

KBG101WT

Premium Compact Combi Oven - Gas, 10 x 1/1 GN

Product Information

- Compact unit at only 519mm wide (30% less space than traditional ovens)
 - **Symbiotic Steam (patented)** innovative, heavy duty, highly efficient, dual boiler generation and steam injection oven
 - **Steam Tuner (patented)** exclusive feature allows tuning of saturated steam
 - **Meteo System (patented)** for precise control and saturation levels
 - Automatic descaling system for oven and boiler
 - Integrated recirculating cleaning via tablet, or inbuilt liquid detergent dispenser
 - Large 7" innovative touch screen interface
 - Over 120 pre-set cooking programs, 1,000+ additional programs - 9 phase memory
 - Automatic, adaptive cooking. Featuring rack control, regeneration, sous vide and smoking programs
 - Easy Service function, Recipe tuner, and Chef's note software
 - 6-speed inverter controlled fan for increased precision and reliability
 - LED lighting for superior cavity illumination
 - USB connection, HACCP
 - Supplied with multi-point core temperature probe, drain kit and advanced scale reduction filter
 - Left hand hinge door option available
 - All combi ovens are supplied with either Standard or Reverse Osmosis Filtration system
- 24-month warranty (Terms and conditions apply)



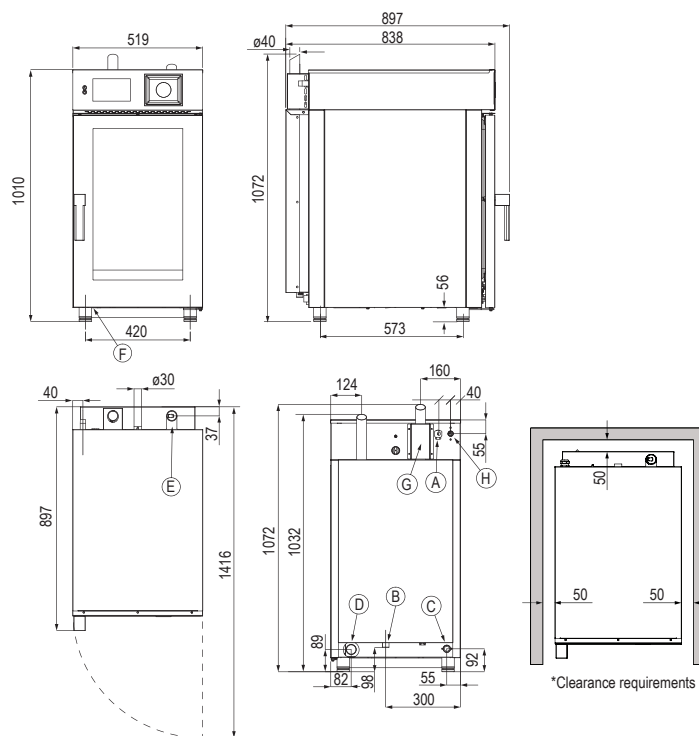
Specifications

| | |
|--|--------------------------|
| Standard Filter | KBG101WT.SF |
| Reverse Osmosis | KBG101WT.RO |
| W x D x H (mm) | 519 x 897 x 1072* |
| *Dimensions do not include water filtration system | |
| Weight | 118kg |
| Capacity | 10 x 1/1 GN Pans |
| Total Connected Load | 1.6kW |
| Electrical Connection | 1Ø + N + E 240VAC / 50Hz |

| | Natural | Universal LPG |
|----------------------------------|----------|---------------|
| Gas Connection | 1/2" BSP | 1/2" BSP |
| Minimum Normal Test Gas Pressure | 1.3 kPa | 2.75 kPa |
| Maximum Normal Test Gas Pressure | 3.5 kPa | 3.5 kPa |
| Nominal Test Point Pressure | 1.0 kPa | 2.7 kPa |
| Total Nominal Gas Consumption | 40 MJ/h | 40 MJ/h |

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

| | |
|----------------------------|---|
| Cold Water Connection | 3/4 BSP 150-350 kpa Min 10°C - Max 35°C |
| Water Quality Requirements | Hardness 60-100ppm TDS <100mg/L Cl Chloride <32mg/L |



Legend

| | |
|---|---------------------------------------|
| A | Electrical Connection |
| B | Steam Generation Water Inlet 3/4" BSP |
| C | Wash System Water Inlet 3/4" BSP |
| D | Drain Connection 40mm |
| E | Humidity Vent |
| F | Detergent & Rinse Aid Inlet |
| G | Gas Emission Exhaust |
| H | Gas Inlet 1/2" BSP |

Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 50mm to allow access to the unit. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: 50mm clearance from a non-heat source to allow access to the unit.

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www.stoddart.com.au

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Due to continuous product research and development, the information contained herein is subject to change without notice.