

COOKING CENTRES

General characteristics

- VISION TOUCH Control touch panel
- Large door handle with two positions for comfort, ease of use and safety
- Curved door glass with cool down function
- Hygienic cooking chamber with rounded inside corners
- Even baking thanks to the bi-directional fan
- Perfect illumination of the cooking chamber by means of halogen lights
- Double glass door that limits the escape of heat
- Run-off tray under the door for collecting condensed water
- Removable door seal
- WSS water saving system prevents high water consumption in all cooking modes
- Two position door catch (safety position)
- Integrated shower for easy cleaning which does not use softened water
- SDS service and diagnostic system- automatic evaluation of microprocessor error reports
- IPX5 protection
- Loading trolley included



Model: GVCC2021

Model characteristics

- EASY COOKING Fast and simple control
- VISION AGENT Virtual help-mate
- ACTIVE CLEANING Automatic cleaning system
- TOUCH&COOK connect a program with a picture
- Coloured touch screen display
- Hot air 30 300 °C
- Combination 30 300 °C
- Steaming 30 130 °C
- 4 point temperature core probe
- Curved glass helps to cool down the outer door glass
- Delta T cooking, steaming
- Low temperature cooking
- Cook & Hold
- Regeneration
- Banquet system
- Programming up to 1000 programs with 20 steps
- speed ventilator
- Ventilator fan timing
- Separate rack timing
- Learn function

- Fan Stop immediate stop of ventilator when doors opened
- Automatic preheating/cooling
- Autoclima steam saturation control
- Automatic start
- QuickView fast program overview
- Flap valve
- ACM (Automatic Capacity Management)
- ECO logic
- Double glass doors preventing heat escape
- Turbo steam function fast steam
- USB Plug-in
- LAN internet communication channel

Optional

- Safety door opening in two steps
- Optional voltage 3N~/230V/50Hz

Independently ranked most energy efficient worldwide

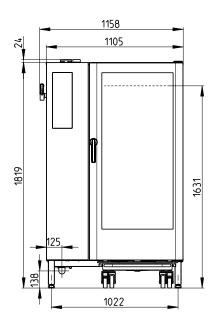


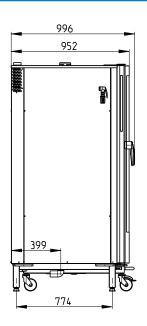
1800 013 123

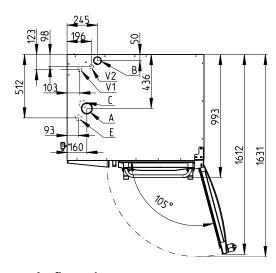


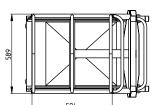
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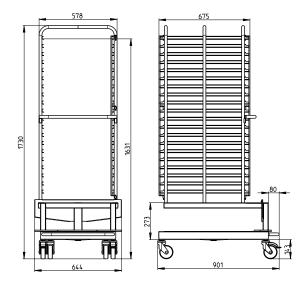
A - flap valve B - chimney

C - drain

E - electricity

V1 - untreated water

V2 - treated water



TECHNICAL DATA	
Energy	electricity
Steam generation	injection
Capacity	40 trays GN1/1 or 20 trays GN2/1
Capacity of meals	500 - 900
Spacing [mm]	70
Dimensions (W x H x D) [mm]	1105 x 1841 x 952
Weight	330 kg
Total power	59,4 kW
Fuse protection	100 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

Goldstein Eswood continually works on improving our products, so dimensions may change without notice. For any construction critical dimensions please check with us.

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