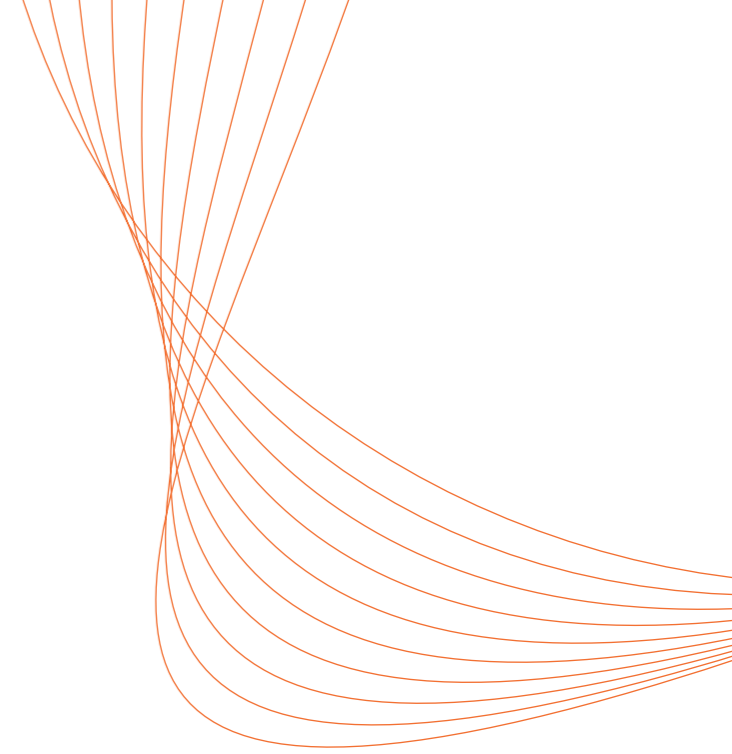


**The  
cooking  
intelligence.**

**Gastronomie  
Profesionala**

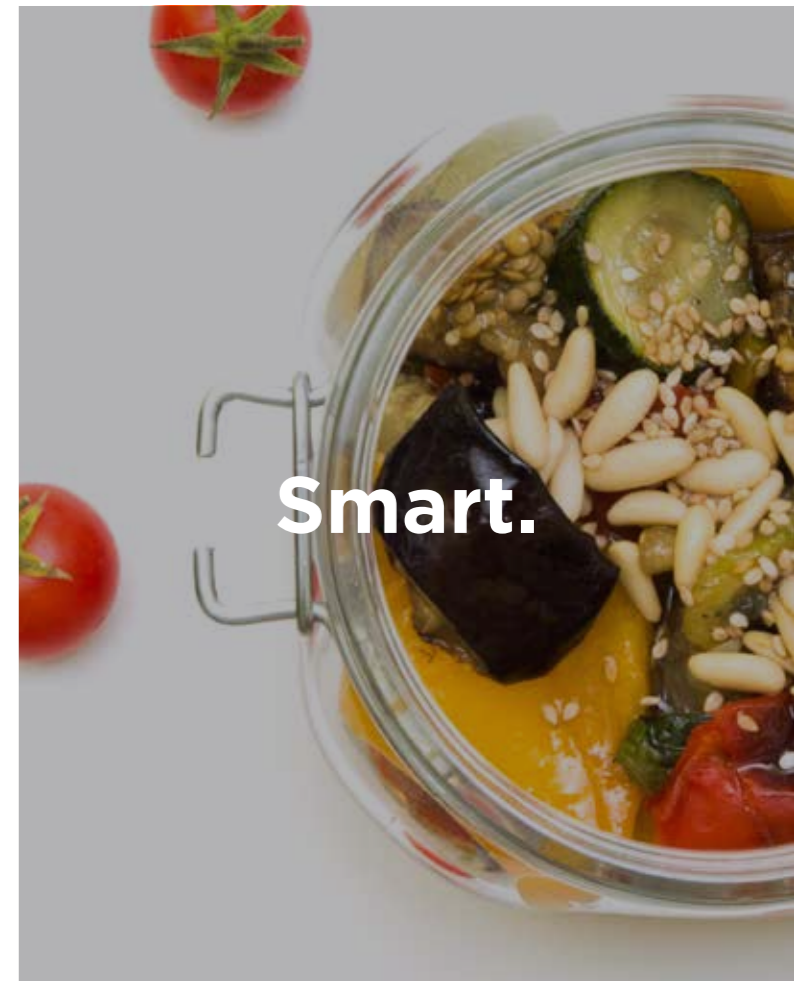
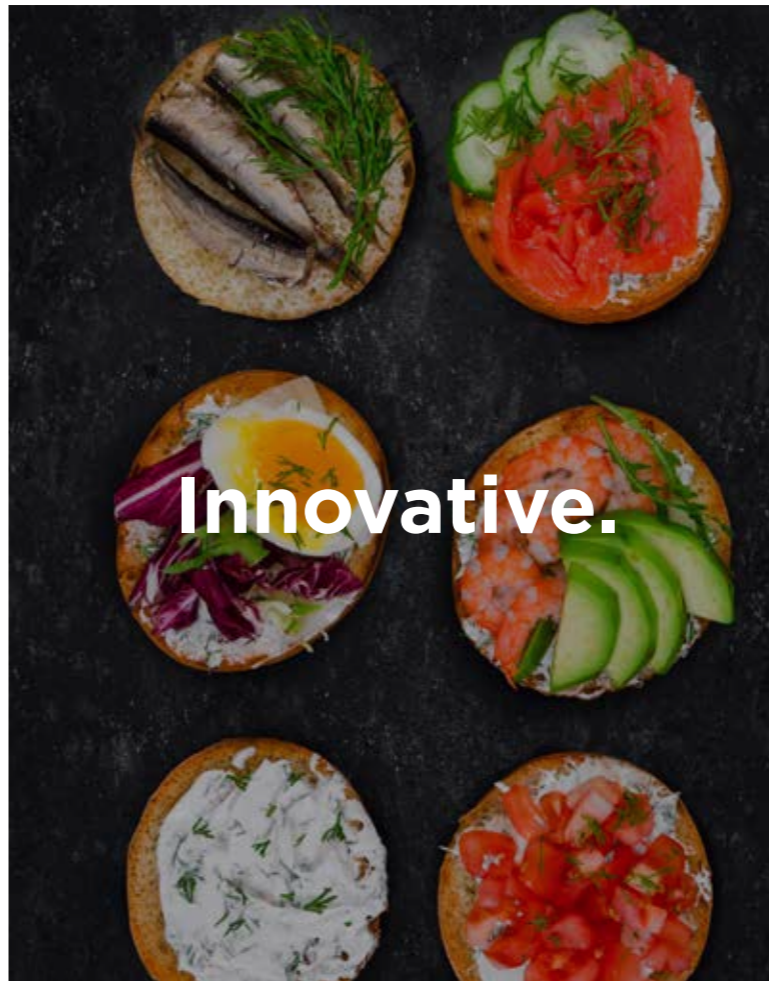
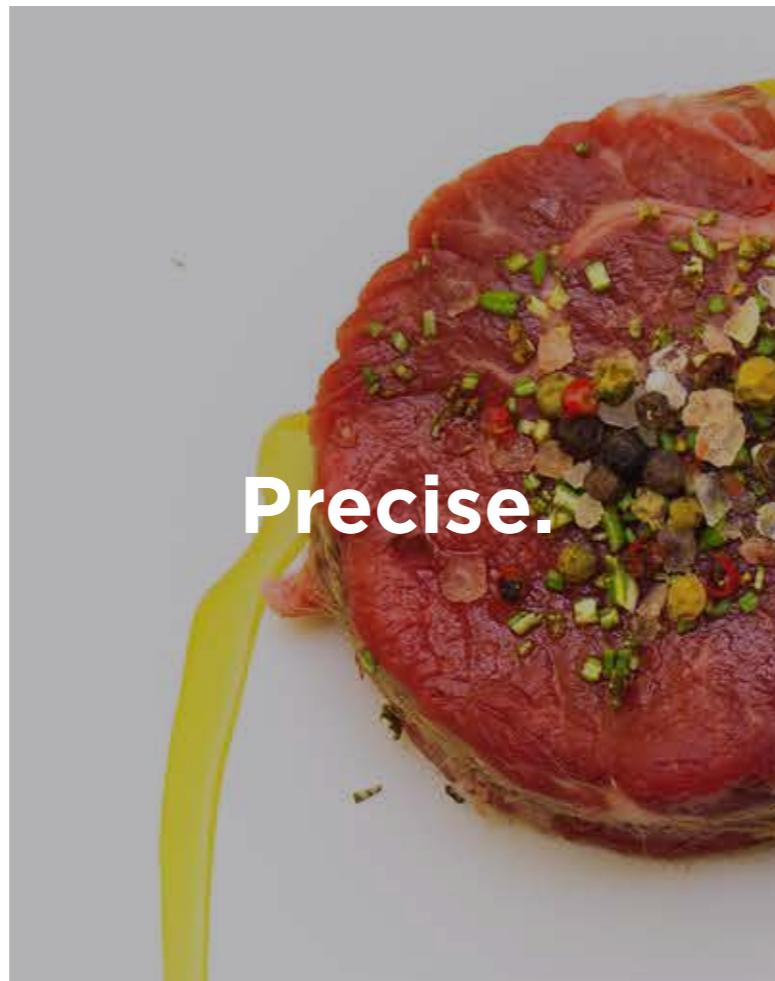


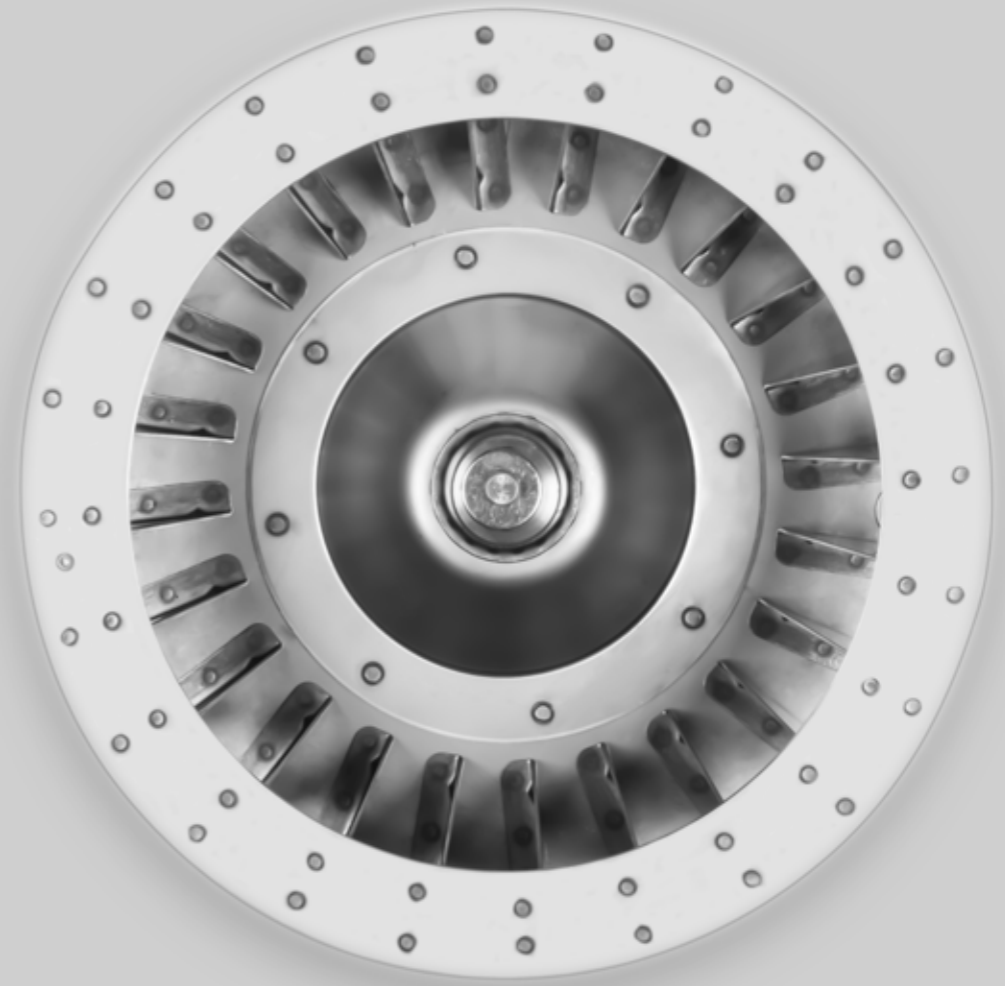


**Sogeco System:  
our contribution to  
the Culinary Arts.**

# Where digital innovation and mechanical reliability meet.

Sogeco brings the 4.0 revolution into the kitchen. The full integration between operator, solid systems and advanced digital tools become a reality thanks to Sogeco technologies, smart solutions that improve work processes and optimize resources. Next to visionary chefs there is Sogeco.





# Sogeco is strong.

Not only digital innovation but also high solidity and reliability of our solutions 100% Made in Italy.



# Sogeco is precise.

Where cuisine becomes art, technologies must have the accuracy and sensitivity able to express the artist's creativity.



# Sogeco is smart.

Our goal is to improve and simplify manual work by automating all those processes where the chef's participation is not crucial.

# Traditional Cooking



## Fish sanitisation

Raw fish can be the involuntary carrier of a nematode worm named Anisakis, which is harmful to humans, that can even migrate to the new host several hours after been fished, with very serious consequences as intestine perforation. Legislation (EC Reg. 853/2004) states that anyone intending to serve raw fish may obtain supplies of product that have already undergone a pre-cleaning process or purchase fresh produce and process it directly at the place of consumption. These procedures should also be applied to marinated or salted fish and to certain species of fish (herring, mackerel, sprats, wild salmon) if cold-smoked (below 60 degrees).



## Blast chilling

"Blast chilling" means bringing the temperature at the core of the product from +70°C to +3°C in the shortest time possible and in accordance with the HACCP hygiene regulations. Qualitatively, blast chilling a cooked food not only prevents the growth of bacteria but also increases the shelf life of the product and it helps to maintain its original quality. It contains the weight loss of the product during the cooling phase (positive chilling) to +3°C, obtaining a succulent product that will last longer and that, after being regenerated, will be as tasty as if it had been freshly cooked. It also allows scheduling work in the kitchen using downtime to produce what will be used throughout the week.



## Drying

Drying removes water from foods, preventing the proliferation of micro-organisms. At low temperature, it does not affect the nutritional value and allows you to obtain high productivity quality products. It is a delicate process of food preservation that preserves vitamins (except those that are most susceptible to oxidation such as vitamin C), minerals and enzymes. The ideal temperature for dehydration is between 40 and 50°C. Temperature control is essential: excess temperature fluctuations destroy enzymes whereas lower temperatures are not effective and expose food to greater oxidation, promoting vitamin loss.



## Mixed slow cooking

This is one of the most important and unexpected findings in the culinary industry: slow cooking was discovered in the middle of the 18th century by the Count Rumford. Having forgotten a pork leg in the oven overnight, the next morning he was surprised to see that the meat was perfectly cooked and juicy. Slow cooking brings out the goodness of the ingredient, and preserves its essences and flavours. It also dissolves the connective tissues, leaving the meat extremely tender. Temperature control is the basis of slow cooking and it is the most important component in the success of the dish.



## Steaming

Steam cooking involves a cooking process that is light and natural while respecting the organoleptic qualities and the nutrient substances of foods. Steaming in a combi oven allows foods to be in contact with water in the aerial state and, unlike traditional immersion boiling, foods do not lose all those water-soluble substances naturally present such as mineral salts and vitamins. Thanks to the advantage of being able to use multiple levels inside the oven and the use of special diffusers, allowing the steam to be distributed evenly in the cooking chamber the exchange of flavours between dishes is avoided in addition to time and energy savings. Unlike boiling, healthier and lighter foods are created without the excessive use of condiments and without overcooking, typical of immersion cooking.



## Dry cooking

Convection cooking, takes place through the forced circulation of hot air, which transmits to the food the heat needed for cooking. Unlike traditional methods of cooking, dry cooking confers to the food more flavour and aroma because the calorific exchange is quicker and therefore the aromas, naturally present in foods, remain inside the same. This cooking method is ideal for first courses such as meat as well as being suited to side dishes and confectionery. It is also suitable for browning, gratin baking, roasts and skewers. Thanks to the use of special bidirectional fans convection cooking is always uniform and ensures excellent results. Several foods can also be cooked at the same time given that with this method the flavours are not mixed.

- 30 °

+ 3 °

+ 40 ° / + 50 °

+ 65 ° / + 70 °

+ 100 °

+ 300 °

# Special Cooking

## Vacuum cooking

+30° / +60°



The use of a vacuum as a cooking technique enhance the flavours and aromas of the food without dispersing the vitamins and mineral salts, reduces the weight loss of the product thanks to non-evaporation of the water in the food and finally, with the use of low temperature steam, tenderer food is obtained. The use of delicate steam prevents the proliferation of all those heat-resistant bacteria that may be present in sleeping form in foods placed under vacuum. The use of a core probe, especially in the case of cooking of meat or fish, is recommended to ensure the degree of optimal temperature and to obtain the best hygienic and organoleptic results. This technique is perfectly suited to dishes like fish, red meats, white meats and vegetables.

## Pasteurisation

+75° / +80°



The term "pasteurisation" comes from Pasteur who in 1860 discovered that when wine was heated to 60 degrees and this temperature was maintained for a few minutes, it could be preserved for long periods. It is a heat treatment used to destroy all pathogenic forms and most vegetative ones, the micro-organisms present in the food, as well as deactivating the enzymes. Pasteurisation is not able to devitalise thermophilic micro-organisms (those that reproduce at temperatures between 50 and 60 degrees) or spores. Usually pasteurisation is combined with other systems of preservation such as refrigeration, the addition of chemical substances and vacuum packaging. The duration of treatment and the temperatures reached depend on the food and the degree of contamination.

## Pot technique cooking

+60° / +150°



Pot technique cooking is a culinary technique that has regained popularity, inspired by the classic preserves. It is used to produce healthy cooking and at the same time to preserve the flavours and organoleptic qualities of the foods. Being a highly effective method of cooking, it has been re-evaluated by many chefs who today use it for the preparation of a variety of dishes.

## Cooking hard boiled eggs

+100°



Cooking hard-boiled eggs with the traditional method uses large quantities of water, energy and time quite unlike the very short times of a combination convection and steam oven. Thanks to our combi oven it is possible to cook eggs saving energy and time. Cooking large quantities of eggs in a single stage with steam at 100°C without the participation of operators, makes eggs softer and tastier. Moreover, thanks to the short cooking times there is no formation of iron sulphides that cause the unsightly green veining typical of overcooking.

## Cooking Chicken

+170°



Cooking chickens using the special grills makes the process faster thanks to the method of forced air that penetrates inside the chicken. Shorter cooking times, greater crispness and the possibility of cooking in different phases: Phase 1 - 230°C - external cooking; phase 2 - 170°C - cooking of meats. Thanks to this method of cooking, meat will be juicier and tastier.

## Grilling

+300°



Grilling can be considered the modern variant of one of the most ancient techniques, that performed directly over the fire. The food is cooked on a preheated grill: the high quantity of heat allows rapid browning of the food. The most important thing in grilling is the ability to reach the correct balance between the quantity of heat and the correct distance between the heat source and the dish, in relation to the thickness and type of food to be cooked.

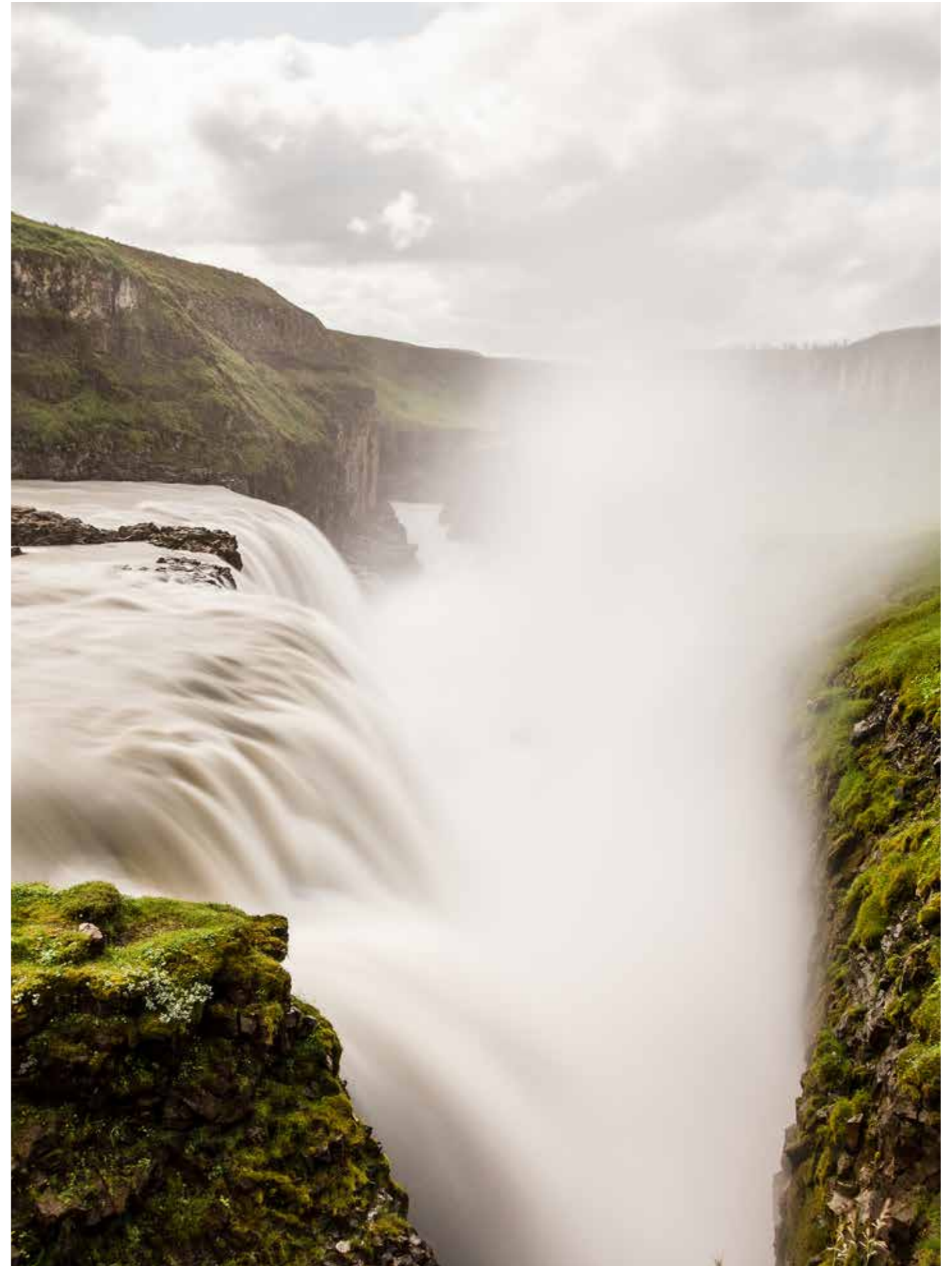




# Humidity control.

Constant control of the humidity inside the cooking chamber is an essential element to achieve the desired result.

The steam control system created by Sogeco, parameters promptly to always maintain the allows you to constantly monitor the conditions correct hydration. An air aspiration system inside the cooking chamber, and to set permits a quick extraction of the excess humidity.





# Air speed control.

The circulation of the air flows inside the cooking chamber must be managed precisely always respecting delicate preparations.

Perfect distribution of the air inside the cooking chamber and the possibility to control its speed make the cooking process “kind” also for more delicate products while fully respecting their characteristics and quality.

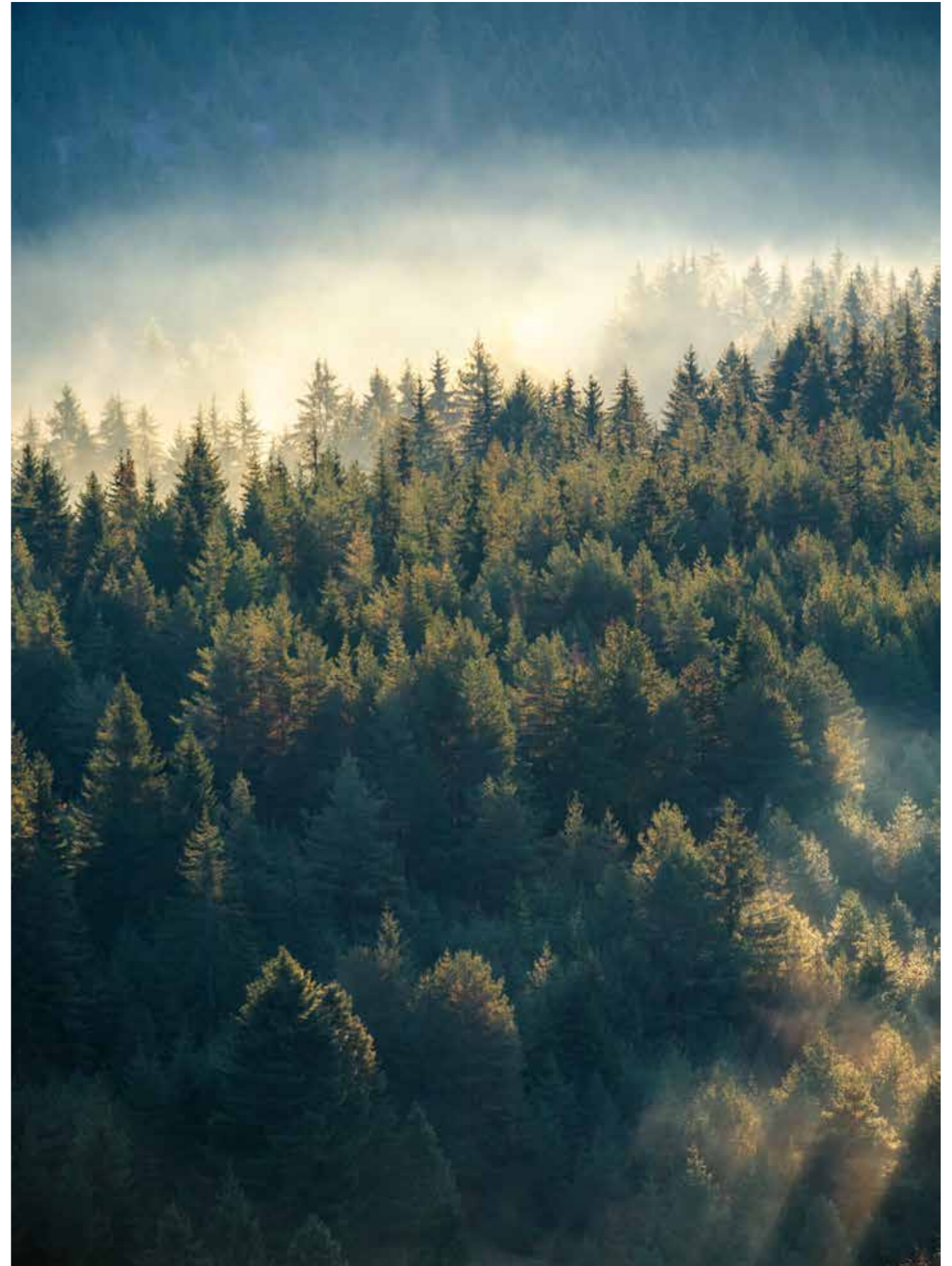


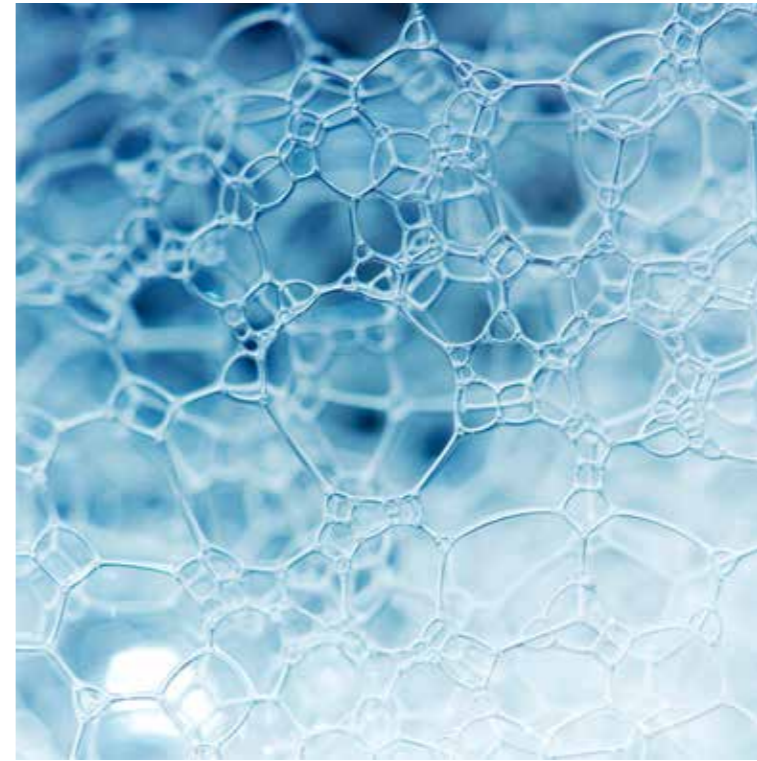


# Energy savings.

Cooking better and saving:  
Sogeco is synergy between saving  
and performance.

Through research and progress, we have developed solutions that guarantee maximum energy savings: such as use of the fan inverter which limits the motor power current, avoiding energy dispersions and overheating, or the automatic cleaning system that reduces water consumption and can operate without the need for monitoring during night hours with significant savings on the cost of electricity. These and other technical solutions make the Sogeco system a technology that offers considerable savings for professional kitchens.





# Washing and sterilisation system.

The smart washing and sterilisation blast chiller system: maximum sanitising with minimum water consumption.

Our static cleaning system ensures deep and complete cleaning and includes 4 functions: rinse, delicate cleaning, normal cleaning and intense cleaning.

The static solution makes the system immune from dirt and debris that could affect the correct functioning while the open cycle reduces the

consumption of water and detergent.

In the system there is no circulation of dirty and polluted water and this reduces the risks of depositing of bacterial load in the cooking and blast chilling chambers.

Finally, the cleaning system works autonomously and this allows it to operate overnight.

b.Chef

# Commercial Kitchens



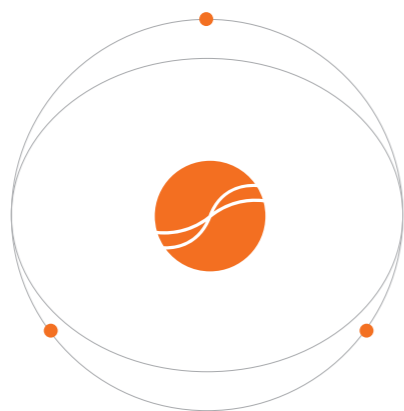
# b.Chef

Obtaining the best result it is now even easier:  
discover b.Chef by Sogeco.

B.Chef is the solution for Light Gastronomy spaces and often without the assistance of personnel with specific preparation. The technical characteristics and the mechanical components make it a complete, reliable and long-lasting oven.

## ARMONIA The perfect COMBination

The combination between ARIA and AQUA for precise control and adjustment of the conditions in real time inside the cooking chamber. Any variance of humidity is immediately self-regulated.



**ARIA**  
Dry System

The dry cooking method thanks to an automatic valve that opens whenever needed removes the steam inside the cooking chamber.

**ACQUA**  
Steam System

An instantaneous steam introduction system at any temperature.



### Static cleaning system

The cleaning system designed by Sogeco ensures an easy and deep cleaning of the cooking chamber. It is an oven-integrated static system: the nozzles, specifically positioned to reach all the parts of the chamber, ensure maximum cleanliness and hygiene preventing dirt and grease becoming the cause of malfunction. Unlike the rotary method, the static cleaning system has a better duration and requires less maintenance. The system works in total autonomy, it can be used during the night hours with a significant saving on the cost of electricity and saving employee's precious time during their working hours. There are 4 different programs: rinse, light, normal and intense cleaning.



### Scheduled start

The Sogeco ovens permit better organisation of the work allowing those who work in the kitchen the option of programming 5 different ignitions of the oven at exact pre-set times: in this way the work cycles are optimised with a considerable saving of time and the enhanced organisation of resources. Once programmed, the oven will operate automatically at a pre-set time for the specified duration and will stop at the pre-set cooking end time.



### Delta T and Core probe

The core probe is a useful tool for the cooking of food that require constant and precise control of their degree of colouration at the core. This device automatically stops the cooking process at the exact moment the desired parameters are reached. The Sogeco core probe ensures control of the weight loss of the product without compromising quality. Delta T cooking works with the use of the core probe and makes it possible to maintain a constant difference between the temperature in the chamber and the temperature in the centre of the product: a value named Delta. The smaller the Delta the more delicate the cooking process will be. It is particularly suitable for products such as ham and large cuts of meat.



### Speed modulator

The meticulous adjustment of the fan speed allows the use of the hot air flow suitable for each type of cooking: when the air is perfectly distributed in the cooking chamber and the speed is adjusted according to the food to be cooked, even the most delicate products are prepared fully respecting their characteristics and quality. The speed regulator also improves the speed stability of the fan: thanks to the modulator each cooking process will ensure an excellent result.

# Commercial Kitchens



## Supermarkets

Mass retail chains require technologies able to operate even in the absence specialised personnel.

## Delicatessen

The technologies dedicated to gastronomies must ensure perfect cooking regardless of the load and offer wide versatility in order to be able to cook everything.



## Service stations

Solutions for hot point service stations must combine performance, size and cost optimization in order to enhance the available resources.

**b.Chef**  
6XGN 1/1 GAS



Fast and "on the move" consumption is one of the modern food trends that has become increasingly established and consolidated in recent years. The offer has also increased in this sense: hot tables, gastronomy counters of mass retail chains and similar activities must meet higher standards in terms of quality, safety, taste and presentation. For this reason it is

essential to be able to count on complete technologies that are reliable, powerful and simple and which at the same time offer small dimensions and reduced investment costs. The solution is Sogeco's b.Chef, a multifunction cooking system that allows the preparation of hot dishes and snacks in an easy, quick and convenient way.



# Interfaces

In order to satisfy a range of different needs, Sogeco offers various solutions to control the b.Chef oven.

In the Manual version simplicity and speed of control are the key.

The Digital version guides the user in setting the values of cooking, the core probe is standard and the fan speed is adjustable. The LCD control panel has no limits. The setting and management

of the cooking parameters eases the performance of more complex cooking recipes. Up to 5 different ignitions of the oven are programmable to better organise the work. Using the USB port it is possible to import, export and update the recipes from the PC and to generate the HACCP report. There is also the possibility of saving the entire cooking process and repeat it whenever you like.





**b.Chef** 5XGN 2/3 - 1/2**BCH0523ECR****BCH0523EDR**

<b>Electromechanical controls (M)</b>	4 knobs	-
<b>Digital Controls (D)</b>	-	60 prog. 5 phases
<b>Power Supply</b>	220V - 240V 50 / 60Hz	220V - 240V 50 / 60Hz
<b>Capacity</b>	5 x GN 2/3 - 1/2	5 x GN 2/3 - 1/2
<b>Number of covers</b>	25 / 40	25 / 40
<b>Electric power</b>	3,2 kW	3,2 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	73 mm	73 mm
<b>Max. temperature</b>	270°C	270°C
<b>N° of fans</b>	1 with reverse rotation	1 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable
<b>Sizes (W x D x H) and weight</b>	606 x 785 x 650 mm, 52 kg	606 x 785 x 650 mm, 52 kg
<b>Sizes (W x D x H) and weight after packaging</b>	631 x 781 x 701 mm, 58 kg	631 x 781 x 701 mm, 58 kg
<b>Fan speed</b>	1 speed adjustable	3 speed adjustable
<b>Core probe (D)</b>	-	Standard
<b>Automatic cleaning (D)</b>	-	Optional

**b.Chef** 4XGN 1/1**BCH0411ECR****BCH0411EDR**

<b>Electromechanical controls (M)</b>	4 knobs	-
<b>Digital Controls (D)</b>	-	60 prog. 5 phases
<b>Power Supply</b>	220V - 240V / 380V - 415V 3N 50 / 60Hz	220V - 240V / 380V - 415V 3N 50 / 60Hz
<b>Capacity</b>	4 x GN 1/1	4 x GN 1/1
<b>Number of covers</b>	35 / 50	35 / 50
<b>Electric power</b>	6,3 kW	6,3 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	75 mm	75 mm
<b>Max. temperature</b>	270°C	270°C
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable
<b>Sizes (W x D x H) and weight</b>	940 x 870 x 650 mm, 72 kg	940 x 870 x 650 mm, 72 kg
<b>Sizes (W x D x H) and weight after packaging</b>	980 x 980 x 810 mm, 95 kg	980 x 980 x 810 mm, 95 kg
<b>Fan speed</b>	1 speed adjustable	3 speed adjustable
<b>Core probe (D)</b>	-	Standard
<b>Automatic cleaning (D)</b>	-	Optional

## b.Chef 6XGN 1/1



**BCH0611ECR**



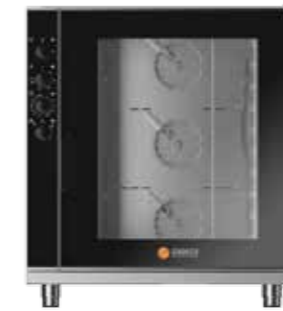
**BCH0611EDR**



**BCH0611EPR**

<b>Electromechanical controls (M)</b>	4 knobs	-	
<b>Digital Controls (D)</b>	-	60 prog. 5 phases	
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power Supply</b>	380V - 415V 3N 50 / 60Hz	380V - 415V 3N 50 / 60Hz	380V - 415V 3N 50 / 60Hz
<b>Capacity</b>	6 x GN 1/1	6 x GN 1/1	6 x GN 1/1
<b>Number of covers</b>	50 / 80	50 / 80	50 / 80
<b>Electric power</b>	9,3 kW	9,3 kW	9,3 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	75 mm	75 mm	75 mm
<b>Max. temperature</b>	270°C	270°C	270°C
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	940 x 910 x 775 mm, 80 kg	940 x 910 x 775 mm, 80 kg	940 x 910 x 775 mm, 80 kg
<b>Sizes (W x D x H) and weight after packaging</b>	980 x 980 x 850 mm, 105 kg	980 x 980 x 850 mm, 105 kg	980 x 980 x 850 mm, 105 kg
<b>Fan speed</b>	1	3	3
<b>Core probe (D - P)</b>	-	Standard	Standard
<b>Automatic cleaning (D - P)</b>	-	Optional	Optional

## b.Chef 10XGN 1/1



**BCH1011ECR**



**BCH1011EDR**



**BCH1011EPR**

<b>Electromechanical controls (M)</b>	4 knobs	-	
<b>Digital Controls (D)</b>	-	60 prog. 5 phases	
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power Supply</b>	380V - 415V 3N 50 / 60Hz	380V - 415V 3N 50 / 60Hz	380V - 415V 3N 50 / 60Hz
<b>Capacity</b>	10 x GN 1/1	10 x GN 1/1	10 x GN 1/1
<b>Number of covers</b>	80/150	80/150	80/150
<b>Electric power</b>	14 kW	14 kW	14 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	75 mm	75 mm	75 mm
<b>Max. temperature</b>	270°C	270°C	270°C
<b>N° of fans</b>	3 with reverse rotation	3 with reverse rotation	3 with reverse rotation
<b>Timer</b>	120 min.	9h 59min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	940 x 910 x 1075 mm, 95 kg	940 x 910 x 1075 mm, 95 kg	940 x 910 x 1075 mm, 95 kg
<b>Sizes (W x D x H) and weight after packaging</b>	980 x 980 x 1170 mm, 130 kg	980 x 980 x 1170 mm, 130 kg	980 x 980 x 1170 mm, 130 kg
<b>Fan speed</b>	1	3	3
<b>Core probe (D - P)</b>	-	Standard	Standard
<b>Automatic cleaning (D - P)</b>	-	Optional	Optional

## b.Chef Gas 6XGN 1/1



**BCH0611GCR**



**BCH0611GDR**



**BCH0611GPR**

<b>Electromechanical controls (M)</b>	4 knobs	-	
<b>Digital Controls (D)</b>	-	60 prog. 5 phases	
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power Supply</b>	220V - 240V 50 / 60Hz	220V - 240V 50 / 60Hz	220V - 240V 50 / 60Hz
<b>Gas flow</b>	Methane (G20) 1,460 m <sup>3</sup> /h LPG (G30-31) 1,088 Kg/h	Methane (G20) 1,460 m <sup>3</sup> /h LPG (G30-31) 1,088 Kg/h	Methane (G20) 1,460 m <sup>3</sup> /h LPG (G30-31) 1,088 Kg/h
<b>Capacity</b>	6 x GN 1/1	6 x GN 1/1	6 x GN 1/1
<b>Number of covers</b>	50 / 80	50 / 80	50 / 80
<b>Electric power</b>	13,8 kW	13,8 kW	13,8 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	75 mm	75 mm	75 mm
<b>Max. temperature</b>	270°C	270°C	270°C
<b>N° of fans</b>	1 with reverse rotation	1 with reverse rotation	1 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	935 x 925 x 885 mm, 115 kg	935 x 925 x 885 mm, 115 kg	935 x 925 x 885 mm, 115 kg
<b>Sizes (W x D x H) and weight after packaging</b>	980 x 980 x 980 mm, 127 kg	980 x 980 x 980 mm, 127 kg	980 x 980 x 980 mm, 127 kg
<b>Fan speed</b>	1	3	3
<b>Core probe (D - P)</b>	-	Standard	Standard
<b>Automatic cleaning (D - P)</b>	-	Optional	Optional

## b.Chef Gas 10XGN 1/1



**BCH1011GCR**



**BCH1011GDR**



**BCH1011GPR**

<b>Electromechanical controls (M)</b>	4 knobs	-	
<b>Digital Controls (D)</b>	-	60 prog. 5 phases	
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power Supply</b>	220V - 240V 50 / 60Hz	220V - 240V 50 / 60Hz	220V - 240V 50 / 60Hz
<b>Tipo Gas</b>	Methane (G20) 1,693 m <sup>3</sup> /h LPG (G30-31) 1,262 Kg/h	Methane (G20) 1,693 m <sup>3</sup> /h LPG (G30-31) 1,262 Kg/h	Methane (G20) 1,693 m <sup>3</sup> /h LPG (G30-31) 1,262 Kg/h
<b>Capacity</b>	10 x GN 1/1	10 x GN 1/1	10 x GN 1/1
<b>Number of covers</b>	80/ 150	80/ 150	80/ 150
<b>Electric power</b>	16 kW	16 kW	16 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	75 mm	75 mm	75 mm
<b>Max. temperature</b>	270°C	270°C	270°C
<b>N° of fans</b>	1 with reverse rotation	1 with reverse rotation	1 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	935 x 925 x 1285 mm, 163 kg	935 x 925 x 1285 mm, 163 kg	935 x 925 x 1285 mm, 163 kg
<b>Sizes (W x D x H) and weight after packaging</b>	980 x 980 x 1400 mm, 177 kg	980 x 980 x 1400 mm, 177 kg	980 x 980 x 1400 mm, 177 kg
<b>Fan speed</b>	1	3	3
<b>Core probe (D - P)</b>	-	Standard	Standard
<b>Automatic cleaning (D - P)</b>	-	Optional	Optional

## b.Chef 10XGN 2/1

**BCH2021ECR****BCH2021EPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 H	3N AC 400V 50 / 60 Hz
<b>Capacity</b>	10 X GN 2/1	10 X GN 2/1
<b>Number of covers</b>	150 / 300	270°C 150 / 300
<b>Electric power</b>	21,5 kW	21,5 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	70 mm	70 mm
<b>Max. temperature</b>	270°C	270°C
<b>N° of fans</b>	1 with reverse rotation	1 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	1220 x 1070 x 1200 mm, 150 kg	1220 x 1070 x 1200 mm, 150 kg
<b>Sizes (W x D x H) and weight after packaging</b>	1270 x 1140 x 1315 mm, 200 kg	1279 x 1140 x 1315 mm, 200 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

## b.Chef 20XGN 1/1

**BCH2011ECR****BCH2011EPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 Hz	3N AC 400V 50 / 60 Hz
<b>Capacity</b>	20 X GN 1/1	20 X GN 1/1
<b>Number of covers</b>	150 / 300	150 / 300
<b>Electric power</b>	31 kW	31 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	60 mm	60 mm
<b>Max. temperature</b>	270°	270°
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	920 x 865 x 1850 mm, 223 kg	920 x 865 x 1850 mm, 223 kg
<b>Sizes (W x D x H) and weight after packaging</b>	970 x 935 x 1965 mm, 255 kg	970 x 935 x 1965 mm, 255 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

## b.Chef Gas 10XGN 2/1



**BCH1021GCR**



**BCH1021GPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 Hz	3N AC 400V 50 / 60 Hz
<b>Gas flow</b>	Methane (G20) 2,32 m <sup>3</sup> /h LPG (G30-31) 1,73 Kg/h	Methane (G20) 2,32 m <sup>3</sup> /h LPG (G30-31) 1,73 Kg/h
<b>Capacity</b>	10 X GN 2/1	10 X GN 2/1
<b>Number of covers</b>	150 / 300	150 / 300
<b>Electric power</b>	22 kW	22 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	70 mm	70 mm
<b>Max. temperature</b>	270°C	270°C
<b>N° of fans</b>	1 with reverse rotation	1 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	1220 x 1070 x 1200 mm, 190 kg	1220 x 1070 x 1200 mm, 190 kg
<b>Sizes (W x D x H) and weight after packaging</b>	1270 x 1140 x 1315 mm, 240 kg	1270 x 1140 x 1315 mm, 240 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

## b.Chef Gas 20XGN 1/1



**BCH2011GCR**



**BCH2011GPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 Hz	3N AC 400V 50 / 60 Hz
<b>Gas flow</b>	Methane (G20) 3,19 m <sup>3</sup> /h LPG (G30-31) 2,24 Kg/h	Methane (G20) 3,19 m <sup>3</sup> /h LPG (G30-31) 2,24 Kg/h
<b>Capacity</b>	20 X GN 1/1	20 X GN 1/1
<b>Number of covers</b>	150 / 300	150 / 300
<b>Electric power</b>	30 kW	30 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	60 mm	60 mm
<b>Max. temperature</b>	270°	270°
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	920 x 865 x 1850 mm, 255 kg	920 x 865 x 1850 mm, 255 kg
<b>Sizes (W x D x H) and weight after packaging</b>	970 x 935 x 1965 mm, 290 kg	970 x 935 x 1965 mm, 290 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

**b.Chef** 20XGN 2/1**BCH2021ECR****BCH2021EPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 Hz	3N AC 400V 50 / 60 Hz
<b>Capacity</b>	20 X GN 2/1	20 X GN 2/1
<b>Number of covers</b>	300 / 500	300 / 500
<b>Electric power</b>	43 kW	43 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	60 mm	60 mm
<b>Max. temperature</b>	270°	270°
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	1220 x 1070 x 1850 mm, 310 kg	1220 x 1070 x 1850 mm, 310 kg
<b>Sizes (W x D x H) and weight after packaging</b>	1270 x 1140 x 1965 mm, 355 kg	1270 x 1140 x 1965 mm, 355 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

**b.Chef Gas** 20XGN 2/1**BCH2021GCR****BCH2021GPR**

<b>Electromechanical controls (M)</b>	5 knobs	-
<b>LCD digital controls (P)</b>	-	90 prog. 10 phases
<b>Power Supply</b>	3N AC 400V 50 / 60 Hz	3N AC 400V 50 / 60 Hz
<b>Gas flow</b>	Methane (G20) 5,29 m <sup>3</sup> /h LPG (G30-31) 3,94 Kg/h	Methane (G20) 5,29 m <sup>3</sup> /h LPG (G30-31) 3,94 Kg/h
<b>Capacity</b>	20 X GN 2/1	20 X GN 2/1
<b>Number of covers</b>	300 / 500	300 / 500
<b>Electric power</b>	50 kW	50 kW
<b>Internal and external finish</b>	AISI 304 stainless steel	AISI 304 stainless steel
<b>Baking rack tracks</b>	60 mm	60 mm
<b>Max. temperature</b>	270°	270°
<b>N° of fans</b>	2 with reverse rotation	2 with reverse rotation
<b>Timer</b>	120 min.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Real steam control
<b>Sizes (W x D x H) and weight</b>	1220 x 1070 x 1850 mm, 350 kg	1220 x 1070 x 1850 mm, 350 kg
<b>Sizes (W x D x H) and weight after packaging</b>	1270 x 1140 x 1965 mm, 395 kg	1270 x 1140 x 1965 mm, 395 kg
<b>Fan speed</b>	1	3
<b>Core probe (P)</b>	-	Standard
<b>Automatic cleaning (P)</b>	-	Optional

# Oven Stands



**SUP 804**  
7 x GN 1/1 for ovens 4 - 6 trays

Capacity	7 x GN 1/1
Width	940 mm
Depth	830 mm
Height	880 mm



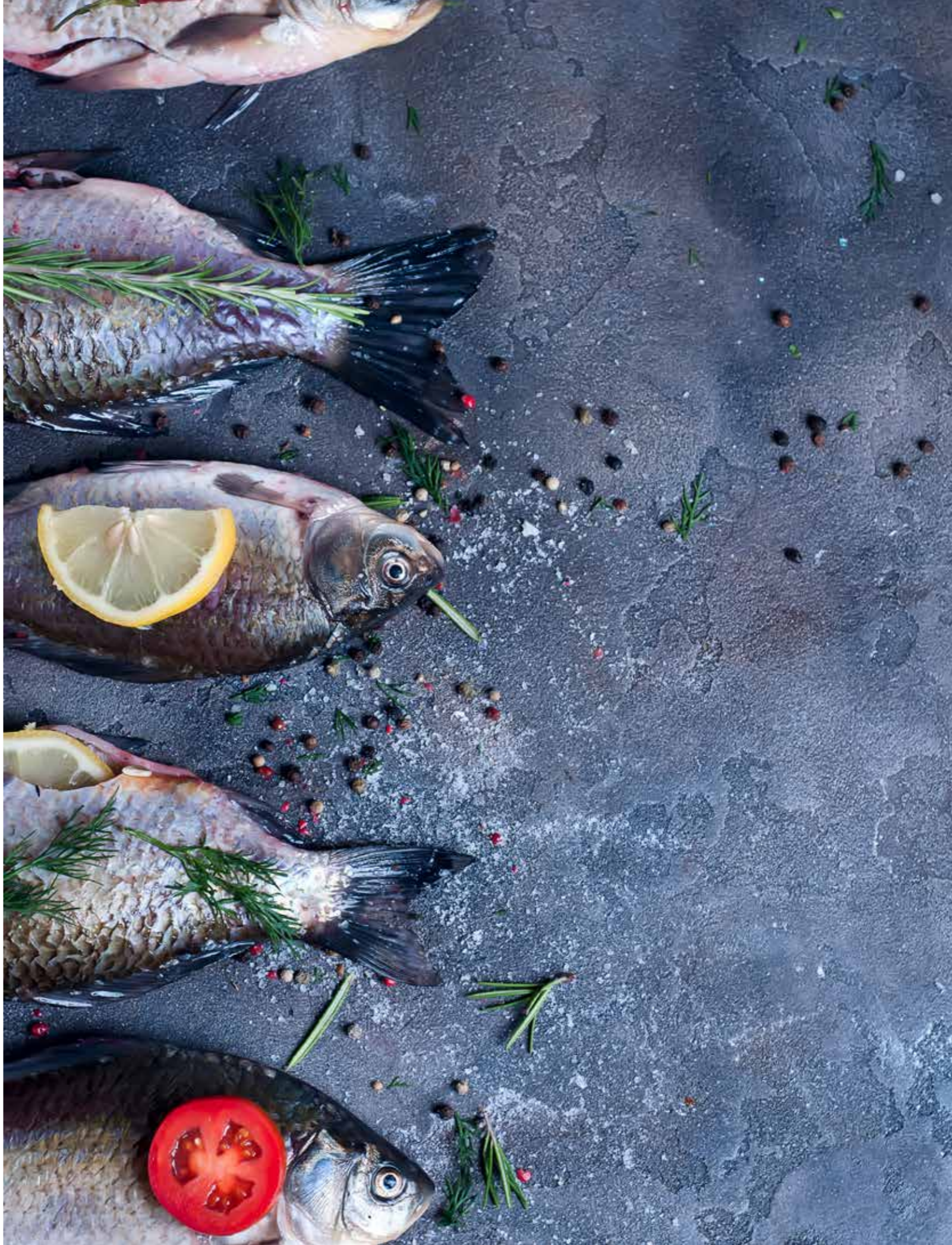
**SUP 805**  
5 x GN 1/1 for ovens 10 trays

Capacity	5 x GN 1/1
Width	940 mm
Depth	830 mm
Height	730 mm



**SUP 800**  
7 x GN 1/1 for ovens 5 trays

Capacity	7 x GN 1/1 - 2/3
Width	600 mm
Depth	600 mm
Height	880 mm



# Essentials



**1/1 GN  
Aluminum tray**

Sizes 530 x 325 mm



**1/1 GN  
Teflon tray**

Sizes 530 x 325 mm



**1/1 GN  
Stainless steel tray  
for french fries**

Sizes 530 x 325 x 40 mm



**1/1 GN  
Stainless steel grid - 8 chickens**

Sizes 530 x 325 mm



**1/1 GN  
Grid for grilling**

Sizes 530 x 325 mm



**1/1 GN  
Stainless steel grid**

Sizes 530 x 325 mm

**1/2 GN  
Chrome grid**

Sizes 325 x 265 mm

**2/3 GN  
Chrome grid**

Sizes 325 x 355 mm

**2/3 GN  
Stainless steel grid**

Sizes 325 x 355 mm

**1/1 GN  
Chrome grid**

Sizes 325 x 355 mm

**1/1 GN  
Stainless steel tray**

Sizes 530 x 325 x 20 mm

**1/1 GN  
Stainless steel tray**

Sizes 530 x 325 x 40 mm

**1/1 GN  
Stainless steel tray**

Sizes 530 x 325 x 65 mm

**1/1 GN  
Stainless steel  
perforated tray**

Sizes 530 x 325 x 20 mm

**1/1 GN  
Stainless steel  
perforated tray**

Sizes 530 x 325 x 40 mm

**1/1 GN  
Stainless steel  
perforated tray**

Sizes 530 x 325 x 65 mm



**10 x GN 2/1  
Extraction trolley**



**20 x GN 1/1  
Trolley supplied**

**20 x GN 2/1  
Trolley supplied**







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