

mod. **G10ST** | cod. 15090000 Touch screen 5" 1 kW | 220-240 V ~ 50/60 Hz 22 kW + 270 °C 180 Kg**STANDARD**

10 trays 1/1 GN - Automatic washing of the chamber

OPTIONAL

8 pastry trays 60x40 cm - Wi-Fi Module - Extractable shower - Touch screen 7"

Combi oven with 10 1/1 GN trays or 8 pastry trays, 60x40 cm.

High-definition multi-language control panel with 5" color Touch Screen.

Air distribution system: fan with automatic reverse rotation and 10 different speeds.

The oven is equipped with an automatic steamer which releases steam directly into the chamber; the special injectors spray particles of water directly into the heating elements in the cooking chamber; the fan nebulizes water and distributes the steam uniformly in the cooking chamber.

Preheating up to 13% more than the set cooking temperature (304° C maximum temperature).

Cooking modes: Automatic mode (8 food families and 72 pre-set variants); Programs (up to 40 programs can be sorted out and saved); Manual mode (steam cycle, convection cycle and combination cycle); Special cycles (à la carte menu, regeneration, leavening, cooling and washing).

Special functions: "à la carte menu" for cooking different dishes at the same time.

USB port to download HACCP data, programs and settings. Wi-Fi connectivity ready.

4-sensor core temperature probe.

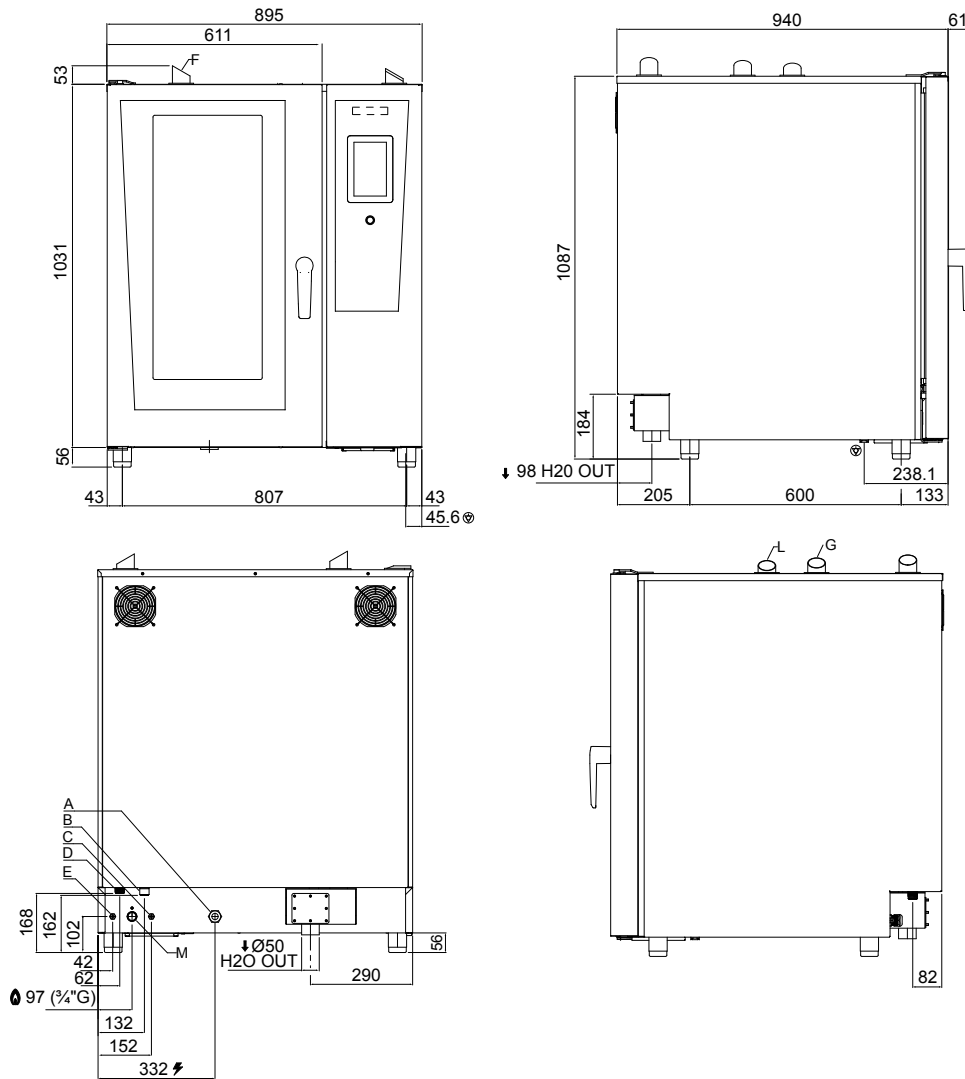
The three different washing programs (delicate, medium, heavy) of the chamber and the "pulsed" rinse system helps reduce water use and power as well as the use of chemical cleaners.

EN CONSTRUCTION CHARACTERISTICS

- Double thermo-glazed door, two led lamps in the chamber. Removable inner glass panels
- Seamless hygienic internal chamber with all rounded corners for easy cleaning
- 304 AISI stainless steel construction of the frame and chamber, 10/10 thickness
- Front access to control board for easy service
- IPX 4 spray water protection
- Supplied with stainless steel rounded 1/1 GN tray rack, 70 mm pitch

EN TECHNICAL AND FUNCTIONAL CHARACTERISTICS

- 5" high-resolution Touch Screen interface (13 languages available)
- Convection cycle (50 °C - 270 °C): ideal for low humidity cooking
- Combination cycle (40 °C - 270 °C): the combination of convective heat transfer with steam achieves humidity-controlled cooking environment, accelerating the cooking process and reducing weight loss
- Steam cycle (30 °C - 130 °C): ideal for sous-vide, regeneration, delicate cooking, seafood and vegetables
- The Automatic mode includes 8 food families (first course dishes, meat, poultry, fish, vegetables, savory and sweet bakery, eggs) with 72 different pre-installed variants. Real time display of the cooking parameters. Up to 48 recipes can be personalized and saved in the oven memory, so the exact same recipe can be recreated easily
- Delta T cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber
- Special cycles: À la carte menu - Regeneration cooking with a tray or a dish - Leavening - Cooling - Washing
- The à la carte mode allows the management of different cooking cycles at the same time; it improves flexibility and guarantees excellent results
- Fan with 10 speed levels from 300 to 1400 rpm and reverse rotation for optimal cooking evenness. The fan stops in less than 5 seconds when door is opened
- 4-point sensor core temperature probe for maximum precision and cooking control
- Automatic fast cool down and pre-heat function
- Washing function using liquid detergent and rinse aid, drawn automatically by means of proper pumps
- USB port to download HACCP data as well as to share cooking programs and configurations
- Capacity: 10 GN 1/1 or 8 Euronorm 60x40 cm. Max load capacity: 30 kg
- Connectivity ready for real time access to connected appliances from remote and data monitoring



INSTALLATION

Clearance: 5 cm rear and left side

Suggested clearance for service access: 50 cm on the right side

ELECTRIC

Supply voltage: 220-240 V ~ 50/60 Hz

Installed power, defaultt: 1 kW

GAS

Installed power, defaultt: 22 kW

WATER

Water inlet connection: 3/4"

Pressure, min/max bar: 1.5 - 3 bar

Drain ø: 50mm

Berto's recommends the use of treated water, based on testing of specific water conditions.

Please refer to the Installation Manual for get detailed information on water quality.

A: Power supply 220-240 V~50/60 Hz

B: R3/4 decalcified water inlet (steam in the chamber)

C: Detergent inlet

D: R3/4 hard water inlet (washing cycles)

E: Rinse aid inlet

F: Oven chamber steam exhaust (outgoing steam)

G: Chamber air intake (incoming air)

L: Chamber combustion fume exhaust

M: R3/4 GAS inlet