

**MOD : SDG/10S**

**Production code : 228909**



## Combi Oven Natural Gas Combi Oven 10GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**228909 (DCOG101C3G3K)** Combi boilerless oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, 3-glass door

### Short Form Specification

**Item No.** \_\_\_\_\_

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. metterei 4 automatic cycles (short, medium, intensive, rinse) .
  - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
  - Automatic backup mode to avoid downtime.
  - USB port to download HACCP data, programs and settings.
  - Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional).
  - Triple-glass door with double LED lights line.
  - Single sensor core temperature probe.
  - Stainless steel construction throughout.
  - Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Main Features

- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Zanussi Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

### Construction

- 304 AISI stainless steel construction throughout.
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

### Sustainability

- Uses 33% less water and 22% less detergent while cleaning, as compared to previous model.
- Human centered design with 4-star certification for ergonomics and usability.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC\*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility.

(\*Forest Stewardship Council is the world's leading organization for sustainable forest management).

- Triple-glass door minimize your energy loss.\*

**APPROVAL:** \_\_\_\_\_



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\*Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

- Save energy, water, detergent and rinse aid with green functions.

## User Interface & Data Management

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

## Optional Accessories

- Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) PNC 920004
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE PNC 920005
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Pair of frying baskets PNC 922239
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer PNC 922364
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382
- Wall mounted detergent tank holder PNC 922386

- IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). PNC 922421
- Connectivity router (WiFi and LAN) PNC 922435
- Steam optimizer PNC 922440
- Tray rack with wheels, 10 GN 1/1, 65mm pitch (included) PNC 922601
- Tray rack with wheels 8 GN 1/1, 80mm pitch PNC 922602
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) PNC 922608
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm PNC 922615
- External connection kit for detergent and rinse aid PNC 922618
- Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven PNC 922623
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636
- Plastic drain kit for 6 & 10 GN oven, dia=50mm PNC 922637
- Wall support for 10 GN 1/1 oven PNC 922645
- Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch PNC 922648
- Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch PNC 922649
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 PNC 922653
- Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch PNC 922656
- Stacking kit for 6&10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661
- Heat shield for 10 GN 1/1 oven PNC 922663
- Kit to convert from natural gas to LPG PNC 922670
- Kit to convert from LPG to natural gas PNC 922671
- Flue condenser for gas oven PNC 922678
- Fixed tray rack for 10 GN 1/1 and 400x600mm grids PNC 922685
- Kit to fix oven to the wall PNC 922687
- 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM PNC 922688
- Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922690

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## Combi Oven Natural Gas Combi Oven 10GN1/1

- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch PNC 922694
- Detergent tank holder for open base PNC 922699
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922702
- Wheels for stacked ovens PNC 922704
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005
- Flat baking tray with 2 edges, GN 1/1 PNC 925006
- Baking tray for 4 baguettes, GN 1/1 PNC 925007
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010
- Non-stick universal pan, GN 1/2, H=60mm PNC 925011
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm PNC 925012
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm PNC 925013
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014

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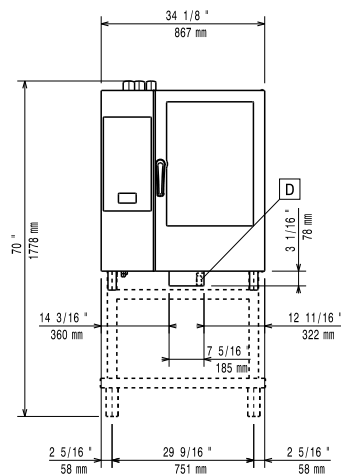
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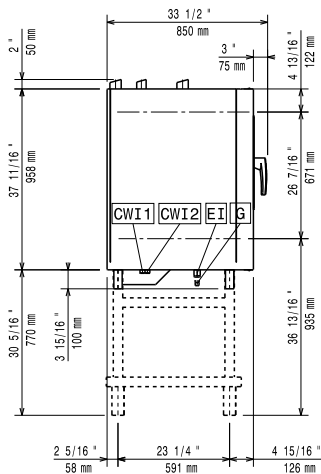


# Combi Oven Natural Gas Combi Oven 10GN1/1

**Front**

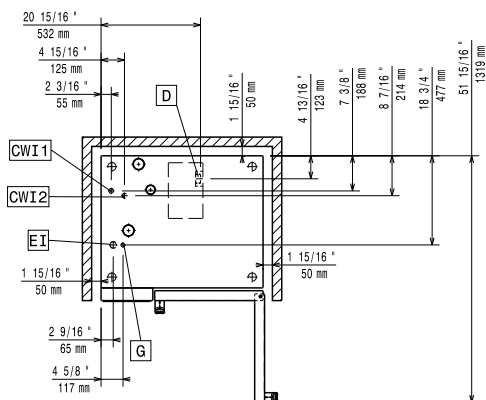


**Side**



- CWI1** = Cold Water inlet 1 (cleaning)
- CWI2** = Cold Water Inlet 2 (steam generator)
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical inlet (power)
- G** = Gas connection

**Top**



## Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Electrical power, max:	1.1 kW
Electrical power, default:	1.1 kW

## Gas

Total thermal load:	84618 BTU (21 kW)
Gas Power:	21 kW
Standard gas delivery:	Natural Gas G20
ISO 7/1 gas connection diameter:	1/2" MNPT

## Water:

Inlet water temperature, max:	30 °C
Inlet water pipe size (CWI1, CWI2):	3/4"
Pressure, min-max:	1-6 bar
Chlorides:	<10 ppm
Conductivity:	0 µS/cm
Drain "D":	50mm

## Capacity:

Trays type:	10 (GN 1/1)
Max load capacity:	50 kg

## Key Information:

Door hinges:	Right Side
External dimensions, Width:	867 mm
External dimensions, Depth:	775 mm
External dimensions, Height:	1058 mm
Weight:	154 kg
Net weight:	136 kg
Shipping weight:	154 kg
Shipping volume:	1.11 m <sup>3</sup>

## ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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## Combi Oven Natural Gas Combi Oven 10GN1/1

### Optional Accessories

• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	<input type="checkbox"/>	• Tray rack with wheels, 10 GN 1/1, 65mm pitch (included)	PNC 922601	<input type="checkbox"/>
• WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE	PNC 920005	<input type="checkbox"/>	• Tray rack with wheels 8 GN 1/1, 80mm pitch	PNC 922602	<input type="checkbox"/>
• Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)	PNC 922003	<input type="checkbox"/>	• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922608	<input type="checkbox"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<input type="checkbox"/>	• Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm	PNC 922615	<input type="checkbox"/>
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>	• External connection kit for detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven	PNC 922623	<input type="checkbox"/>
• Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190	<input type="checkbox"/>	• Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer	PNC 922626	<input type="checkbox"/>
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	<input type="checkbox"/>	• Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Plastic drain kit for 6 & 10 GN oven, dia=50mm	PNC 922637	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>	• Wall support for 10 GN 1/1 oven	PNC 922645	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<input type="checkbox"/>	• Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch	PNC 922648	<input type="checkbox"/>
• Grease collection tray, GN 1/1, H=100 mm	PNC 922321	<input type="checkbox"/>	• Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch	PNC 922649	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>
• 4 long skewers	PNC 922327	<input type="checkbox"/>	• Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382	PNC 922653	<input type="checkbox"/>
• Multipurpose hook	PNC 922348	<input type="checkbox"/>	• Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch	PNC 922656	<input type="checkbox"/>
• 4 flanged feet for 6 & 10 GN , 2", 100-130mm	PNC 922351	<input type="checkbox"/>	• Stacking kit for 6&10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer	PNC 922657	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>	• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>
• Thermal cover for 10 GN 1/1 oven and blast chiller freezer	PNC 922364	<input type="checkbox"/>	• Heat shield for 10 GN 1/1 oven	PNC 922663	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<input type="checkbox"/>	• Kit to convert from natural gas to LPG	PNC 922670	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>	• Kit to convert from LPG to natural gas	PNC 922671	<input type="checkbox"/>
• IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process).	PNC 922421	<input type="checkbox"/>	• Flue condenser for gas oven	PNC 922678	<input type="checkbox"/>
• Connectivity router (WiFi and LAN)	PNC 922435	<input type="checkbox"/>	• Fixed tray rack for 10 GN 1/1 and 400x600mm grids	PNC 922685	<input type="checkbox"/>
• Steam optimizer	PNC 922440	<input type="checkbox"/>	• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>

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## Combi Oven Natural Gas Combi Oven 10GN1/1

- |   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM   | PNC 922688 | <input type="checkbox"/> | • Kit of 6 non-stick universal pan GN 1/1, H=60mm | PNC 925014 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one)   | PNC 922690 | <input type="checkbox"/> |   |            |                          |
| • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch | PNC 922694 | <input type="checkbox"/> |   |            |                          |
| • Detergent tank holder for open base   | PNC 922699 | <input type="checkbox"/> |   |            |                          |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one)                            | PNC 922702 | <input type="checkbox"/> |   |            |                          |
| • Wheels for stacked ovens  | PNC 922704 | <input type="checkbox"/> |   |            |                          |
| • Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens   | PNC 922709 | <input type="checkbox"/> |   |            |                          |
| • Mesh grilling grid  | PNC 922713 | <input type="checkbox"/> |   |            |                          |
| • Probe holder for liquids  | PNC 922714 | <input type="checkbox"/> |   |            |                          |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens   | PNC 922728 | <input type="checkbox"/> |   |            |                          |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens   | PNC 922732 | <input type="checkbox"/> |   |            |                          |
| • Exhaust hood without fan for 6&10 1/1GN ovens   | PNC 922733 | <input type="checkbox"/> |   |            |                          |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens  | PNC 922737 | <input type="checkbox"/> |   |            |                          |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm   | PNC 922745 | <input type="checkbox"/> |   |            |                          |
| • Tray for traditional static cooking, H=100mm  | PNC 922746 | <input type="checkbox"/> |   |            |                          |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm   | PNC 922747 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/1, H=20mm   | PNC 925000 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/1, H=40mm   | PNC 925001 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/1, H=60mm   | PNC 925002 | <input type="checkbox"/> |   |            |                          |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1  | PNC 925003 | <input type="checkbox"/> |   |            |                          |
| • Aluminum grill, GN 1/1  | PNC 925004 | <input type="checkbox"/> |   |            |                          |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1   | PNC 925005 | <input type="checkbox"/> |   |            |                          |
| • Flat baking tray with 2 edges, GN 1/1   | PNC 925006 | <input type="checkbox"/> |   |            |                          |
| • Baking tray for 4 baguettes, GN 1/1   | PNC 925007 | <input type="checkbox"/> |   |            |                          |
| • Potato baker for 28 potatoes, GN 1/1  | PNC 925008 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/2, H=20mm   | PNC 925009 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/2, H=40mm   | PNC 925010 | <input type="checkbox"/> |   |            |                          |
| • Non-stick universal pan, GN 1/2, H=60mm   | PNC 925011 | <input type="checkbox"/> |   |            |                          |
| • Kit of 6 non-stick universal pans, GN 1/1, H=20mm   | PNC 925012 | <input type="checkbox"/> |   |            |                          |
| • Kit of 6 non-stick universal pans, GN 1/1, H=40mm   | PNC 925013 | <input type="checkbox"/> |   |            |                          |

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