

MODEL NO: GBS FX12E2



MODEL GBS FX12E2 SHOWN



**Capacity:**

12 2 / 1 pans  
24 1 / 1 pans



**Oven Highlights:**

- Multi-function combination oven with digital controls, LED display
- **BOILERLESS TECHNOLOGY** saves energy with no reduction in volume, saves servicing thru reduction of duplicity
- Built to save money and energy through the use of patented new technology
  - **ECO** function - reduces water consumption during the cooking and washing processes.
  - **APM** power management increases power supplied until the desired temperature in the cooking environment is reached
  - **AOC** (patent pending) allows operation with "overpressure cooking environment"
  - **AWC** automatic control of the motor's rotation constantly assuring consistency of cook and colouring
  - The **RDC** (patent pending) steam generator ensures a constant supply of steam throughout "steam" and "combination cooking" modes
- Instantaneous steam generation within oven cavity
- Electronic self-diagnosis with malfunction alarms for key operating areas
- Semi automatic or fully automatic self cleaning ability
- High temperature steam (from overpressure) for Hi-Temp steaming
- Unlimited language selection in Level 3 configuration
- Thumb drive (USB) software management (lv3)

**STRUCTURAL FEATURES - ALL MODELS**

- Frame On construction using 20 gauge #304 Stainless Steel on ALL exterior components; #316 polished SS in oven interior.
- heat exchangers constructed of ICOLLOY 800 and #316 Stainless Steel
- Water protection rating of IPX5
- Instantaneous steam generation within oven cavity
- Multiple point height adjustable feet

**SAFETY FEATURES - ALL MODELS**

- Autoreverse fan with Automatic oven cooldown
- Automatic cool of cooking chamber when door closed
- Control panel protected by 5mm of tempered glass
- Gently coved interior corners, airtight cooking chamber with a tempered double-glazed opening window,
- Door with intermediate position block - 90° and 130°

**OPERATING FEATURES—ALL MODELS**

- Tamper proof cooking program protection
- Cooking chamber with siphoned drain to prevent backflow of liquids and smells
- Automatic pre-heat function
- Easy to operate electronic controls with digital readout
- APM power boost in both gas and electric configurations
- Metric (C) or imperial (F) measure
- Twenty cooking programs, three steps each - modifiable
- Manual steam injection during dry heat cooking

**Cooking Modes:**

**Steam** - Moist Heat 86° - 257° F (30° - 125°C)

**Combination** - Dry + Moist Heat 86° - 482° F (30° - 250°C); 0 to 90% Humidity

**Convection** - Dry Heat 86° - 572° F (30° - 300°C)

**LEVEL TWO FEATURES**

- 20 four step cooking programs
- Semi automatic, non touch, self cleaning
- Two speed fan, full and half static
- Single point temperature probe
- HACCP print-out interface
- Quick cool down
- 24 hour delayed start option
- Auto "regeneration" quick select button

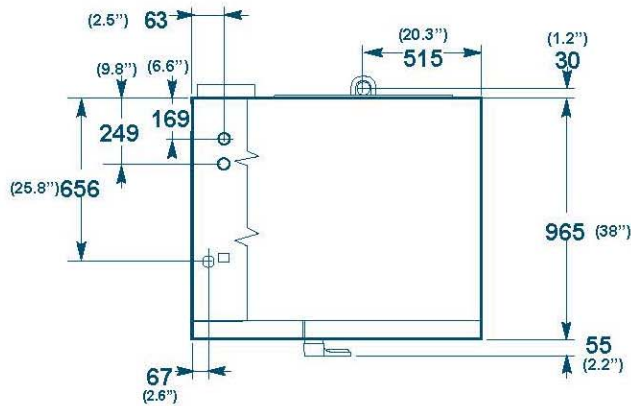
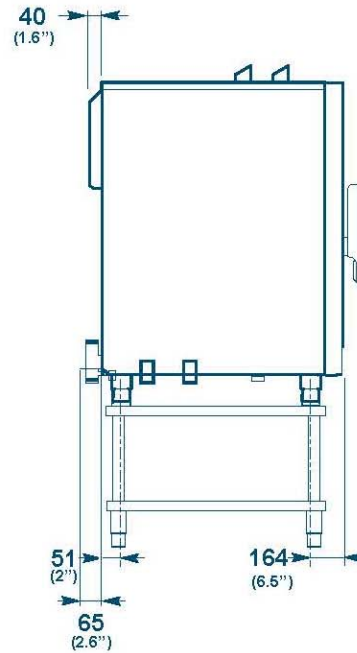
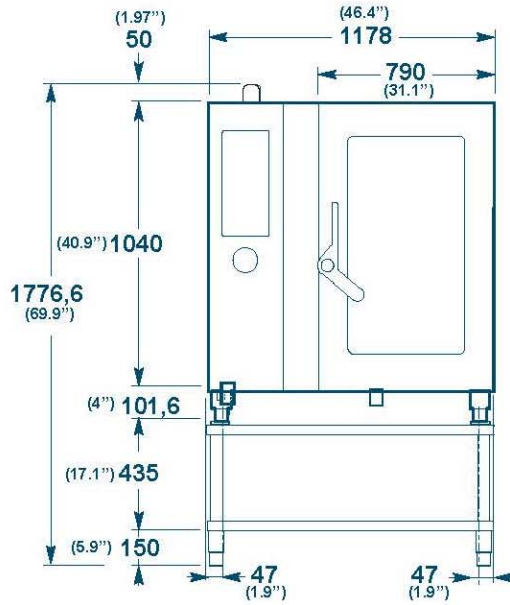
**LEVEL THREE FEATURES - PARTIAL LIST**

- 150 cooking programs that can be customized through 18 phases
- **EVC** touch sensitive multi-function controller with 256,000 colours and up to 70 degree visuals
- **CMP** - custom management page with full digital image control (upload your pictures), video library page, recipe recall feature, delayed cooking clock
- **C3** cooking; select, load and go
- Fully automatic AND touchless sanitizing and washing system with eight cleaning options
- USB drive for HACCP data, menu updating, video uploads, picture/plating uploads and software updates
- **MULTICOOKING** for up to 20 similar profile products, separate timing by shelf position
- **MULTIEASY** allows for the simultaneous cooking of similar type products researched from your cooking library
- Self reversing six speed fan with static setting
- Multi-point core probe with progressive density sensors



MODEL NO: GBS FX122E2

**GBS**  
**COMBISTAR FX**



<b>Oven Dimensions / Dimensions du four:</b>	1178 x 965 x 1776.6	(mm)	46.4 x 38 x 69.94	(in.)
<b>Cooking Chamber Dimensions / Dimensions de la chambre de cuisson :</b>	890 x 825 x 925	(mm)	35.07 x 32.51 x 36.45	(in.)
<b>Crated Dimensions / Dimensions avec d'emballage:</b>	1320 x 1180 x 1900	(mm)	51.97 x 46.45 x 74.80	(in.)
<b>Electrical Supply / Alimentation électrique:</b>	208 V, 26 kW, 72.3 A, 60 Hz, 3 ph			
	240 V, 26 kW, 62.6 A, 60 Hz, 3 ph*			
	480 V, 26 kW, 31.3 A, 60 Hz, 3 ph*			
<b>Weight Net / Poids net:</b>	260 Kg			
<b>Crated Weight / Poids brut:</b>	280 Kg			
<b>Capacity / Capacité Plaques / contenant GASTRO NORMES (G/N):</b>	12 2/1 ; 24 1/1			

\* ordre spécial



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