GARBIN
PROFESSIONAL OVENS

GAS LINE

MADE IN ITALY

Meccanico
Mechanical
Mechanisch
Mécanique
Mecánico
Механический

Chiusura porta ermetica a bandiera
Side-hinged airtight doors
Dicht schließende Schwenktür
Fermeture porte hermétique sur le côté
Puerta de apertura lateral con cierre hermético
Герметичная поворотно-распашная дверца

Voltaggio
Voltage
Spannung
Voltage
Tensión
Напряжение

Analogico
Analog
Analog
Analogique
Analógico
Аналоговый

Interasse piedini (L x P)
Feet spacing (W x D)
Fußabstand (B x T)
Entraxe pieds (L x P)
Separación entre patas (L x P)
Расстояние между ножками (Ш x Г)

Potenza elettrica
Electric power
Elektrische Leistung
Puissance électrique
Potencia eléctrica
Электрическая мощность

Digitale
Digital
Digital
Numérique
Digital
Цифровой

Distanza tra le teglie/griglie
Distance between the trays/grills
Abstand zwischen den Blechen/Rosten
Distance entre les plaques/grilles
Distancia entre bandejas/rejillas
Расстояние между противнями/решетками

Potenza termica
Heat output
Wärmeleistung
Puissance thermique
Potencia térmica
Тепловая мощность

Per max n. teglie/griglie
Max No. trays/grills
Für max. Nr. Bleche/Roste
Pour un max de x plaques/grilles
Para máximo nº bandejas/rejillas
Макс. кол-во противней/решеток

Programmi
Programmes
Programme
Programmes
Programas
Программы

Frequenza
Frequency
Frequenz
Fréquence
Frecuencia
Частота

Sonda multipunto
Multipoint core probe
Mehrpunktfühler
Sonde multipoint
Sonda multipunto
Термозонд с несколькими точками контроля

Timer
Timer
Timer
Timer
Temporizador
Таймер

Ricette preimpostate con pittogrammi
Preset recipes with pictograms
Voreingestellte Rezepte mit Piktogrammen
Recettes préprogrammées avec pictogrammes
Recetas preconfiguradas con pictogramas
Предустановленные рецепты с пиктограммами

Sonda al cuore di serie
Core temperature probe included
Serienmäßig mit Kerntemperaturfühler
Sonde au cœur de série
Sonda en el corazón de serie
Термозонд в комплекте

Vapore a iniezione diretta
Direct steam injection
Direkte Dampfeinspritzung
Vapeur à injection directe
Vapor de inyección directa
Прямой впрыск пара

Cottura in ΔT
ΔT cooking
ΔT-Garen
Cuisson en ΔT
Cocción en ΔT
Приготовление в режиме ΔT

Motore con funzione reverse
Motor with reverse function
Reversierender Motorlauf
Moteur avec fonction reverse
Motor con función reverse
Реверсивный вентилятор

Dimensioni (L x P x A)
Dimensions (W x D x H)
Maße (B x T x H)
Dimensions (L x P x H)
Dimensiones (L x P x A)
Размеры (Ш x Г x В)

Autodiagnosi in caso di guasto
Self-diagnostic troubleshooting system
Selbstdiagnose bei Störungen
Autodiagnostic en cas de panne
Autodiagnóstico en caso de avería
Самодиагностика в случае неполадок

Motore a doppia velocità
Double speed motor
Zwei-Gang-Motor
Moteur à deux vitesses
Motor de doble velocidad
Двухскоростной вентилятор

Peso
Weight
Gewicht
Poids
Peso
Вес

Assistenza in remoto
Remote technical assistance
Fernunterstützung
Assistance à distance
Asistencia en remoto
Удаленная техническая помощь

Motore a cinque velocità
5-speed motor
Fünf-Gang-Motor
Moteur à cinq vitesses
Motor de cinco velocidades
5-скоростной вентилятор

Lavaggio automatico
Automatic self-washing system
Automatische Reinigung
Lavage automatique
Lavado automático
Автоматическая промывка

USB
USB
USB
USB
USB
USB

IT

Robusti, di componentistica esclusivamente italiana e sotto stretto controllo qualitativo della casa madre, i forni Garbin si riconoscono per la loro estetica moderna, la cura nei dettagli e uno stile indiscutibilmente Made in Italy.
Uno staff di tecnici specializzati con esperienza decennale nel campo dei forni a convezione è sempre impegnato nella ricerca di soluzioni innovative per anticipare le esigenze del mercato, perché un risultato di alta qualità nasce solo da un'attenta selezione di materiali.

EN

Garbin ovens are robust, fitted with entirely Made in Italy components under the strict quality control of the parent company, and are recognised for their modern design, the attention to detail and their undisputed Italian design.
A team of R&D technical specialists with decades of experience in the field of convection ovens is constantly committed to searching for innovative solutions to anticipate market demands, because a superior quality product is the result of careful selection of materials.

DE

Für die soliden Öfen von Garbin, die sich durch eine moderne Ästhetik, Liebe zum Detail und einen unverkennbaren italienischen Stil auszeichnen, werden ausschließlich italienische Bauteile verwendet, die der strengen Qualitätskontrolle des Mutterunternehmens unterliegen.
Unser technisches Fachpersonal mit langjähriger Erfahrung auf dem Gebiet der Konvektionsöfen strebt stets innovative Lösungen an, um die Marktanforderungen zu antizipieren, denn eine sorgfältige Auswahl der Materialien ist die Voraussetzung für ein qualitativ hochwertiges Produkt.

FR

Robustes, faits exclusivement de composants italiens et sous stricte contrôle qualitatif de la maison mère, les fours Garbin se reconnaissent par leur esthétique moderne, le soin des détails et leur style indiscutablement Made in Italy.
Une équipe de techniciens spécialisés ayant une expérience décennale dans le domaine des fours à convection est toujours engagée dans la recherche de solutions innovantes pour anticiper les exigences du marché, parce qu'un résultat de haute qualité naît seulement d'une sélection attentive de matériaux.

ES

Robustos, con componentes exclusivamente italianos y realizados con un estricto control de calidad de la casa madre, los hornos Garbin se reconocen por su estética moderna, el cuidado de los detalles y un estilo indiscutiblemente Made in Italy.
Un equipo de técnicos especializados con una amplia experiencia en el campo de los hornos de convección trabaja de manera permanente en la búsqueda de soluciones innovadoras para anticiparse a las solicitudes del mercado, ya que un resultado de alta calidad nace solo de una atenta selección de los materiales.

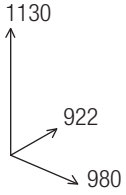
RU

Печи Garbin отличаются надежностью, поскольку в них используются только изготовленные в Италии комплектующие, а также современным дизайном, вниманием к деталям и неукоснительной приверженности стилю «Made in Italy».
Команда квалифицированных специалистов с многолетним опытом в сфере производства конвекционных печей постоянно ищет новаторские решения, способные предвосхитить потребности рынка, поскольку высокое качество возможно только при тщательном отборе материалов, из которых изготовляется продукция.

SUPREME 7 GAS

- Set recipes with pictograms
- Self-diagnostic system
- ΔT cooking
- Remote technical assistance
- USB
- Multipoint core probe

- 7 grids
- Digital timer 0-10 h
- 14 kW
- 5-speed motor
- 1000 Programmes (6 cycles per programme)
- Automatic washing



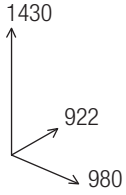
CODE: 7S GAS

- Side-hinged airtight doors
- 70 mm
- 0,4 kW
- 2 motors with reverse system
- 800 x 550 mm
- 220/230 V ~ 1N ⏚
- Direct steam injection
- 100 kg
- 50/60 Hz

SUPREME 12 GAS

- Set recipes with pictograms
- Self-diagnostic system
- ΔT cooking
- Remote technical assistance
- USB
- Multipoint core probe

- 12 grids
- Digital timer 0-10 h
- 17 kW
- 5-speed motor
- 1000 Programmes (6 cycles per programme)
- Automatic washing



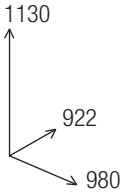
CODE: 12S GAS

- Side-hinged airtight doors
- 70 mm
- 0,6 kW
- 3 motors with reverse system
- 800 x 550 mm
- 220/230 V ~ 1N ⏚
- Direct steam injection
- 120 kg
- 50/60 Hz

SUPREME 6 GAS

- Set recipes with pictograms
- Self-diagnostic system
- ΔT cooking
- Remote technical assistance
- USB
- Multipoint core probe

- 6 trays
- Digital timer 0-10 h
- 14 kW
- 5-speed motor
- 1000 Programmes (6 cycles per programme)
- Automatic washing



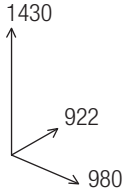
CODE: 6S GAS

- Side-hinged airtight doors
- 2 motors with reverse system
- Direct steam injection
- 80 mm
- 800 x 550 mm
- 100 kg
- 0,4 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

SUPREME 10 GAS

- Set recipes with pictograms
- Self-diagnostic system
- ΔT cooking
- Remote technical assistance
- USB
- Multipoint core probe

- 10 trays
- Digital timer 0-10 h
- 17 kW
- 5-speed motor
- 1000 Programmes (6 cycles per programme)
- Automatic washing

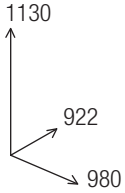


CODE: 10S GAS

- Side-hinged airtight doors
- 80 mm
- 0,6 kW
- 3 motors with reverse system
- 800 x 550 mm
- 220/230 V ~ 1N ⏚
- Direct steam injection
- 120 kg
- 50/60 Hz

G|PRO 7 D GAS

- 7 grids
- Digital timer 0-10 h
- 14 kW
- Core temperature probe included
- 20 Programmes (6 cycles per programme)

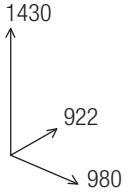


CODE: 7D GAS

- Side-hinged airtight doors
- 2 motors with reverse system
- Direct steam injection
- 70 mm
- 800 x 550 mm
- 100 kg
- 0,4 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 12 D GAS

- 12 grids
- Digital timer 0-10 h
- 17 kW
- Core temperature probe included
- 20 Programmes (6 cycles per programme)

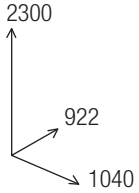


CODE: 12D GAS

- Side-hinged airtight doors
- 3 motors with reverse system
- Direct steam injection
- 70 mm
- 800 x 550 mm
- 120 kg
- 0,6 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 20 DC GAS

- 20 grids
- Digital timer 0-10 h
- 34 kW
- Core temperature probe included
- 20 Programmes (6 cycles per programme)

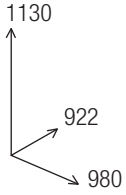


CODE: 20DC GAS

- Side-hinged airtight doors
- 5 motors with reverse system
- Direct steam injection
- 70 mm
- 840 x 620 mm
- 240 kg
- 0,9 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 6 D GAS

- 6 trays
- Digital timer 0-10 h
- 14 kW
- Double speed motor
- 20 Programmes (6 cycles per programme)



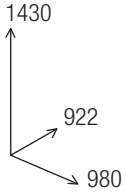
CODE: 6D GAS

- Side-hinged airtight doors
- 2 motors with reverse system
- Direct steam injection
- 80 mm
- 800 x 550 mm
- 100 kg
- 0,4 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 10 D GAS

CODE: 10D GAS

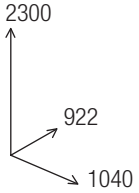
- 10 trays
- Digital timer 0-10 h
- 17 kW
- Double speed motor
- 20 Programmes (6 cycles per programme)



- Side-hinged airtight doors
- 3 motors with reverse system
- Direct steam injection
- 80 mm
- 800 x 550 mm
- 120 kg
- 0,6 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 16 DC GAS

- 16 trays
- Digital timer 0-10 h
- 34 kW
- Double speed motor
- 20 Programmes (6 cycles per programme)

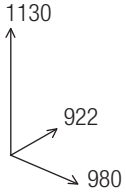


CODE: 16DC GAS

- Side-hinged airtight doors
- 5 motors with reverse system
- Direct steam injection
- 80 mm
- 840 x 620 mm
- 240 kg
- 0,9 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 7 A GAS

- 7 grids
- Analog timer 0-10 h
- 14 kW
- Core temperature probe included

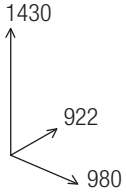


CODE: 7A GAS

- Side-hinged airtight doors
- 2 motors with reverse system
- Direct steam injection
- 70 mm
- 800 x 550 mm
- 100 kg
- 0,4 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

G|PRO 12 A GAS

- 12 grids
- Analog timer 0-10 h
- 17 kW
- Core temperature probe included



CODE: 12A GAS

- Side-hinged airtight doors
- 3 motors with reverse system
- Direct steam injection
- 70 mm
- 800 x 550 mm
- 120 kg
- 0,6 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

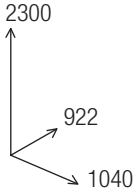
G|PRO 20 AC GAS

20 grids

Analog timer
0-10 h

34 kW

Core temperature
probe included



CODE: 20AC GAS

Side-hinged airtight doors

5 motors with reverse system

Direct steam injection

70 mm

840 x 620 mm

240 kg

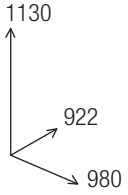
0,9 kW

220/230 V ~ 1N ⏚

50/60 Hz

G|PRO 6 A GAS

- 6 trays
- Analog timer 0-10 h
- 14 kW
- Double speed motor



CODE: 6A GAS

- Side-hinged airtight doors
- 2 motors with reverse system
- Direct steam injection
- 80 mm
- 800 x 550 mm
- 100 kg
- 0,4 kW
- 220/230 V ~ 1N ⏚
- 50/60 Hz

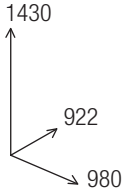
G|PRO 10 A GAS

10 trays

Analog timer
0-10 h

17 kW

Double speed
motor



CODE: 10A GAS

Side-hinged airtight doors

3 motors with reverse system

Direct steam injection

80 mm

800 x 550 mm

120 kg

0,6 kW

220/230 V ~ 1N ⏚

50/60 Hz

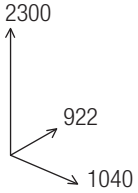
G|PRO 16 AC GAS

16 trays

Analog timer 0-10 h

34 kW

Double speed motor



CODE: 16AC GAS

Side-hinged airtight doors

5 motors with reverse system

Direct steam injection

80 mm

840 x 620 mm

240 kg

0,9 kW

220/230 V ~ 1N ⏚

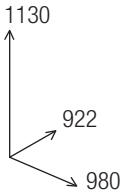
50/60 Hz

G|PRO 7 M GAS

7 grids

Mechanical timer
0-60 min

14 kW



CODE: 7M GAS

Side-hinged airtight doors

2 motors with reverse system

Direct steam injection

70 mm

800 x 550 mm

100 kg

0,4 kW

220/230 V ~ 1N ⏚

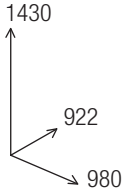
50/60 Hz

G|PRO 12 M GAS

12 grids

Mechanical timer
0-60 min

17 kW



CODE: 12M GAS

Side-hinged airtight doors

3 motors with reverse system

Direct steam injection

70 mm

800 x 550 mm

120 kg

0,6 kW

220/230 V ~ 1N ⏚

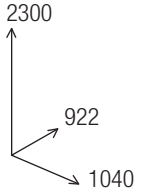
50/60 Hz

G|PRO 20 MC GAS

20 grids

Mechanical timer
0-60 min

34 kW



CODE: 20MC GAS

Side-hinged airtight doors

5 motors with reverse system

Direct steam injection

70 mm

840 x 620 mm

240 kg

0,9 kW

220/230 V ~ 1N ⏚

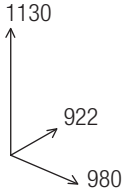
50/60 Hz

G|PRO 6 M GAS

6 trays

Mechanical timer
0-60 min

14 kW



CODE: 6M GAS

Side-hinged airtight doors

2 motors with reverse system

Direct steam injection

80 mm

800 x 550 mm

100 kg

0,4 kW

220/230 V ~ 1N ⏚

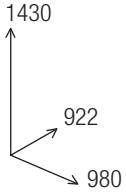
50/60 Hz

G|PRO 10 M GAS

10 trays

Mechanical timer
0-60 min

17 kW



CODE: 10M GAS

Side-hinged airtight doors

3 motors with reverse system

Direct steam injection

80 mm

800 x 550 mm

120 kg

0,6 kW

220/230 V ~ 1N ⏚

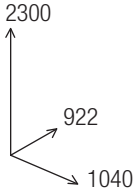
50/60 Hz

G|PRO 16 MC GAS

16 trays

Mechanical timer
0-60 min

34 kW



CODE: 16MC GAS

Side-hinged airtight doors

5 motors with reverse system

Direct steam injection

80 mm

840 x 620 mm

240 kg

0,9 kW

220/230 V ~ 1N ⏚

50/60 Hz

CONTROL PANEL

ON/OFF
ВКЛ/ВЫКЛ

TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

TIMER
TIMER
TIMER
TIMER
TEMPORIZADOR
ТАЙМЕР

VAPORIZZAZIONE/ESSICCAZIONE
STEAM/DRYING
DAMPF/TROCKNUNG
VAPORISATION/SÉCHAGE
VAPORIZACIÓN/SECADO
ПАР/СУШКА

PROGRAMMA
PROGRAMME
PROGRAMM
PROGRAMME
PROGRAMA
ПРОГРАММА

FASE
PHASE
PHASE
PHASE
FASE
ЦИКЛ ПРИГОТОВЛЕНИЯ

DECREMENTA
DECREASES
REDUZIEREN
DÉCRÉMENTER
DISMINUCIÓN
УМЕНЬШЕНИЕ

INCREMENTA
INCREASES
ERHÖHEN
INCRÉMENTER
AUMENTO
УВЕЛИЧЕНИЕ

SONDA AL CUORE
seleziona la cottura con la sonda
(ed esclude la funzione del timer)
CORE TEMPERATURE PROBE
selects the cook with probe option
(and excludes the time function)
KERNTEMPERATURFÜHLER
Einstellung auf Garen mit Fühler
(und Ausschließen der Timerfunktion)
SONDE AU CŒUR
sélectionne la cuisson avec la sonde
(et exclut la fonction du timer)
SONDA EN EL CORAZÓN
selecciona la cocción con la sonda
(y excluye la función del temporizador)
ТЕРМОЗОНД
включает режим приготовления с использованием
термозонда (и отключает таймер)

START/STOP
СТАРТ/СТОП

RESET GAS
СБРОС ГАЗА

CONTROL PANEL

TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

TIMER
TIMER
TIMER
TIMER
TEMPORIZADOR
ТАЙМЕР

VAPORIZZAZIONE/ESSICCAZIONE
STEAM/DRYING
DAMPF/TROCKNUNG
VAPORISATION/SÉCHAGE
VAPORIZACIÓN/SECADO
ПАР/СУШКА

SONDA AL CUORE
CORE TEMPERATURE PROBE
KERNTEMPERATURFÜHLER
SONDE AU CŒUR
SONDA EN EL CORAZÓN
ТЕРМОЗОНД

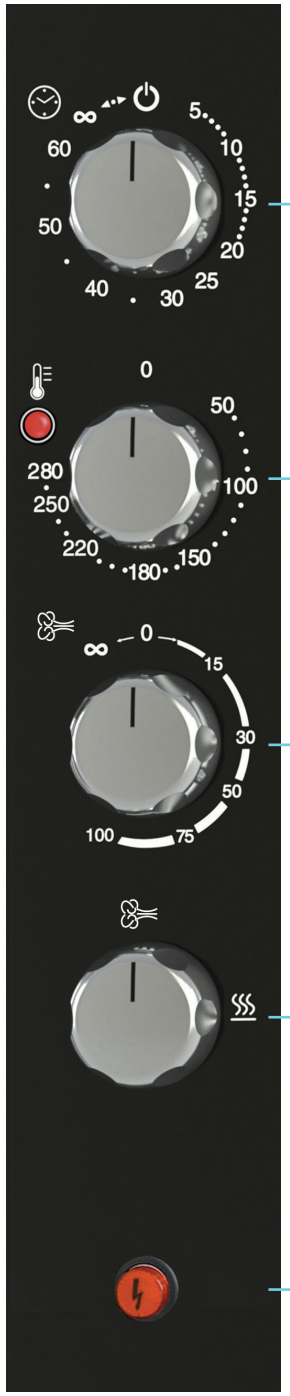
ON/OFF
ВКЛ/ВЫКЛ

START/STOP
СТАРТ/СТОП

SONDA AL CUORE
seleziona la cottura con la sonda
(ed esclude la funzione del timer)
CORE TEMPERATURE PROBE
selects the cook with probe option
(and excludes the time function)
KERNTEMPERATURFÜHLER
Einstellung auf Garen mit Fühler
(und Ausschließen der Timerfunktion)
SONDE AU CŒUR
sélectionne la cuisson avec la sonde
(et exclut la fonction du timer)
SONDA EN EL CORAZÓN
selecciona la cocción con la sonda
(y excluye la función del temporizador)
ТЕРМОЗОНД
включает режим приготовления с использованием
термозонда (и отключает таймер)

RESET GAS
СБРОС ГАЗА

CONTROL PANEL



START/TIMER
START/TIMER
START/TIMER
START/TIMER
START/TEMPORIZADOR
СТАРТ/ТАЙМЕР

TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

VAPORIZZAZIONE
STEAM
DAMPF
VAPORISATION
VAPORIZACIÓN
ПАР

APERTURA/CHIUSURA CAMINO DI SFIATO
OPEN/CLOSE EXHAUST VENT
ABZUG SCHLIESSEN/ÖFFNEN
OUVERTURE/FERMETURE CONDUIT D'ÉVACUATION
APERTURA/CIERRE DE LA CHIMENEA DE PURGA
ОТКРЫТИЕ/ЗАКРЫТИЕ КАНАЛА ВЫТЯЖКИ

RESET GAS
СБРОС ГАЗА

CONTROL PANEL

ON/OFF
ВКЛ/ВЫКЛ

TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

TIMER
TIMER
TIMER
TIMER
TEMPORIZADOR
ТАЙМЕР

VAPORIZZAZIONE/ESSICCAZIONE
STEAM/DRYING
DAMPF/TROCKNUNG
VAPORISATION/SÉCHAGE
VAPORIZACIÓN/SECADO
ПАР/СУШКА

PROGRAMMA
PROGRAMME
PROGRAMM
PROGRAMME
PROGRAMA
ПРОГРАММА

FASE
PHASE
PHASE
PHASE
FASE
ЦИКЛ ПРИГОТОВЛЕНИЯ

DECREMENTA
DECREASES
REDUZIEREN
DÉCRÉMENTER
DISMINUCIÓN
УМЕНЬШЕНИЕ

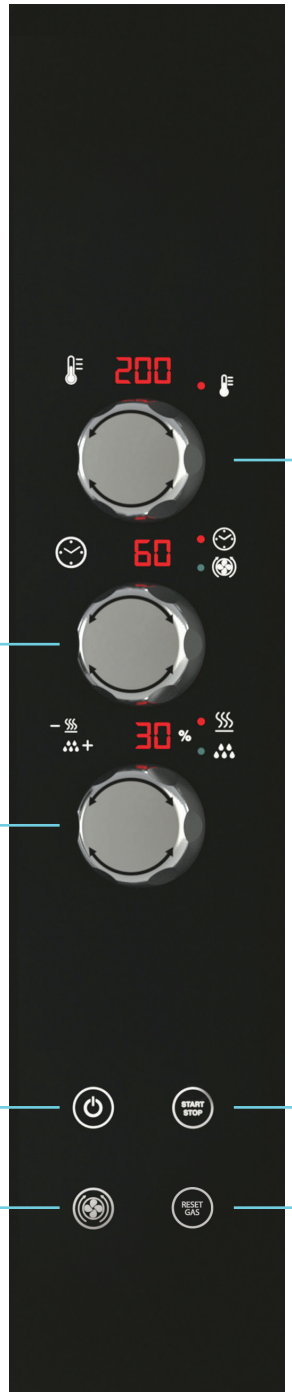
INCREMENTA
INCREASES
ERHÖHEN
INCRÉMENTER
AUMENTO
УВЕЛИЧЕНИЕ

MOTORE A DOPPIA VELOCITÀ
DOUBLE SPEED MOTOR
ZWEI-GANG-MOTOR
MOTEUR À DEUX VITESSES
MOTOR DE DOBLE VELOCIDAD
ДВУХСКОРОСТНОЙ ВЕНТИЛЯТОР

START/STOP
СТАРТ/СТОП

RESET GAS
СБРОС ГАЗА

CONTROL PANEL



TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

TIMER
TIMER
TIMER
TIMER
TEMPORIZADOR
ТАЙМЕР

VAPORIZZAZIONE/ESSICCAZIONE
STEAM/DRYING
DAMPF/TROCKNUNG
VAPORISATION/SÉCHAGE
VAPORIZACIÓN/SECADO
ПАР/СУШКА

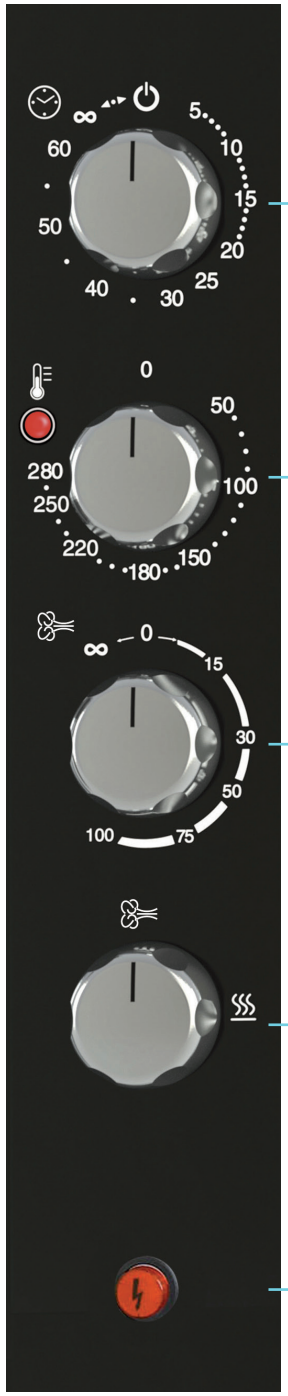
ON/OFF
ВКЛ/ВЫКЛ

START/STOP
СТАРТ/СТОП

MOTORE A DOPPIA VELOCITÀ
DOUBLE SPEED MOTOR
MOTOR ZWEI-GANG-MOTOR
MOTEUR À DEUX VITESSES
MOTOR DE DOBLE VELOCIDAD
ДВУХСКОРОСТНОЙ ВЕНТИЛЯТОР

RESET GAS
СБРОС ГАЗА

CONTROL PANEL



START/TIMER
START/TIMER
START/TIMER
START/TIMER
START/TEMPORIZADOR
СТАРТ/ТАЙМЕР

TERMOSTATO
THERMOSTAT
THERMOSTAT
THERMOSTAT
TERMÓSTATO
ТЕРМОСТАТ

VAPORIZZAZIONE
STEAM
DAMPF
VAPORISATION
VAPORIZACIÓN
ПАР

APERTURA/CHIUSURA CAMINO DI SFIATO
OPEN/CLOSE EXHAUST VENT
ABZUG SCHLIESSEN/ÖFFNEN
OUVERTURE/FERMETURE CONDUIT D'ÉVACUATION
APERTURA/CIERRE DE LA CHIMENEA DE PURGA
ОТКРЫТИЕ/ЗАКРЫТИЕ КАНАЛА ВЫТЯЖКИ

RESET GAS
СБРОС ГАЗА

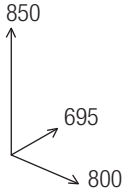
BLAST CHILLERS

B5T

CODE: B5TG

Capacità congelamento 9 kg
Freezing capacity 9 kg
Gefrierleistung 9 kg
Capacité de congélation 9 kg
Capacidad de congelación 9 kg
Мощность замораживания 9 кг

Capacità di abbattimento 15 kg
Blast chilling capacity 15 kg
Schnellkühlleistung 15 kg
Capacité d'abattement 15 kg
Capacidad de abatimiento 15 kg
Мощность шокового охлаждения 15 кг



5 trays 1/1 GN
or 600 x 400 mm

100 kg

65 mm

50 Hz

230 V ~ 1N ⏚

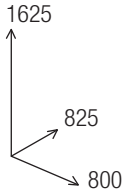
0,9 kW

B10T

CODE: B10TG

Capacità congelamento 16 kg
Freezing capacity 16 kg
Gefrierkapazität 16 kg
Capacité de congélation 16 kg
Capacidad de congelaciòn 16 kg
Мощность замораживания 16 kg

Capacità di abbattimento 26 kg
Blast chilling capacity 26 kg
Schnellkühlungkapazität 26 kg
Capacité d'abattement 26 kg
Capacidad de abatimiemto 26 kg
Мощность шокового охлаждения 26 kg



10 trays 1/1 GN
or 600 x 400 mm

130 kg

67 mm

50 Hz

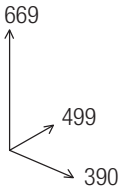
230 V ~ 1N ⏚

1,9 kW

VACUUM 31

CODE: MV31X

Dimensione utile vasca
325 x 243,5 x 184 mm (L x P x A)
Dip tank dimensions
325 x 243,5 x 184 mm (W x D x H)
Nutzgröße der Wanne
325 x 243,5 x 184 mm (B x T x H)
Dimension utile du bac
325 x 243,5 x 184 mm (L x P x H)
Dimensión útil cuba
325 x 243,5 x 184 mm (L x P x A)
Полезный размер лотка
325 x 243,5 x 184 мм (Ш x Г x В)



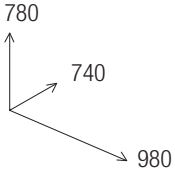
W 0,9 kW

V 120/230 V ~ 1N ⏚

kg 37 kg

PROOFERS L12

CODE: L12



12 trays 1/1 GN
or 600 x 400 mm

kg 50 kg

70 mm

Hz 50/60 Hz

V 230 V ~ 1N ⏚

W 1,5 kW

STAND - GIPRO 523

CODE: SUP054

870
680
635

7 trays

80 mm

STAND - GIPRO

CODE: SUP061

745
740
980

6 trays

75 mm

HAND SHOWER KIT

CODE: DOC000

IT-Comodissimo accessorio, a richiesta, ideato per la pulizia interna dei forni.
Il kit è composto dalla pistola ad acqua, un tubo di 1500 mm, un supporto per il posizionamento agevole della pistola nella zona di lavoro e un rubinetto per l'erogazione dell'acqua.
EN-An extremely handy optional accessory, designed for cleaning the oven chamber.
The kit includes a water gun, a 1500 mm hose, a small stand for easier positioning of the gun in the work area and a water supply tap.
DE-Praktisches Zubehör für die Innenreinigung der Öfen; auf Anfrage.
Das Set besteht aus einer Wasserpistole, einem 1500-mm-Schlauch, einer Halterung für die bequeme Positionierung der Pistole im Arbeitsbereich und einem Wasserhahn.
FR-Accessoire très pratique, sur demande, pensé pour le nettoyage intérieur des fours.
Le kit est composé du pistolet à eau, d'un tuyau de 1500 mm, d'un support pour le positionnement aisé du pistolet dans la zone de travail et d'un robinet pour la distribution de l'eau.
ES-Comodísimo accesorio, bajo solicitud, ideado para la limpieza interna de los hornos.
El kit se compone de la pistola de agua, un tubo de 1500 mm, un soporte para la colocación fácil de la pistola en la zona de trabajo y un grifo para el suministro de agua.
RU-Чрезвычайно удобное приспособление, доступное по заказу, предназначено для чистки внутренней части печи.
В комплект входит водяной пистолет, шланг длиной 1500 мм, опора для удобного размещения пистолета в рабочей зоне, а также кран подачи воды.

CASTOR KIT FOR STANDS

CODE: RU0004

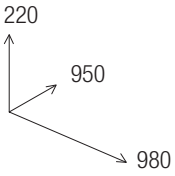
1 ruota senza freno
1 castor with no brake
1 Rolle ohne Bremse
1 roue sans frein
1 rueda sin freno
1 колесо без тормоза

CODE: RU0005

1 ruota con freno
1 castor with brake
1 Rolle mit Bremse
1 roue avec frein
1 rueda con freno
1 колесо с тормозом

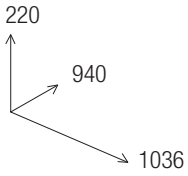
HOODS

CODE: CAP006



FOR MODELS:
GIPRO 4 - GIPRO 5 - GIPRO 6
GIPRO 7 - GIPRO 10 - GIPRO 12

CODE: CAP009



FOR MODELS:
GIPRO 16 C - GIPRO 20 C

IT-Cappa in acciaio dotata di filtro anticondensa e filtro a carboni attivi facilmente asportabili per una pulizia completa.
Capacità di estrazione dell'aria: 370 m³/h.
Motore elettrico: 230 V - 0,18 kW - 50/60 Hz.
EN-Stainless steel hood fitted with an anti-condensation filter and activated carbon filter, all easily removable to ensure thorough cleaning.
Air exhaust capacity: 370 m³/h.
Electric motor: 230 V - 0,18 kW - 50/60 Hz.
DE-Dunstabzugshaube aus Stahl mit Anti-Kondensationsfilter und Aktivkohlefilter, die für eine gründliche Reinigung leicht entfernt werden können.
Abluftleistung: 370 m³/h.
Elektromotor: 230 V - 0,18 kW - 50/60 Hz.
FR-Hotte en acier équipée de filtre anti-condensation et de filtre a charbons actifs facilement amovibles pour un nettoyage complet.
Capacité d'extraction de l'air: 370 m³/h.
Moteur électrique: 230 V - 0,18 kW - 50/60 Hz.
ES-Campana de acero dotada de filtro anticondensación y filtro de carbón activo fácilmente extraíbles para una limpieza completa.
Capacidad de extracción del aire: 370 m³/h.
Motor eléctrico: 230 V - 0,18 kW - 50/60 Hz.
RU-Вытяжка из нержавеющей стали, оснащена антиконденсатным фильтром и фильтром с активированным углем, которые можно легко снять и полностью очистить.
Производительность вытяжной вентиляции: 370 м³/ч.
Электродвигатель: 230 В - 0,18 кВт - 50/60 Гц.

OVEN STACKING KIT

CODE: KIT040

Kit sovrapposizione forni
Superposition kit for ovens
Öfen-Stapelset
Kit de superposition des fours
Kit superposición hornos
Комплект для вертикального монтажа

HANGING RACKS

Destro, right, rechts, droite, derecho, правый GIPRO 4	**CODE: SUP045**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 4	**CODE: SUP046**
Destro, right, rechts, droite, derecho, правый GIPRO 5	**CODE: SUP118**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 5	**CODE: SUP119**
Destro, right, rechts, droite, derecho, правый GIPRO 6	**CODE: SUP041**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 6	**CODE: SUP042**
Destro, right, rechts, droite, derecho, правый GIPRO 7	**CODE: SUP116**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 7	**CODE: SUP117**
Destro, right, rechts, droite, derecho, правый GIPRO 10	**CODE: SUP036**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 10	**CODE: SUP037**
Destro, right, rechts, droite, derecho, правый GIPRO 12	**CODE: SUP087**
Sinistro, left, links, gauche, izquierdo, левый GIPRO 12	**CODE: SUP088**

G|CLEANER

CODE: DET000

Detergente 10 kg
Cleaner 10 kg
Spülmittel 10 kg
Produit détergent 10 kg
Detergente 10 kg
Моющее средство 10 кг

G|BRIGHT

CODE: BRI012

Brillantante 10 kg
Brightner 10 kg
Klarspüler 10 kg
Produit pour faire briller 10 kg
Abrillantador 10 kg
Средство для придания блеска 10 кг

MULTIPOINT CORE PROBE

CODE: SON012

Sonda multipunto
Multipoint core probe
Mehrpunktfühler
Sonde multipoint
Sonda multipunto
Многоточечный термозонд

NEEDLE PROBE

CODE: SON013

Sonda ad ago
Needle probe
Einstechfühler
Sonde à petite aiguille
Sonda de aguja
Игольчатый зонд

WATER SOFTENER

CODE: ADD000

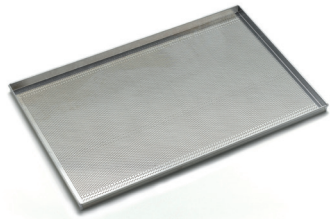
Addolcitore
Water softener
Wasserenthärter
Adoucisseur
Descalcificador
Умягчитель воды

BAKERY 600 X 400 mm

CODE: TEG022

Teglia alluminio
600 x 400 mm H20
Aluminium tray
600 x 400 mm H20
Aluminiumblech
600 x 400 mm H20
Plaque aluminium
600 x 400 mm H20
Bandeja aluminio
600 x 400 mm H20
Алюминиевый противень
600 x 400 мм H20

CODE: TEG003

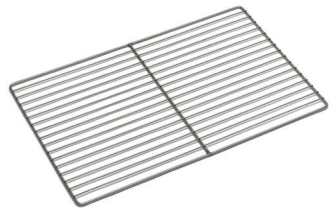


Teglia alluminio forata
600 x 400 mm
Perforated aluminium tray
600 x 400 mm
Aluminiumlochblech
600 x 400 mm
Plaque aluminium perforée
600 x 400 mm
Bandeja aluminio perforada
600 x 400 mm
Перфорированный алюминиевый
противень 600 x 400 мм

CODE: TEG031

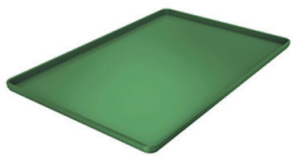
Teglia alluminio
600 x 400 mm H40
Aluminium tray
600 x 400 mm H40
Aluminiumblech
600 x 400 mm H40
Plaque aluminium
600 x 400 mm H40
Bandeja aluminio
600 x 400 mm H40
Алюминиевый противень
600 x 400 мм H40

CODE: GRI013



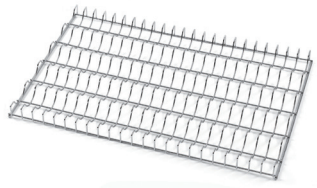
Griglia cromata
600 x 400 mm
Chrome finish grid
600 x 400 mm
Verchromter Rost
600 x 400 mm
Grille chromée
600 x 400 mm
Rejilla cromada
600 x 400 mm
Хромированная решетка
600 x 400 мм

CODE: TEG027



Teglia teflonata
600 x 400 mm
Teflon coated tray
600 x 400 mm
Teflonbeschichtetes Blech
600 x 400 mm
Plaque recouverte de téflon
600 x 400 mm
Bandeja teflonada
600 x 400 mm
Тефлоновый противень
600 x 400 мм

CODE: GRI015

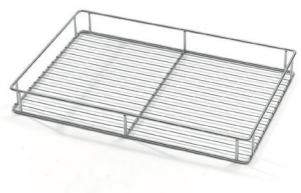


Griglia ondulata cromata
600 x 400 mm
Chrome finish wavy grid
600 x 400 mm
Verchromter Wellenrost
600 x 400 mm
Grille ondulée chromée
600 x 400 mm
Rejilla ondulada cromada
600 x 400 mm
Хромированная волнистая решетка
600 x 400 мм

CODE: TEG002

Teglia alluminio forata ondulata
600 x 400 mm
Wavy perforated aluminium tray
600 x 400 mm
Gewelltes Aluminiumlochblech
600 x 400 mm
Plaque aluminium perforée ondulée
600 x 400 mm
Bandeja aluminio perforada ondulada
600 x 400 mm
Перфорированный алюминиевый
волнистый противень 600 x 400 мм

CODE: GRI019



Griglia 600 x 400 mm
cromata a cestino
Chrome finish basket grid
600 x 400 mm
Verchromter Korbrost
600 x 400 mm
Grille 600 x 400 mm
chromée en corbeille
Rejilla 600 x 400 mm
cromada con cesta
Хромированная жарочная корзина
600 x 400 мм

2/3 GN

CODE: TEG009

Teglia 2/3 GN H20
Tray 2/3 GN H20
Blech 2/3 GN H20
Plaque 2/3 GN H20
Bandeja 2/3 GN H20
Противень 2/3 GN H20

CODE: TEG004

Teglia 2/3 GN H40
Tray 2/3 GN H40
Blech 2/3 GN H40
Plaque 2/3 GN H40
Bandeja 2/3 GN H40
Противень 2/3 GN H40

CODE: TEG008

Teglia 2/3 GN H65
Tray 2/3 GN H65
Blech 2/3 GN H65
Plaque 2/3 GN H65
Bandeja 2/3 GN H65
Противень 2/3 GN H65

CODE: TEG016

Teglia 2/3 GN H20 forata
Perforated tray 2/3 GN H20
Lochblech 2/3 GN H20
Plaque 2/3 GN H20 perforée
Bandeja 2/3 GN H20 perforada
Перфорированный противень 2/3 GN H20

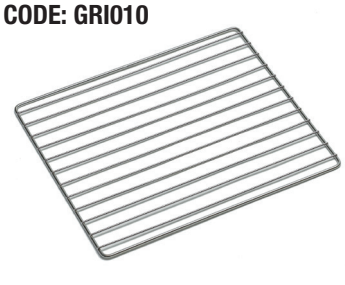
CODE: TEG017

Teglia 2/3 GN H40 forata
Perforated tray 2/3 GN H40
Lochblech 2/3 GN H40
Plaque 2/3 GN H40 perforée
Bandeja 2/3 GN H40 perforada
Перфорированный противень 2/3 GN H40

CODE: TEG018

Teglia 2/3 GN H65 forata
Perforated tray 2/3 GN H65
Lochblech 2/3 GN H65
Plaque 2/3 GN H65 perforée
Bandeja 2/3 GN H65 perforada
Перфорированный противень 2/3 GN H65

CODE: GRI010



Griglia cromata 2/3 GN
Chrome finish grid 2/3 GN
Verchromter Rost 2/3 GN
Grille chromée 2/3 GN
Rejilla cromada 2/3 GN
Хромированная решетка 2/3 GN

CODE: GRI011

Griglia inox 2/3 GN
Stainless steel grid 2/3 GN
Edelstahlrost 2/3 GN
Grille inox 2/3 GN
Rejilla inoxidable 2/3 GN
Решетка 2/3 GN из нержавеющей стали

1/1 GN

CODE: TEG005

Teglia 1/1 GN H20
Tray 1/1 GN H20
Blech 1/1 GN H20
Plaque 1/1 GN H20
Bandeja 1/1 GN H20
Противень 1/1 GN H20

CODE: TEG007

Teglia 1/1 GN H40
Tray 1/1 GN H40
Blech 1/1 GN H40
Plaque 1/1 GN H40
Bandeja 1/1 GN H40
Противень 1/1 GN H40

CODE: TEG006

Teglia 1/1 GN H65
Tray 1/1 GN H65
Blech 1/1 GN H65
Plaque 1/1 GN H65
Bandeja 1/1 GN H65
Противень 1/1 GN H65

CODE: TEG013

Teglia 1/1 GN H20 forata
Perforated tray 1/1 GN H20
Lochblech 1/1 GN H20
Plaque 1/1 GN H20 perforée
Bandeja 1/1 GN H20 perforada
Перфорированный противень 1/1 GN H20

CODE: TEG014

Teglia 1/1 GN H40 forata
Perforated tray 1/1 GN H40
Lochblech 1/1 GN H40
Plaque 1/1 GN H40 perforée
Bandeja 1/1 GN H40 perforada
Перфорированный противень 1/1 GN H40

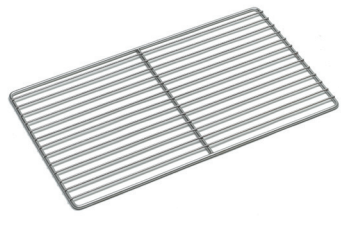
CODE: TEG015

Teglia 1/1 GN H65 forata
Perforated tray 1/1 GN H65
Lochblech 1/1 GN H65
Plaque 1/1 GN H65 perforée
Bandeja 1/1 GN H65 perforada
Перфорированный противень 1/1 GN H65

CODE: TEG030

Teglia 1/1 GN BBQ
Tray 1/1 GN BBQ
Blech 1/1 GN BBQ
Plaque 1/1 GN BBQ
Bandeja 1/1 GN BBQ
Противень 1/1 GN BBQ

CODE: GRI007



Griglia inox 1/1 GN
Stainless steel grid 1/1 GN
Edelstahlrost 1/1 GN
Grille inox 1/1 GN
Rejilla inoxidable 1/1 GN
Решетка 1/1 GN из нержавеющей стали

1/1 GN

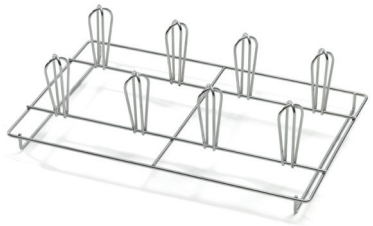
CODE: GRI020

Griglia 1/1 GN con piano
rigato e liscio
Grilling and roasting
grid 1/1 GN
Rost 1/1 GN mit gerillter und
glatter Oberfläche
Grille 1/1 GN avec plateau
à rayures et lisse
Rejilla 1/1 GN con superficie
rayada y lisa
Решетка 1/1 GN с рифлёной
и ровной поверхностью

CODE: GRI021

Griglia 1/1 GN per cottura grill
Griddle grid 1/1 GN
Grillrost 1/1 GN
Grille 1/1 GN pour cuisson au grill
Rejilla 1/1 GN para cocción grill
Решетка 1/1 GN для гриля

CODE: GRI023



Griglia cuocipollo 1/1 GN
Chicken grid 1/1 GN
Hähnchenrost 1/1 GN
Grille pour cuisson du poulet 1/1 GN
Rejilla para pollo 1/1 GN
Решетка 1/1 GN для приготовления курицы

Valid as of 01.01.2017

© 2017 Garbin Industries Srl - Edizione 01/2017 - I dati e le immagini sono indicativi e possono essere variati in ogni momento senza preavviso.
© 2017 Garbin Industries Srl - Edition 01/2017 - The information and images are provided for information purposes only, and may be changed at any time without notice.
© 2017 Garbin Industries Srl - Ausgabe 01/2017 - Daten und Bilder dienen ausschließlich Informationszwecken und können jederzeit ohne vorherige Ankündigung geändert werden.
© 2017 Garbin Industries Srl - Édition 01/2017 - Les données et les images sont indicatives et peuvent être changées à tout moment sans préavis.
© 2017 Garbin Industries Srl - Edición 01/2017 - Los datos y las imágenes son indicativos y pueden variar en cualquier momento sin aviso previo.
© 2017 Garbin Industries Srl - Издание 01/2017 - Данные и изображения являются ориентировочными и могут быть изменены в любое время без предварительного уведомления.

www.fas-net.com

Garbin Industries Srl
Via Fontanelle, 6 - 36050 Monteviale (Vicenza) - Italy
T. +39 0444 552221 - F. +39 0444 952619
www.garbinovens.com - garbin@garbinovens.eu
VAT Reg. No. IT02846550248