steam generation system using Double Steam balance technology. Room lighting with halogen lamps inserted in the door. USB port for loading and saving recipes and firmware update. Standard automatic washing in closed circuit with the possibility of 3 different programs - Soft, Medium, Hard. Touch screen control board: programming of up to 16 cooking phases, management of temperature, time and humidity parameters. Preset and ready-to-use recipes. Probe holder and multipoint core probe as standard. Prepared for connection to the exclusive Cosmo monitoring system which allows remote monitoring of oven operation in real time. 1 standard G1 1/1 grill. Removable Trolley 20 G1 1/1 included. Gas power 40 kW. Electric power 4 kW - 220-240V /1N 50/60 Hz.

Cosmo

Cosmo is the innovative wi-fi technology that allows you to connect cooking, blast chilling and storage appliances to each other and remotely monitor them. Thanks to Cosmo you can manage the entire kitchen from your smartphone and be sure that all devices

Technical draw



G: Gas connection

E: Electric connection

D: Drain for water

H2O: Water inlet 3/4"