

MODEL NO: GBS FX202G2



MODEL GBS FX202G2 SHOWN



**Capacity:**  
20 2 / 1 pans  
40 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



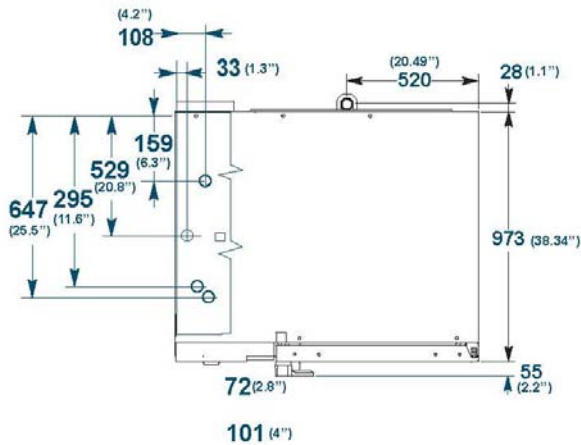
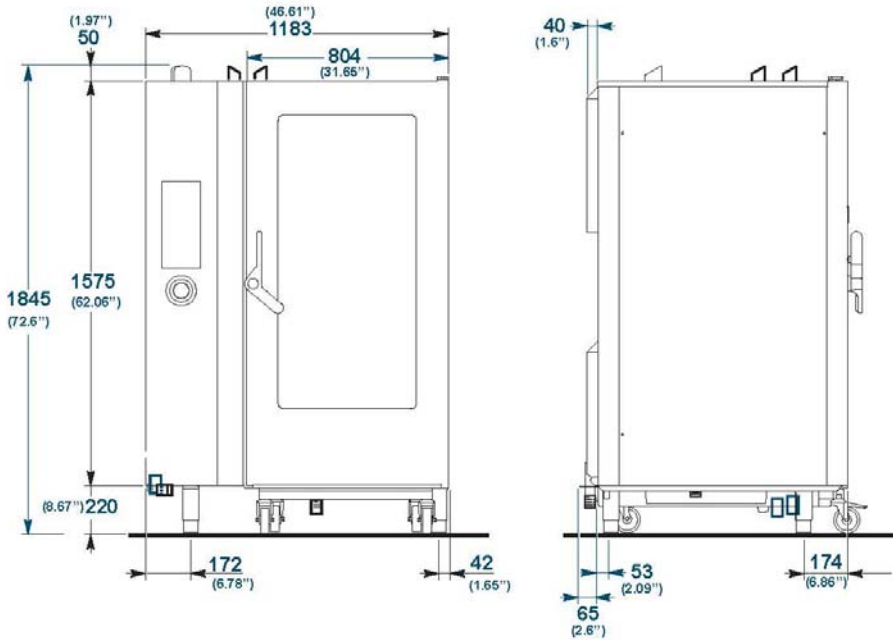
## LEVEL THREE FEATURES - PARTIAL LIST

- 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



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**GBS**  
**COMBISTAR FX**



|   |                                  |                       |       |
|---|----------------------------------|-----------------------|-------|
| <b>Oven Dimensions / Dimensions du four:</b>                  | 1183 x 973 x 1845 (mm)           | 46.6 x 38.3 x 72.63   | (in.) |
| <b>Cooking Chamber Dimensions / Dimensions de la chambre:</b> | 890 x 825 x 1460 (mm)            | 35 x 32.5 x 57.5      | (in.) |
| <b>Crated Dimensions / Dimensions d'emballage:</b>            | 1305 x 1200 x 2173 (mm)          | 51.38 x 47.25 x 85.57 | (in.) |
| <b>Electrical Supply / Alimentation électrique:</b>           | 120 V, 2640 W, 22 A, 60 Hz, 1 ph |                       |       |
| <b>Puissance nominale:</b>                                    | 190,000 BTU                      |                       |       |
| <b>Weight Net / Poids net:</b>                                | 452 Kg                           |                       |       |
| <b>Crated Weight / Poids brut:</b>                            | 472 Kg                           |                       |       |
| <b>Capacity / Capacité:</b>                                   | G/N containers: 20 2/1; 40 1/1   |                       |       |



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