



Client _____ Quantity _____
Project _____ Position _____

Qubi oven

Model: QUBI20

Cod: NP01204021001

Technical data

Number of pans:	20
Pans size (mm):	GN 1/1
Tray centre distance (mm):	63
Number of fans:	2
Fan speed:	17
Dimensions (mm):	960 x 910 x 1950
Net weight (kg):	320
Volume (m3):	1,704
Chamber size (mm):	410 x 680 x 1440
Electric power (kW):	39
Voltage (V):	380-415
Power supply (A):	62
Phases:	3N
Cable section (mmq):	5G16
Frequency (Hz):	50-60
Cold water connection:	3/4"
Softened water inlet:	3/4"
Drain size (mm):	50
Packing dimensions (mm):	1075 x 1075 x 2132
Chamber size (mm):	410 x 680 x 1440
Gross weight (kg):	340
Gross volume (m3):	2,464

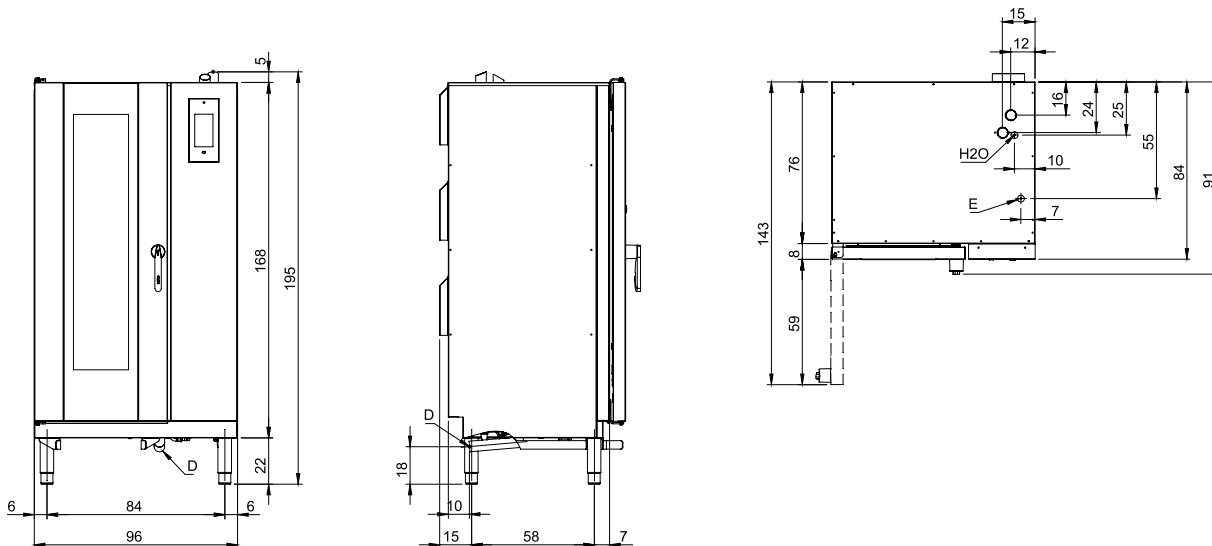
Features

Oven type:	Combi
Control:	Touch screen
Touch screen:	7"
Functions:	Dry cooking, steam, mixed cooking, maintenance, desiccation, multilevel, slow cooking, delta T cooking, finishing, regeneration and pasteurization
Cooling:	Rapid chamber cooling function
Probe:	Standard - multipoint core probe
Washing:	Standard - Closed Circuit
Detergent:	Liquid single-dose
Steam:	Direct + indirect
Steam management:	Double Steam Balance
Boiler:	Standard
Temperature range:	30°C - 300°C
Door:	Hinged door
Fan:	Made of AISI 304 stainless steel - autoreverse
Range timer:	1'-24h
Flue:	Automatic
Recipes:	Standard
Wifi connection:	Wi-Fi remote control system

Cosmo

Cosmo is the innovative wi-fi technology that allows you to connect cooking, blast chilling and storage appliances to each other and remotely monitor them. Thanks to Cosmo you can manage the entire kitchen from your smartphone and be sure that all devices

Technical draw



H2OA: Water inlet