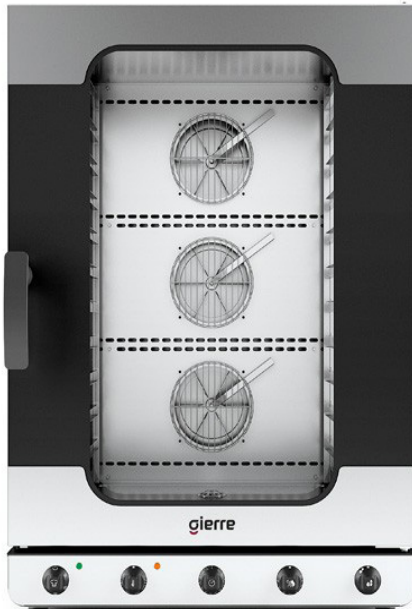


BST GASTRONOMY OVEN - ELECTROMECHANICAL

GIEBST1111EMR.DUXX



The images shown are for illustration purposes only and may not be an exact representation of the product

PRODUCT FEATURES

The **automatic rinsing systems** are equipped with peristaltic pumps, which ensure greater efficiency. The concentrated detergent is auto-matically diluted during the rinsing process.

High performance fan

This fan enables a higher heat exchange and better efficiency.

Opening double glazed door with automatic closing mechanism.

If the door is closed without the pane being blocked, it closes automatically, without breaking.

Motorised steam drain

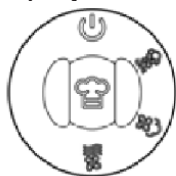
The user can set the drain position himself using a rotary knob on the control panel.

Increased heat output (heating elements).

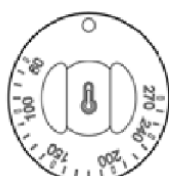
Quickly reach the set temperatures and improved reactivity.

Cooking chamber in **AISI 304 stainless steel**.

Various cooking methods can be set for the BST Gastronomy series: **Hot air, combi, 100 % steam, super steam, adjustable steam.**



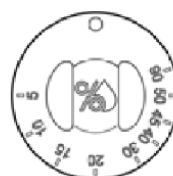
COOKING MODE



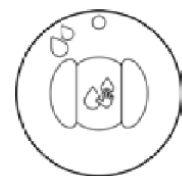
THERMOSTAT



TIMER



HUMIDITY



HUMIDITY

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Weigh (Kg)	Capacity (grids / trays)	Power (kW)	Electrical
GIEBST1111EMR.DUXX	788x759x1080	112	11 X GN 1/1	18,4	400V/ 3ph/ 50Hz