

ALPHATECH



Gastrosteam - Gastromix



Ovens for gastronomy

OFF ON

Pre-heat the oven



ICS COOKING INTERACTIVE

MANUAL

PROGRAMS

FAVOURITES

EXTRA

01/09/11
15.35

AWS



Pre-heat the oven

Meats Traditional r..

Mode	Temperature	Time
1	190°	10'
2	150°	50'
3	160°	

Meats

Traditional roasts

First Courses

Roasts pork rind with

Meats

Roasts pork rind

Poultry-Game

Medium-cooke

Fish

Steamed

Vegetables

Pastry-Bread

START STOP





Automatic cooking

Intuitive, interactive, convenient

Gastrosteam-Gastromix advanced technology allows the chef to express his creativity to the full and with the greatest of ease, giving him the freedom to experiment with new culinary creations.

At the same time it offers modern caterers an avantgarde tool whose every function is designed to boost the potential and the results of quality cuisine that is truly in step with the times.

Gastrosteam-Gastromix is

Automatic cooking, thanks to **ICS** (interactive cooking system) which provides instant access to the key cooking and operation modes, with a step by step user guide.

Manual cooking, offering functions that are fully adjustable with the chance to easily create, manage and memorize personal cooking modes, thus favouring chefs' creativity and flair for experimentation.

Thanks to the **USB** connection with memory stick, chefs can load and download recipes, programs, HACCP data and even update software to suit their requirements, whenever they like.

Cooking has never been so easy



Interactive **C**ooking **S**ystem



Manual cooking

Cooking has never been so creative



Cooking is an art. **Gastrosteam-Gastromix** knows that well and provides the chef with all the tools he needs to express his creativity and talent to the full. Because **Gastrosteam-Gastromix** allows them to define every aspect of cooking manually, chefs have new opportunities to measure themselves against technological evolutions in culinary art. And to experiment with new flavours that reflect shifting tastes and trends in contemporary cuisine. The **PLUS** function allows the Chef to specify the product finish, to precisely manage the fan and air vent and to use **Delta T**  cooking, all in a very simple, intuitive way.

The **Delta T** function, which maintains a constant difference between the temperature at the core of the food and the temperature in the oven, is especially useful for large items of food and for products requiring gentle cooking cycles; indeed, the less

difference there is between these two temperatures (**Delta T**), the gentler the cooking cycle will be.

With the **Delta T** function, food is not exposed to excessively high temperatures at the start of cooking, thus obtaining superbly uniform cooking, a softer finish and reduced weight loss. Cooking with **Delta T** in traditional ovens is extremely complicated and difficult, but with **Gastrosteam-Gastromix** you simply select **Delta T** cooking and indicate the desired temperature difference: **Gastrosteam-Gastromix** will take care of the rest automatically.

The Programs

Personalizing cooking for tailored catering

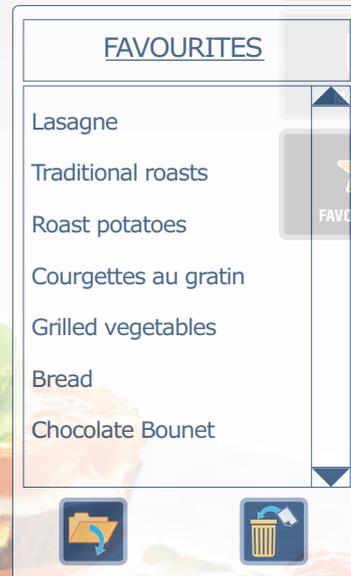
Easily create, manage and memorize personal cooking modes. With **Gastrosteam-Gastromix** at last you can. An archive of recipes that you can use time and again just as they are, or change to suit your needs, with quick and easy access at the touch of a button. A function that lets you organize and reinvent everyday dishes whenever you wish in order to respond to a whole range of catering requirements.



Favourites

Chef's favourite menus

The most frequently cooked dishes, those relied on a daily basis, the most popular choices, are now ready to hand. **Gastrosteam-Gastromix** lightens the chef's load by storing all his favourite and most frequently used cooking modes in an archive which can be instantly accessed at the touch of a button. Meaning the chef saves precious time!



Extras

A full range of special automatic programs

No more complex searching through your oven's functions and programs to carry out everyday tasks of professional catering. Extras include Multilevel, Regeneration, Holding, Browning, Night cooking, Vacuum cooking, Leavening and Thawing: all automatic functions that can be activated at the touch of a button.



Multilevel

With the Multilevel cooking system it is possible to simultaneously cook different foods requiring different cooking times and the oven is designed to alert with an audible and visual alarm when a tray is ready.

Downtimes are therefore avoided, as well as unnecessary consumption and partial loads.



Gastrosteam - Gastromix

How to Achieve Excellence



Fast Dry

Thanks to the patented Fast Dry system, perfect crunchiness of fried, au gratin and grilled food is ensured, as well as that of cakes and bread, even at full loads. Load capacity used at 100%.



FRYING



Frying breaded products in an oven may seem unthinkable, but with the special non-stick aluminium trays and the implementation of the Fast Dry system, it is possible to obtain fabulous results with minimum cooking times. **Guaranteed crispness and browning, always.**

GRILLED VEGETABLES



High quality cooking and short times without the need for supervision. Different types of products can be obtained thanks to the special aluminium alloy square mesh grills. **Perfect grilling effect, always.**

GRILLED MEAT



To get a perfect grilling effect and the burn-free cooking of meat or fish steaks, the ideal solution is the special alloy rod grill. Cooking does not require supervision and times are 30% less those required by traditional systems. **Guaranteed savings, always.**

PASTRY COOKING



Special aluminium perforated trays and dedicated cooking programs perform **perfect cooking thanks to Fast Dry.**



AT-Clima

It automatically manages the perfect climate in the cooking cavity. Temperature and the percentage of humidity is adjusted according to the food to be cooked.

Juiciness and tenderness are always ensured.



REGENERATION



The automatic reheating programs, available in EXTRA section, thanks to the AT-Clima system provide ideal temperature and climate of food on trays or of plated meals.

Top results are always ensured.

SPIT-ROASTED CHICKEN



The results obtained are astounding: reduction in weight loss up to 50% less than conventional cooking systems, **meat tenderness, cooking time savings by 60%.**

GRILLED SKEWERS



The cooking quality of meat or fish skewers is no longer a problem related to time and quantity, thanks to the patented special grill providing the ideal climate all around the product. **Guaranteed juiciness and softness, always.**

Gastrosteam - Gastromix

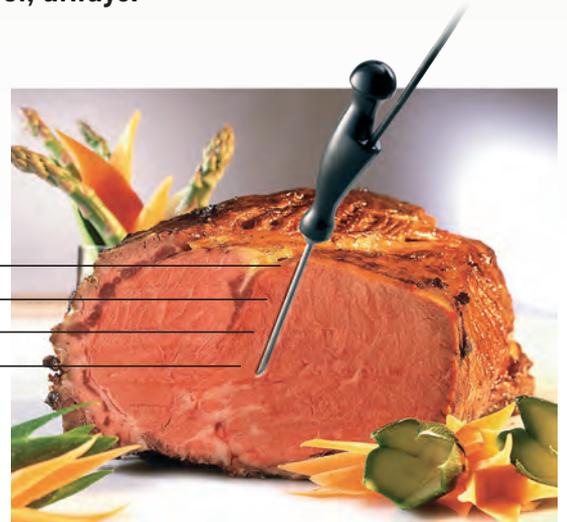
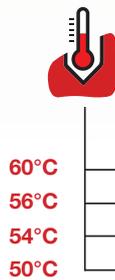
How to Achieve Excellence



Multipoint Probe

Make sure that food is cooked to perfection both inside and out thanks to the multipoint probe supplied as standard.

Reliable control, always.



Needle Probe

It is essential to obtain perfect cooking at the core of small products and to cook in vacuum packs.

Reliable control, always.

VACUUM COOKING

A cooking technique that requires the utmost precision of both the cooking chamber and internal core temperatures. With **Gastrosteam-Gastromix** all of this is assured thanks to the special Ø1 mm needle probe.

The result is the lowest weight loss ever (no other cooking method can ensure it) with maximum nutritional value maintained by the product.

Guaranteed quality, always.





Unbeatable and Perfect Cleaning

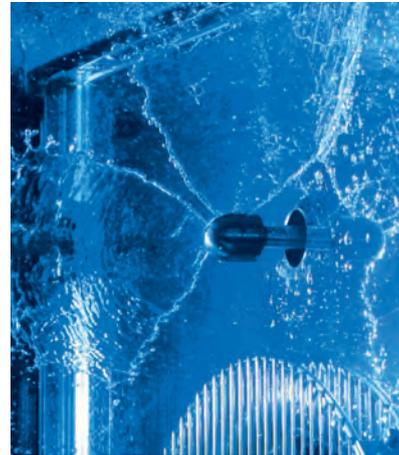


The new automatic washing system does not require manually adding degreaser, rinsing agents and descalers thanks to the exclusive formula of the **Alphatech 3-in-one Combi Clean**. With the 3 different automatic washing programs, any type of dirt will be quickly eliminated. Plus, with the new quick rinse program (2 minutes) you can eliminate any light steam cooking residues to move on to the

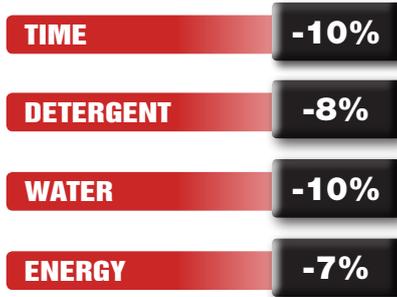
next food type with significant time, work and expense savings at every washing. Perfectly clean in a short amount of time and at low cost, always.

Self wash

- MANUAL WASH
- RINSING **NEW!**
- SOFT WASH
- HARD WASH
- HARD PLUS WASH



Integrated Washing System



* Average values compared to previous models

CALOUT Calout

Calout is the **Alphatech** system that keeps the steam generator free from lime-scale preventing the build-up of deposits.

There are numerous advantages with the specific **CALFREE** product, including:

- Elimination of breakdowns** due to lime-scale build-up
- Always generous supply of pure steam**
- Maximum energy efficiency** and therefore lower consumptions
- High-level performance** over time
- Longer life** of the oven
- Less maintenance costs**



Technology Allowing Savings*



Ecospeed

Based on the quantity and type of product, **Gastrosteam-Gastromix** optimizes and controls energy use and maintains the proper cooking temperature, preventing fluctuations.

The result is less consumption up to:

-10%

of Energy

-30%

of Water

-5%

- weight loss
+ portions



Green Fine Tuning

Thanks to the new burner modulation system and the high efficiency heat exchanger (**patented**) power waste is prevented and harmful emissions are reduced.

The result is less consumption up to:

-10%

of Energy

-10%

of CO₂



Ecovapor

With the **Ecovapor** system there is a net reduction of water and energy consumption thanks to the automatic steam saturation control in the cooking compartment.

The result is less consumption up to:

-10%

of Energy

-50%

of Water

-10%

of Steam



High Efficiency Design

Shorter cooking times and perfect uniformity are obtained thanks to the exclusive air conveyors in the cooking compartment and the high pressure bi-directional fan.

The result is shorter cooking times up to:

-10%

of Time

* Compared to our previous model

X and S models:



X

Technical characteristics

- Programmable electronics with LED back-lighting Liquid Crystal Display (LCD) "Touch Screen"
- ICS and EXTRA automatic cooking system (Over 370 tested and memorized recipes)
- AT-CLIMA with automatic vent
- Fast-Dry automatic vent: Rapid humidity evacuation system
- 6-speed fan with inverter
- Autoreverse (automatic inversion of direction of fan rotation)
- Multiple point core probe
- Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent (Fast-Dry System)
- USB connection used for downloading HACCP data, updating the software or loading / downloading personal recipes

STANDARD: multiple point core probe

OPTIONAL: hand-held shower, AWS automatic washing system

Cooking mode

- Convection with AT-CLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with AT-CLIMA 30°C - 300°C

Operating modes

- Manual
- Automatic ICS - Interactive Cooking System
- Automatic EXTRA - Multilevel, Regeneration, Holding, Browning, Night cooking, Vacuum cooking, Leavening and Thawing
- Programmable with possibility of storing 400 cooking programs in automatic sequence (up to 15 cycles)
- With automatic delayed start
- With core probe
- With timer

PLUS functions

- Holding • Finishing • Fan management • Vent management
- Delta T cooking • Second timer cooking

Functions	
LCD Touch Screen	•
Scroller plus	•
AT-CLIMA with automatic vent	•
Fast-Dry	•
Functions: ICS - Manual - Programs- Extra - Favourites	•
6-speed fan with inverter	•
Manual washing program	•
Multipoint probe	•
Needle probe	o
AWS automatic washing system	o
Hand-held shower	o
USB interface	•

• = standard o = optional



S

Technical characteristics

- Manual controls with electronic control
- Programmable with 99 programs, with automatic 4-cycle sequence, alphanumeric displays.
- Cycle management key with 4 LED display
- Direct access key to programs and recipes
- Over 90 tested and memorized recipes (*)
- AT-CLIMA with automatic vent
- Fast-Dry automatic vent: Rapid humidity evacuation system
- Self-diagnosis
- Autoreverse (automatic inversion of direction of fan rotation)
- Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent (Fast-Dry System)
- USB connection used for downloading HACCP data, updating the software or loading / downloading personal recipes

OPTIONAL: core probe, hand-held shower, Double Speed, WCS automatic washing system (Washing Combi System)

(*) Version S with core probe

Cooking mode

- Convection with AT-CLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with AT-CLIMA 30°C - 300°C

Operating modes

- Manual
- Programmable with automatic cooking sequence
- Automatic with pre-set recipes
- With core probe
- With timer
- Holding and regeneration function

Functions	
99 programs (4 cycles in aut. seq.)	•
Over 90 tested and memorized recipes (*)	•
Holding and regeneration function	•
Manual washing program	•
Motorized manual vent	•
AT-CLIMA with automatic vent	•
Fast-Dry	•
Standard probe	o
Needle probe	o
AWS automatic washing system	o
Hand-held shower	o
Double speed	o
USB interface	•

• = standard o = optional

Gastrosteam - Gastromix

An unbeatable range



T07



T10



T20

Construction Details

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment, with long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency

- Hinged inner glass for perfect cleaning
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Double opening door handle

Electric Heating System

- Cooking compartment heating elements of armoured INCOLOY 800 type

Gas Heating System

- Blown air type of modulating burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet

DIRECT STEAM MODELS

X and S models	Chamber capacity [GN] 1/1 GN (530x325) 2/1 GN (530x650)	Number of covers	External dimensions [mm.]	Weight Net [Kg.]	Total electric power [kW]	Gas versions nominal heating output [kW/kcal]	Power supply voltage
GEVT07	8x1/1	50/120	890x825x810 h	117	10,5	- / -	3N AC 400V - 50 Hz
GGVT07	8x1/1	50/120	890x825x810 h	125	0,5	12 / 10230	AC 230V - 50 Hz
GEVT10	10x1/1	80/150	960x825x1030 h	142	16	- / -	3N AC 400V - 50 Hz
GGVT10	10x1/1	80/150	960x825x1030 h	180	1	18 / 15480	AC 230V - 50 Hz
GEVT20	10x2/1 - 20x1/1	150/300	1170x895x1030 h	201	31	- / -	3N AC 400V - 50 Hz
GGVT20	10x2/1 - 20x1/1	150/300	1170x895x1030 h	218	1	27 / 23220	AC 230V - 50 Hz
GEVT21	20x1/1	150/300	960x825x1810 h	260	31,8	- / -	3N AC 400V - 50 Hz
GGVT21	20x1/1	150/300	960x825x1810 h	290	1,8	36 / 30960	AC 230V - 50 Hz
GEVT40	20x2/1 - 40x1/1	300/500	1290x895x1810 h	345	61,8	- / -	3N AC 400V - 50 Hz
GGVT40	20x2/1 - 40x1/1	300/500	1290x895x1810 h	400	1,8	54 / 46440	AC 230V - 50 Hz

Special voltages and frequencies upon request



T21



T40

Steam Generator

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type (for electric ovens)
- Blown air type of modulating burners for the steam generator (for gas ovens)
- Automatic boiler pre-heating
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing

- CAL-OUT system to prevent scale build-up within the boiler, as standard

Safety Features

- Cooking compartment safety thermostat
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Magnetic door switch

- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Boiler safety thermostat
- Boiler water level probes

Technical specifications are available with more specific information on each model.

MODELS WITH BOILER

X and S models	Chamber capacity [GN] 1/1 GN (530x325) 2/1 GN (530x650)	Number of covers	External dimensions [mm.]	Weight Net [Kg.]	Total electric power [kW]	Gas versions nominal heating output [kW/kcal]	Power supply voltage
GEMT07 	8x1/1	50/120	890x825x810 h	139	10,5	- / -	3N AC 400V - 50 Hz
GGMT07 	8x1/1	50/120	890x825x810 h	156	0,5	15 / 12900	AC 230V - 50 Hz
GEMT10 	10x1/1	80/150	960x825x1030 h	174	16	- / -	3N AC 400V - 50 Hz
GGMT10 	10x1/1	80/150	960x825x1030 h	186	1	18 / 15480	AC 230V - 50 Hz
GEMT20 	10x2/1 - 20x1/1	150/300	1170x895x1030 h	240	31	- / -	3N AC 400V - 50 Hz
GGMT20 	10x2/1 - 20x1/1	150/300	1170x895x1030 h	235	1	40 / 34400	AC 230V - 50 Hz
GEMT21 	20x1/1	150/300	960x825x1810 h	330	31,8	- / -	3N AC 400V - 50 Hz
GGMT21 	20x1/1	150/300	960x825x1810 h	345	1,8	48 / 41280	AC 230V - 50 Hz
GEMT40 	20x2/1 - 40x1/1	300/500	1290x895x1810 h	395	61,8	- / -	3N AC 400V - 50 Hz
GGMT40 	20x2/1 - 40x1/1	300/500	1290x895x1810 h	465	1,8	80 / 68800	AC 230V - 50 Hz

Special voltages and frequencies upon request

Gastrosteam-Gastromix Accessories

Stands and cabinets



Gastrosteam-Gastromix ovens **T07, T10, T20** can be installed on dedicated stands or cabinets.

The **stands** can be on legs, on legs with built-in side runners, or **cabinets**: neutral cabinets with grille supports, or heated cabinets for briefly keeping food warm when it is removed from the oven.

Stands and cabinets can be equipped with shelves for cleaning products and water softener.

	Dimensions [mm.]	Capacity trays GN	Distance between layers [mm.]	kW	V - Hz
Supports					
GSRT07	890x675x870 h	-	-	-	-
GSPT07	890x675x870 h	12X1/1 GN	70	-	-
GSRT10	960x675x720 h	-	-	-	-
GSPT10	960x675x720 h	12X1/1 GN	70	-	-
KSR102	1170x750x720 h	-	-	-	-
KSR102+KPT102	1170x750x720 h	12X1/1 - 6X2/1 GN	70	-	-
Neutral					
GANT07	890x690x870 h	16X1/1 - 8X2/1 GN	62	-	-
GANT10	960x690x720 h	12X1/1 - 6X2/1 GN	62	-	-
GANT102	1170x750x720 h	12X1/1 - 6X2/1 GN	62	-	-
Heated					
GACT07	890x690x870 h	16X1/1 - 8X2/1 GN	62	2,6	AC 230V - 50Hz
GACT10	960x690x720 h	12X1/1 - 6X2/1 GN	62	2,6	AC 230V - 50Hz
GACT102	1170x750x720 h	12X1/1 - 6X2/1 GN	62	2,6	AC 230V - 50Hz

Stacked units available

Powerful, versatile and stackable.

To guarantee even more power and versatility in the kitchen, Alphatech has made both electric and gas versions of

Gastrosteam-Gastromix stackable.

A characteristic that facilitates the chef in his everyday work, allowing him to cope even at the busiest of times and to express his culinary verve to the full.



Extractor hoods

NKC102



Gastrosteam-Gastromix models **T07**, **T10**, **T20** and **T21** can be equipped with special extractor hoods in stainless steel complete with motor and air condenser to remove cooking fumes.

An indispensable piece of equipment if the oven is installed in a visible location or in a supermarket, butcher shop or delicatessen.

Models	Hoods	Dimensions [mm.]	kW	V - Hz
T07	GKCT07 NRT07 (Installation frame for hood)	890x1050x300 h 855x675x100 h	0,25	AC 230V - 50Hz
T10	GKCT10	960x1050x300 h	0,25	AC 230V - 50Hz
T20	NKC102	1170x1120x300 h	0,25	AC 230V - 50Hz
T21	NKC201	960x1050x300 h	0,25	AC 230V - 50Hz

Trays and grilles



Whatever your cooking requirements, there is a grill or tray type that will satisfy them. **Alphatech** can supply GN 1/1 and 2/1 trays in stainless steel, enamelled finishes and aluminium in a number of heights, perforated and non-perforated, as well as trays for frying, grilles for chicken, meat, fish, vegetables, mesh baskets for French fries, trays for baking patisserie products, bread and baguettes.



mod. GC113 1/1GN



mod. GV110 1/1GN



mod. AT02 1/1GN



mod. GS112 1/1GN



mod. TF106
1/1GN



mod. R1104 1/1GN



mod. AP 064 (600x400)



mod. T42 (600X400)



mod. T1102 1/1GN



mod. T22 (600x400)



mod. T1102 1/1GN



mod. F1102 1/1GN

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