



At



	SBET/XC-06	SBET/XC-10	SBET/XC-12	SBET/XC-20	SBET/XC-22
Capacity	6x 1/1 (30 kg) 5x 600x400* mm	10x 1/1 (50 kg) 8x 600x400* mm	10x 2/1 (100 kg) 8x 600x400* mm	20x 1/1 (100 kg) 16x 600x400* mm	20x 2/1 (200 kg) 16x 600x400* mm
Charge Max. (kg)	30	50	100	100	200
Accepted GN 1/3 - 1/2 - 2/3	✓	✓	-	✓	-
Exterior dimensions	867x850xh808	867x850xh1058	1090x1046xh1058	911x864xh1794	1162x1066xh1794
Electric connection	400/3N 50-60Hz**	400/3N 50-60Hz**	400/3N 50-60Hz**	400/3N 50-60Hz**	400/3N 50-60Hz**
Power kW	11	19	35,4	37,7	65,4
Weight (kg) Packaging (m³)	167 0,84	160 1,04	208 1,58	340 1,83	450 2,77

	SBGT/XC-06	SBGT/XC-10	SBGT/XC-12	SBGT/XC-20	SBGT/XC-22
Capacity	6x 1/1 (30 kg) 5x 600x400* mm	10x 1/1 (50 kg) 8x 600x400* mm	10x 2/1 (100 kg) 8x 600x400* mm	20x 1/1 (100 kg) 16x 600x400* mm	20x 2/1 (200 kg) 16x 600x400* mm
Charge Max. (kg)	30	50	100	100	200
Accepted GN 1/3 - 1/2 - 2/3	✓	✓	-	✓	-
Exterior dimensions	867x850xh808	867x850xh1058	1090x1046xh1058	911x864xh1794	1162x1066xh1794
Gas & electric connection	1/2" 230/1N 50Hz	1/2" 230/1N 50Hz	1/2" 230/1N 50Hz	1" 230/1N 50Hz	1" 230/1N 50Hz
Power Kcal-h / kW	10318 / 1,1	26655 / 1,1	40413 / 1,5	46432 / 1,80	85985 / 2,5
Weight (kg) Packaging (m³)	152 0,84	168 1,04	222 1,58	340 1,83	450 2,77

**Type of cooking**

Convection of 25 with 300°C	✓
Steam 100°C	✓
Steam with function "booster rocket" of 101 with 130°C (frozen...)	✓
Mixed convection/steam of 25 with 250°C.	✓
Steam low temp. 25-99°C (delicate products)	✓
Cooking low temp. CCBT (large sides of meat...).	✓
Functions regeneration and maintenance of 25 with 250°C.	✓

\* Pastry kit in option • \*\*230/3 50Hz (+5%)