



OVENS

ÖFEN



THE BEST “SIDE-KICK” FOR YOUR KITCHEN
DIE BESTE „KÜCHENHILFE“ FÜR IHRE KÜCHE



HRN-1G

PDE-220-HD

EUG-910-HS

GASTRO-PROF LINE - EASY LINE - HOT POINT LINE

GASTRO-PROF LINE

LAVADO
AUTOMÁTICO
AUTOMATIC WASHING



PDE-220-HD

PDG-115-HD

PDE-110-HD

PDG-106-HD

SERIES

Gastro-Prof Gas (PDG-HD) - Gastro-Prof high-power Electric (PDE-HD)
Gastro-Prof medium-power Electric (PDE-LD)



ON/OFF
EIN / AUS



CANCEL/
GO BACK
ABBRECHEN /
ZURÜCK



WASHING CYCLE/
OVEN
REINIGUNGSBETRIEB
/ ÖFEN



PROBE TO THE
HEART
KERNTEMPÉRATUR-
FÜHLER



MANUAL REDUCTION
OF MOISTURE
MANUELLE SENKUNG
DER FEUCHTIGKEIT



OVEN MOISTURE
OFENFEUCHTIGKEIT



MANUAL INCREASE
OF MOISTURE
MANUELLE
ERHÖHUNG DER
FEUCHTIGKEIT



°C COOKING
CHAMBER/DELAYED
ACTION
°C GARRAUM /
VERZÖGERTER GAR-
ZYKLUS



COOKING ΔT°
AT° GARSYSTEM



MENU/RECIPES
RECORD
MENÜ / PROGRAMME
SPEICHERN



COOKING TIME/PRE-
HEATING
GARZEIT / VOR-
HEIZEN



OK
BESTÄTIGEN



COOKING PHASES
GARSTUFEN



STOP-START/
PAUSE
START-STOPP /
PAUSE



SELECTOR
AUSWAHL

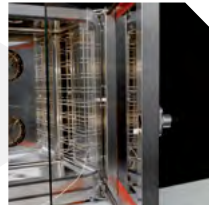
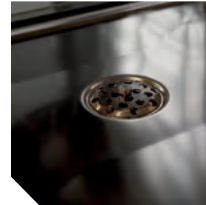


SLOW SPEED
VENTILATION
LÜFTUNG MIT NIE-
DRIGER DREHZAHL

GASTRO-PROF LINE

General specifications

Allgemeine Merkmale

DIGITAL CONTROL
DIGITALE STEUERUNGDOUBLE GLASS DOOR
DOPPELGLASTÜROPENING HANDLE
VERRIEGELUNGSGRIFFDRAINAGE
ABFLUSSINSIDE LIGHTING
INNENBELEUCHTUNG

Chambers with rounded angles to facilitate cleaning - Built of stainless steel, polished in the chamber and outside Scotch-brite finish - Digital control with the possibility of memorising about 200 recipes - 4 cooking phases - Includes probe to the heart - Cooking Δt° - Chamber preheating and cooling function - Automatic inverter of the rotation direction of the turbines - Dual ventilation speed - Moisture control - Inside lighting - Door with double tempered glass with opening for cleaning - Reversible door (optional). - Door gasket embedded in the cooking chamber - **Automatic cleaning** - Removable tray-holder structure with 70 mm guides with vertical separation - Possibility of a USB connection (optional) - HACCP Control (optional).

Garraum mit abgerundeten Ecken zur einfachen Reinigung - Gefertigt in Edelstahl, Innenwände poliert und Außenwände mit Scotch-Brite Kornschliff - Digitale Steuerung mit der Möglichkeit, etwa 200 Programme zu speichern - 4 Garstufen - Kerntemperaturfühler - Δt° Garsystem - Kühl- und Vorheizfunktion - Automatische Umstellung der Lüfterdrehrichtung - Doppelte Lüftergeschwindigkeit - Steuerung der Luftfeuchtigkeit - Innenbeleuchtung - Ofentür mit Doppelscheibe, die für Reinigungszwecke getrennt geöffnet werden kann - Türanschlag links (optional). - Eingesteckte Türrahmendichtung - **Automatische Selbstreinigung** - Abnehmbarer Backblechhalter mit Führungsschienen im 70 mm Abstand - USB-Anschluss (optional) - HACCP-Kontrolle (optional).

	Models	Outside measurements [mm]	Inside measurements [mm]	Capacity	Kw	Voltage	Packaging volume [m³]	Gross weight [kg]	€
Intermediate power Mittlere Leistung	PDE-106-LD	750x755x690	630x410x440	6 GN 1/1	6	400V/III/50 Hz	0.62	88	5,260
	PDE-110-LD	750x755x970	630x410x720	10 GN 1/1	12	400V/III/50 Hz	0.82	120	6,487
	* PDE-115-LD	860x910x1810	740x490x1070	15 GN 1/1	18	400V/III/50 Hz	1.8	180	9,802
	** PDE-120-LD	860x910x1810	740x490x1420	20 GN 1/1	24	400V/III/50 Hz	1.8	220	11,486
High power Hohe Leistung	PDE-106-HD	750x755x690	630x410x440	6 GN 1/1	9	400V/III/50 Hz	0.62	88	5,521
	PDE-110-HD	750x755x970	630x410x720	10 GN 1/1	18	400V/III/50 Hz	0.82	120	6,868
	* PDE-115-HD	860x910x1810	740x490x1070	15 GN 1/1	27	400V/III/50 Hz	1.8	180	10,129
	** PDE-120-HD	860x910x1810	740x490x1420	20 GN 1/1	36	400V/III/50 Hz	1.8	220	11,812
	PDE-207-HD	860x1150x890	740x730x620	7 GN 2/1	18	400V/III/50 Hz	1.11	140	8,072
	** PDE-210-HD	860x1150x1130	740x730x870	10 GN 2/1	27	400V/III/50 Hz	1.37	178	10,256
High power Hohe Leistung	PDG-106-HD	750x755x750	630x410x440	6 GN 1/1	13.5	230V/I/50 Hz	0.62	98	6,586
	PDG-110-HD	750x755x1030	630x410x720	10 GN 1/1	20	230V/I/50 Hz	0.82	130	8,357
	* PDG-115-HD	860x910x1870	740x490x1130	15 GN 1/1	27	230V/I/50 Hz	1.83	195	11,921
	** PDG-120-HD	860x910x1870	740x490x1480	20 GN 1/1	35	230V/I/50 Hz	1.83	240	13,877

* Oven + bracket · Ofen + Unterbau

** Oven + cart · Ofen + Wagen

GASTRO-PROF ACCESSORIES

Models	Description	Outside measurements [mm]	Capacity	Compatibility	Volume [m ³]	Weight [kg]	€
SFGA-97TR	Neutral cabinet	750x760x970	15 GN 1/1	-	0.7	60	1,298
SFGA-76TR	Neutral cabinet	750x760x760	10 GN 1/1	-	0.55	50	1,243
SFGA2-76TR	Neutral cabinet	860x1,145x760	10 GN 2/1	-	0.95	80	1,540
SOPG-70T	Open bracket	750x680x700	10 GN 1/1	-	0.39	21	660
SOPG-90T	Open bracket	750x680x900	15 GN 1/1	-	0.50	24	693
SOPG2-70T	Open bracket	860x1065x700	10 GN 2/1	-	0.69	30	803
SOPG2-90T	Open bracket	860x1065x900	15 GN 2/1	-	0.88	33	847
SFGC-762T	Hot cabinet	750x760x760	10+10 GN 1/1	-	0.57	60	1,760
SFGC-972T	Hot cabinet	750x760x970	15+15 GN 1/1	-	0.70	70	1,815
SFGC2-76TR	Hot cabinet	860x1145x760	10 GN 2/1	-	0.95	80	2,145
CFG-120	Cart	780x650x1740	20 GN 1/1	-	1.02	50	1,760
CFG-220	Cart	780x900x1740	20 GN 2/1	-	1.4	62	2,145
SPG-106	Removable tray-holder structure	560x360x420	6 GN 1/1	-	0.10	10	583
SPG-110	Removable tray-holder structure	560x360x700	10 GN 1/1	-	0.17	12	649
CSPG-76	Cart for tray-holder structure	610x780x980	-	-	0.57	15	836
CSPG-97	Cart for tray-holder structure	610x780x1190	-	-	0.68	17	913
...S	Reversible door accessory	-	-	-	-	-	319
KSFG	Overlay kit	-	-	-	-	-	352
SOPG-300	300 mm height bracket	750x680x300	-	-	-	-	440
SOPG-500	500 mm height bracket	750x680x500	-	-	-	-	539
CFE-11C	Condensation hood	-	-	PDE-104/106/110	-	-	1,738
CFE-14C	Condensation hood	-	-	PDE-115...PDE-120...	-	-	1,958
CFE-21C	Condensation hood	-	-	PDE-207...PDE-210...	-	-	2,178
CFE-24C	Condensation hood	-	-	PDE-220...	-	-	2,244
CAV	Wind shielded chimney	-	-	-	-	-	192
KUSB	Kit USB	-	-	-	-	-	154
HACCP	HACCP	-	-	-	-	-	308
* ADD-500	Water softener	530x325x20	-	ADD-500	-	-	594
** ADD-1200	Water softener	530x325x40	-	ADD-1200	-	-	1,727
C-500	Water softener cartridge	530x325x65	-	-	-	-	385
C-1200	Water softener cartridge	530x325x20	-	-	-	-	363
DBF	Detergent + rinse aid	530x325x40	-	-	-	-	105
TL-112	GN 1/1 stainless tray	530x325x65	-	-	-	-	55
TL-114	GN 1/1 stainless tray	530x325x40	-	-	-	-	55
TL-116	GN 1/1 stainless tray	530x325x60	-	-	-	-	60
TF-112	GN 1/1 perforated tray	530x325x151	-	-	-	-	55
TF-114	GN 1/1 perforated tray	530x325x256	-	-	-	-	65
TF-116	GN 1/1 perforated tray	-	-	-	-	-	70
GRF-11	GN 1/1 stainless grate	-	-	-	-	-	55
GRF-21	GN 2/1 stainless grate	-	-	-	-	-	88
GS-11	Adaptable grate	-	-	-	-	-	72
GRP8-151	Grate for chickens	-	8 chickens	-	-	-	94
GRP8-256	Grate for chickens	-	8 chickens	-	-	-	105
PVL-11	Radiating smooth griddle	-	GN 1/1	-	-	-	182
CFP-11	Deep frying basket	530x325x40	-	-	-	-	99
GRGF-11	Baking hotplate	530x325x40	-	-	-	-	88

* For steam ovens · Für Dampfgeräten

** For steam ovens with automatic wash · Für Dampfgeräten mit automatischer Selbstreinigung

EASY LINE



SERIES
Convection (ECE-HS/ECG-HS) - Convection by humidification (EUE-HS/EUG-HS) - Steam convection (EDE-HS/EDG-HS)



ON/OFF
EIN / AUS



COOKING
TIMER
GARZEIT



DRY AIR/COOKING
OPENING
LUFT ZUFÜHREN /
TROCKEN GAREN



CONVECTION
KONVEKTION



MOISTURE INCREASE
FEUCHTIGKEITSSTEI-
GERUNG



STEAM
DAMPF



CONVECTION/STEAM
KONVEKTION /
DAMPF



COOLING
KÜHLUNG



TEMPERATURE
TEMPERATUR



CONVECTION
KONVEKTION



CONVECTION/
HUMIDIFIER
KONVEKTION /
LUFTBEFEUCHTER



CONVECTION/STEAM
KONVEKTION /
DAMPF

EASY LINE TECHNICAL SPECIFICATIONS



EMBEDDED GASKET
EINGESTECKTE
TÜRDICHTUNG



GRATE-CARRIER AND
TRAYS STRUCTURE
BACKBLECHHALTER UND
BACKBLECHE



PROBE TO THE HEART
KERNTEMPERATURFÜHLER



REDUCTION - AIR
INLET DISK
DREHSCHIBE ZUR REDUK-
TION DER LUFTZUFUHR

3 models: convection, convection/humidifier, convection/steam - Chamber with rounded angles to facilitate cleaning - Analogical, intuitive and user-friendly control - Automatic inverter of the rotation direction of the turbines - Moisture control (in EU, ED models) - Possibility of low-speed cooking (optional) - Chamber cooling function (ED models) - Chamber lighting - Double glass and reversible door - Preinstallation of probe to the heart - Tray-holder structure with 75 mm passage, removable to facilitate cleaning - Possibility of installing cooking temperature chamber viewer (only adaptable from factory) - Possibility of manual (optional) or automatic (optional) cleaning - Possibility of USB connection (optional) - HACCP control (optional).

3 Modelle: Heißluftkonvektion, Feuchtigkeitskonvektion, Dampfkonvektion - Garraum mit abgerundeten Ecken zur einfachen Reinigung - Analoge Steuerung, intuitiv und leicht zu bedienen - Automatische Umstellung der Lüfterdrehrichtung - Steuerung der Luftfeuchtigkeit (Modelle EU, ED) - Verlangsamung der Garzeiten (optional) - Kühlfunktion (Modelle ED) - Innenbeleuchtung - Ofentür mit Doppelscheibe und vertauschbarem Türanschlag - Vorinstallierter Kerntemperaturfühler - Backblechhalter mit Führungsschienen im 75 mm Abstand, zur Reinigung abnehmbar - Montage von Temperaturanzeige in Garkammer möglich (nur in Fabrik) - Manuelle Reinigung (optional) oder automatische Reinigung (optional) - USB-Anschluss (optional) - HACCP-Kontrolle (optional).

	Models	Outside measurements [mm]	Inside measurements [mm]	Capacity	Kw	Power rating [Kw]	Packaging volume [m³]	Gross weight [kg]	€
Convection Heißluftkonvektion	ECE-805-HS	760x640x700h	500x370x450	5 GN 2/3, 440x350	3.35	3.5 230V/I/50Hz	0.51	78	2,163
	ECE-905-HS	920x690x700h	660x420x450	5 GN 1/1, 400x600	5.5	5.8 400V/III/50Hz	0.65	88	2,543
	ECE-907-HS	920x690x850h	660x420x600	7 GN 1/1, 400x600	9	9.3 400V/III/50Hz	0.78	98	3,005
	ECE-910-HS	920x690x1075h	660x420x825	10 GN 1/1, 400x600	13.5	13.95 400V/III/50Hz	0.95	120	3,630
	ECG-905-HS	920x750x760h	660x470x450	5 GN 1/1, 400x600	10	0.20 230V/I/50Hz	0.70	98	4,021
	ECG-907-HS	920x750x910h	660x470x600	7 GN 1/1, 400x600	13.5	0.33 230V/I/50Hz	0.82	108	4,434
	ECG-910-HS	920x750x1135h	660x470x825	10 GN 1/1, 400x600	20	0.46 230V/I/50Hz	1.00	133	5,108
Humidification Luftbefeuchtung	EUE-805-HS	760x710x700h	500x370x450	5 GN 2/3, 440x350	3.35	3.5 230V/I/50Hz	0.51	80	2,401
	EUE-905-HS	920x760x700h	660x420x450	5 GN 1/1, 400x600	5.5	5.8 400V/III/50Hz	0.65	90	2,826
	EUE-907-HS	920x760x850h	660x420x600	7 GN 1/1, 400x600	9	9.3 400V/III/50Hz	0.78	100	3,336
	EUE-910-HS	920x760x1075h	660x420x825	10 GN 1/1, 400x600	13.5	13.95 400V/III/50Hz	0.95	122	3,978
	EUG-905-HS	920x820x760h	660x470x450	5 GN 1/1, 400x600	10	0.21 230V/I/50Hz	0.70	100	4,238
	EUG-907-HS	920x820x910h	660x470x600	7 GN 1/1, 400x600	13.5	0.34 230V/I/50Hz	0.82	110	4,705
	EUG-910-HS	920x750x1135h	660x470x825	10 GN 1/1, 400x600	20	0.47 230V/I/50Hz	1.00	135	5,434
Steam Dampf	EDE-805-HS	760x710x700h	500x370x450	5 GN 2/3, 440x350	3.35	3.5 230V/I/50Hz	0.51	80	2,640
	EDE-905-HS	920x760x700h	660x420x450	5 GN 1/1, 400x600	5.5	5.8 400V/III/50Hz	0.65	90	3,043
	EDE-907-HS	920x760x850h	660x420x600	7 GN 1/1, 400x600	9	9.3 400V/III/50Hz	0.78	100	3,662
	EDE-910-HS	920x760x1.075h	660x420x825	10 GN 1/1, 400x600	13.5	13.95 400V/III/50Hz	0.95	122	4,292
	EDG-905-HS	920x820x760h	660x470x450	5 GN 1/1, 400x600	10	0.22 230V/I/50Hz	0.70	100	4,727
	EDG-907-HS	920x820x910h	660x470x600	7 GN 1/1, 400x600	13.5	0.35 230V/I/50Hz	0.82	110	5,270
	EDG-910-HS	920x820x1135h	660x470x825	10 GN 1/1, 400x600	20	0.50 230V/I/50Hz	1.00	135	6,086

Easy Line accessories



Condensation hood
Dunstabzugshaube



GN 1/1 chromed grate
Grillrost Edelstahl GN 1/1



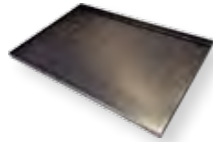
Washing shower kit
Kit Spüldusche



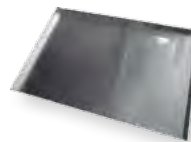
Probe to the heart
Kit Kerntemperaturfühler



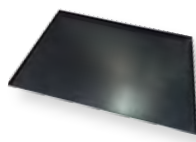
Chamber temperature viewer
Temperaturanzeiger Garkammer



Perforated griddle
Bratplatte perforiert



Aluminium griddle
Backblech aus Aluminium



Griddle
Bratplatte



Open bracket
Offener Unterbau



Hot cabinet
Wärmeschrank

Models	Description	Outside measurements (mm)	Capacity	Power rating	Compatibility	€
SOER-90T	Open bracket	750x580x900	15 GN 2/3	-	-	609
SOEF-70T	Open bracket	920x630x700	10 GN 1/1	-	-	630
SOEF-90T	Open bracket	920x630x900	15 GN 1/1	-	-	652
SFEC-901T	Hot cabinet	920x690x900	12 GN 1/1	-	-	1,597
CLFE-901T	Fermenting cabinet	920x690x900	12 (400x600)	1,54 Kw	-	1,652
CFE-8C	Condensation hood	-	-	1.73 Kw	EUE-805...EDE-805...	1,717
CFE-9C	Condensation hood	-	-	-	EUE-9...EDE-9...	1,761
ADD-500	Water softener	-	-	-	-	594
C-500	Water softener cartridge	-	-	-	-	385
KDLA	Washing shower kit	-	-	-	EUE...EDE...	271
KSFE	Overlay kit	-	-	-	ECE-EUE-EDE	336
KDLRE	Retractable washing shower kit	-	-	-	ECG-EUG-EDG	239
KSCE	Probe to the heart	-	-	-	-	341
*** VTE	Chamber temperature viewer	-	-	-	-	242
** RPV	Air inlet reduction disk	-	-	-	-	38
GRCF-11	GN 1/1 chromed grate	530x325	-	-	-	44
GRCF-23	GN 2/3 chromed grate	354x325	-	-	-	33
TLA-46	Aluminium tray	400x600x20	-	-	-	49
TLL-46	Griddle	400x600x20	-	-	-	33
TFA-46	Perforated griddle	400x600x20	-	-	-	49
TLA-43	Aluminium griddle	440x350x20	-	-	-	33
TFA-43	Perforated griddle	440x350x20	-	-	-	38

** For each oven, 1 disk · 1 Drehscheibe pro Öfen

*** Request on placing the order · Bei der Bestellung beantragen

HOT POINT LINE



HRN-1 G

HRN-2 GH

HRN-3 H

SERIES

Oven + Grill (HRN-G) - Oven + Grill + Humidifier (HRN-GH) - Oven + Humidifier (HRN-H)

Made of stainless steel - Stainless steel cooking chamber (HRN-1, HRN-2) and 18/8 stainless steel (HRN-3) - 4 levels for trays of 60 x 40 cm and GN 1/1 (HRN-2, HRN-3) - 2 powerful fans (HRN-1, HRN-2), auto-reverse turbo fan in HRN-3 model - Microswitch - Continuous timer 10 to 120 minutes with alarm signal - Service panel on the lower part - Thermostat from 50°C to 300°C - Includes 4 grills of 340 mm x 435 mm (HRN-1) 60 x 40 cm (HRN-2, HRN-3) - In the H models, HG the humidifier is direct and manual - On actuating the "grill" the oven heating is automatically disconnected

Gefertigt in Edelstahl - Garkammer Edelstahl (HRN-1, HRN-2) und in 18/8 Edelstahl (HRN-3) - 4 Ebenen für Grillbleche der Größe 60 x 40 cm und GN1/1 (HRN-2, HRN-3) - 2 leistungsstarke Lüfter (HRN-1, HRN-2), selbstumkehrender Turbolüfter in Modell HRN-3 - Mikrounterbrecher - Stufenloser Timer von 10 bis 120 Minuten mit Alarmsignal - Bedientafel im unteren Teil - Thermostat von 50 °C bis 300 °C - Einschließlich 4 Grillroste der Größe 340 x 435 mm (HRN-1) und 60 x 40 cm (HRN-2, HRN-3) - In den Modellen H, HG ist der Luftbefeuchter direkt und manuell zu bedienen - Beim Betätigen der „Grill“-Funktion wird automatisch die Ofenheizung unterbrochen

		Outside						
		measurements	Equipped	W.grill	Kg	m ³	Kw	€
		[mm]						
Monofásico 230 V ⚡	HRN-1G	625x595x600h	Grill	2,000	50	0.42	2.7	853
	HRN-1GH	625x595x600h	Grill+Humidifier	2,000	50	0.42	2.7	986
	HRN-2H	815x690x570h	Humidifier	-	65	0.58	3.4	1,439
Trifásico 380 V ⚡	HRN-2HG	815x690x570h	Grill+Humidifier	2,500	65	0.58	3.4	1,655
	HRN-3H	815x690x570h	Humidifier	-	65	0.58	6.4	2,055
	HRN-3HG	815x690x570h	Grill+Humidifier	2,500	65	0.58	6.4	2,265