



LBGS101

GAS COMBI STEAMER WITH BOILER
10 X 1/1 GN

ASSISTED COOKING
MANUAL ELECTRONIC CONTROLS



EVERYTHING YOU NEED

High-visibility alphanumeric display. Key for managing the 4 cooking cycles with LED display. Backlit key for access to programs that were saved and are to be saved. SCROLLER knob with Scroll and Push function for confirming choices.



325
↑
530
1/1 GN



CLIMA



FAST-DRY



2 SPEED FAN
(OPTIONAL)



CORE PROBE
(OPTIONAL)



ECOSPEED



ECOVAPOR



GFT



AUTOMATIC
WASHING

TECHNICAL DATA

Capacity	GN	10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	28 / 24080
Distance between layers	mm	70	Chamber heating output	kW / kcal	18 / 15480
Meals - Croissants	n°	80 / 150 - 128 / 160	Steam heating output	kW / kcal	18 / 15480
External dimensions	mm	930 x 825 x 1040 h	Fan power	kW	1
Packing dimensions	mm	1000 x 990 x 1250 h	Power supply voltage	V	1N-AC 230
Weight - Net / Gross	kg	186 / 208	Frequency	Hz	50
Total electric power	kW	1	Consumption	Amp	0

Special voltages and frequencies on request.

LBGS101

COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 4 CYCLES).
- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C.
- MANUAL WITH THE ABILITY TO WORK WITH 4 CYCLES IN AUTOMATIC SEQUENCE FOR DIFFERENTIATED COOKING AND FUNCTIONS FOR: TEMPERATURE HOLDING (2 MODES) - STEAM OUTLET CONTROL.
- INTERNAL TEMPERATURE CONTROLLED COOKING WITH A PROBE (OPTIONAL).
- CLIMA® - AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® - SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

OPERATION

- HIGH-VISIBILITY ALPHANUMERIC DISPLAY.
- KEY FOR MANAGING THE 4 COOKING CYCLES WITH LED DISPLAY.
- KEY FOR DIRECT ACCESS TO COOKING PROGRAMMES THAT HAVE BEEN STORED OR ARE TO BE STORED.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- MANUAL PRE-HEATING.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- 2 FAN SPEEDS (OPTIONAL), LOW SPEED ALSO LIMITS THE HEATING POWER.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- HALOGEN COOKING CHAMBER LIGHTING.
- ECOSPEED - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 1 MM COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- DOOR WITH DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- HANDLE WITH LEFT OR RIGHT HAND OPENING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- PUSH-IN TYPE OVEN FRONT PANEL SEAL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- OVEN DRAIN WITH BUILT-IN AIR GAP.
- TWO WATER INLETS (SOFT AND COLD WATER).
- IPX5 PROTECTION AGAINST WATER SPLASHES.

GAS HEATING SYSTEM

- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE CAVITY.
- AUTOMATIC FLAME IGNITION.
- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL AISI 310 S EXPANSION CABINET.

STEAM GENERATOR

- STEAM GENERATOR HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.
- AISI 316 FULLY INSULATED STEAM GENERATOR.
- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE STEAM GENERATOR.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C.
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED.
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM.
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD.

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- MAGNETIC DOOR SWITCH.

LBS101

- LACK OF WATER DISPLAYED ALARM.
- SELF-DIAGNOSIS AND FAULT DISPLAY.
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL.
- FLAME DETECTION SENSOR INTERRUPTING GAS FLOW IN CASE OF SWITCH OF FLAME FAILURE.
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
- TWO-STAGE GAS VALVE.
- BOILER SAFETY THERMOSTAT.
- BOILER WATER LEVEL PROBES.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.

CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) (OPTIONAL), WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER, IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID DESCALER CARTRIDGE CCF05 - 990 GR.).
- 7 AUTOMATIC CLEANING PROGRAMMES.
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER (SHOWER OPTIONAL).

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LCS:** AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- **NVR1:** 2 SPEED FAN: NORMAL / REDUCED
- **NPS:** OPPOSITE HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING
- **KSC004:** MULTIPPOINT CORE PROBE Ø 3 MM.
- **CAM101:** FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER
- **NSS864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071
- **NSS101:** EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071
- **NSP864:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP864
- **GGRT10:** CHICKEN GRILL KIT PROFESSIONAL - TO BE REQUESTED WHEN ORDERING OVEN

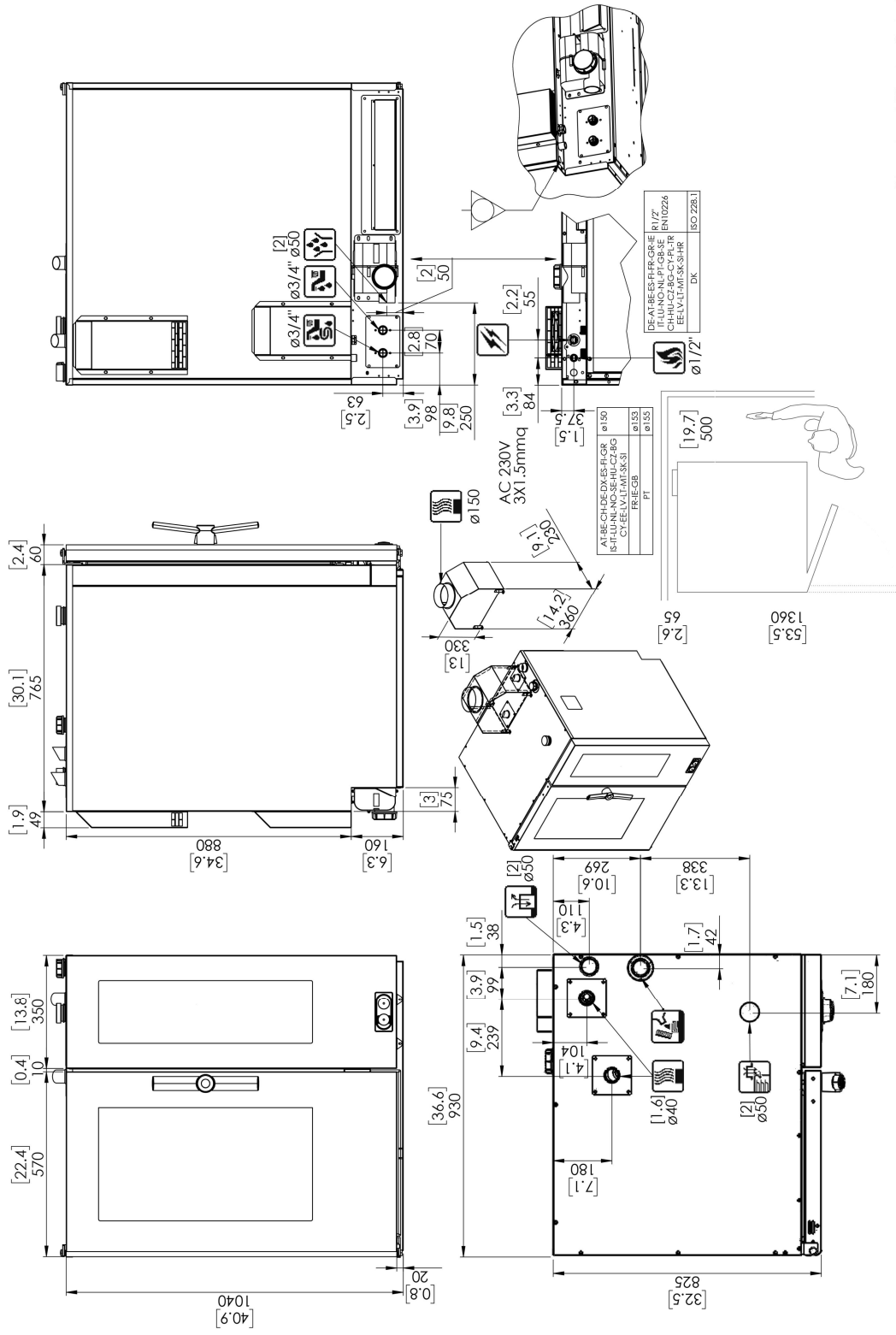
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **KP004:** SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER
- **NSR101:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR101S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - MOD. 050-051 - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAN101:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAL101:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **NSE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- **NGP864:** PAIR OF SHELF RACKS - 600 X 400
- **NPA101:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **NFX01:** FAT FILTER

CERTIFICATIONS



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice. According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)



Dimensions: Millimeters [inches]