EN

GLOBE
COMBI OVENS

GLOBE
CONVECTION OVENS

GLOBE
COMBI OVENS

GLOBE COMBI OVENS

PLUS

EASY

GLOBE
CONVECTION OVENS

GLOBE CONVECTION OVENS

DURABLE 90% RECYCLABLE
APPLIANCES ARE THE STARTING POINT
FOR OUR PROJECTS.

Heat recovery from the cooking chamber
optimizes the steam production process
of **WIDESTEAM** technology.

PERFECT INSULATION PROTECTS
THE OPERATOR WITH SAFE
TEMPERATURES ON THE OUTER
SURFACES OF THE OVEN.

Savings of up to 20% on energy
costs with the closed chamber option
of **CLIMABOX**.

GLOBE
COMBI OVENS

GLOBE
CONVECTION OVENS

A NEW RANGE OF PROFESSIONAL COMBI AND CONVECTION OVENS.

TWO LINES DESIGNED WITH OUR USUAL PHILOSOPHY: TOP QUALITY, EFFICIENCY, FUNCTIONALITY AND ABOVE ALL CARE FOR PEOPLE AND THE ENVIRONMENT.

EVERY STRUCTURAL DETAIL
IS DESIGNED AND REALIZED
TO SATISFY THE USER AND TO
GUARANTEE AN EASIER AND
MORE EFFICIANT JOB IN THE
KITCHEN.

DESIGNED TO SATISFY.

THE GLOBE RANGE OF COMBI AND
CONVECTION OVENS IS DESIGNED
TO MEET ALL THE NEEDS OF CATERERS,
DELICATESSEN SERVICES,
CONFECTIONERS, BAKERS AND
FOOD SUPPLIERS.

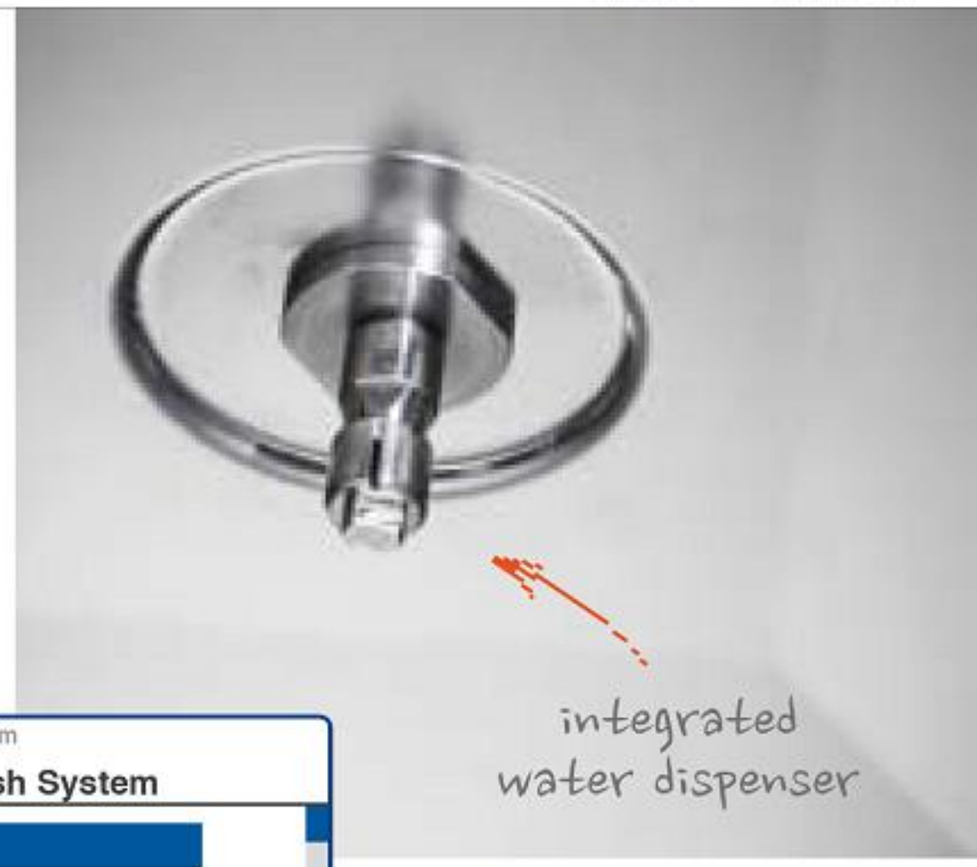
- ✓ **Pressed lowered chamber** with rounded corners for a better airflow.
- ✓ **Lengthwise tray insertion** for using GN 1/3 and GN 2/3 containers.
- ✓ **Chamber sized** for optimum use of both **GN 1/1** and **600x400** trays (with special optional tray racks).

- ✓ High power **heating elements** for maximum productivity. Up to 1.9 kW per tray.
- ✓ **Tray racks** with 7 and 11 levels achieving 15% higher productivity than standard combi and convection ovens.
- ✓ Perforated **tray racks** allowing air passage and cleanliness.
- ✓ Extra large **fan** and **deflector** designed to provide perfectly uniform cooking.

UNIFORMITY AND PRODUCTIVITY.

GLOBE COMBI OVENS GLOBE CONVECTION OVENS

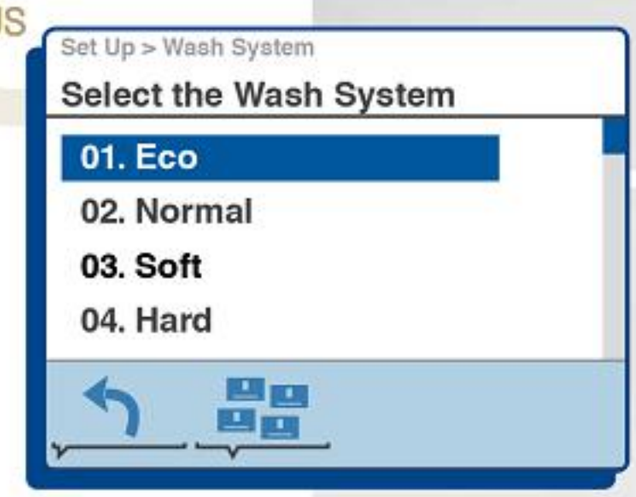
WASH SYSTEM IS EFFECTIVE AGAINST ALL TYPES OF RESIDUE AND WORKS WITHOUT THE NEED OF ADDITIONAL COMPONENTS.



GLOBE CONVECTION:
Semi-automatic washing (optional), where the operator needs only to manually pour in the detergent.

GLOBE MIXED/COMBI:
Fully automatic washing in 4 different modes (Eco, Normal, Soft, Hard).
Automatic spray mist of 3-function detergent: Water Softener, Shine Additive and Detergent.
Standard on the **PLUS** version and optional on the **EASY** version.

PLUS



GLOBE

COMBI OVENS

COMBI OVENS

GLOBE
COMBI
OVENS

EASY

steam mode

combi mode

convection mode

* = optional

6 steps humidifier

Fan rotation reversal

3 fan speeds

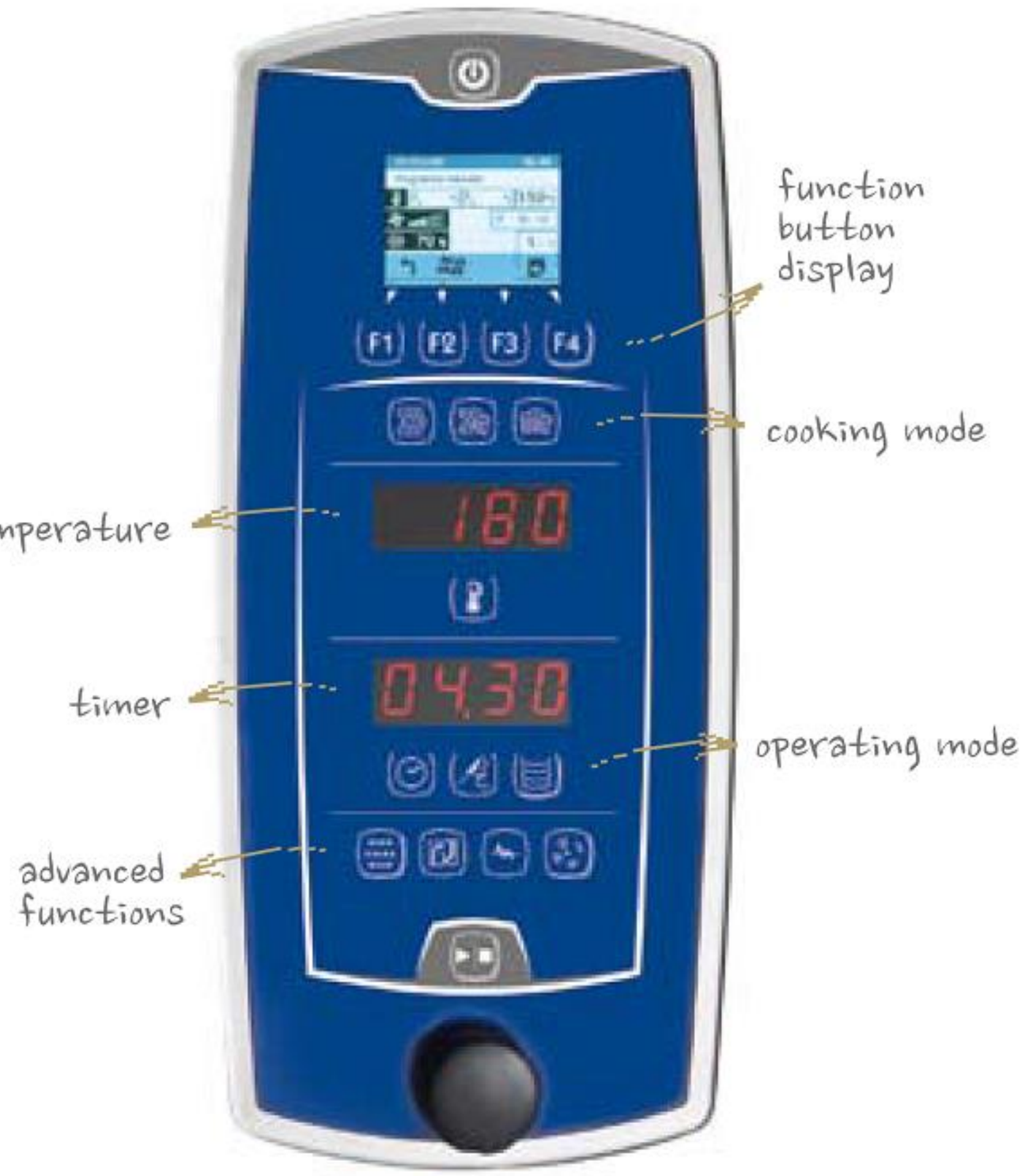
Fan brake

Core probe (optional)

Washing (optional)

GLOBE COMBI OVENS PLUS

- core probe (3 modes)
- timer system
- multi-cooking
- humidifier
- Climabox
- reduced power
- fan speed



THE BEST FOR ANY TYPE OF PREPARATION.

Digital and programmable **

Humidity control

Core probe with 4 detection points

Fan rotation reversal

6 fan speeds

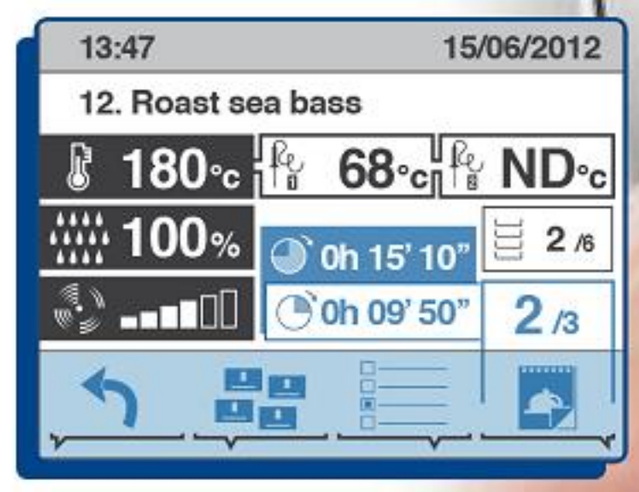
Fan brake

Double core probe (optional)

Vacuum probe (optional)

** 200 recipes with 10 cooking stages

TOUCH BUTTON CONTROLS
AND COLOUR LCD DISPLAY*
ON THE PLUS VERSION PROVIDE
THE CHEF WITH **3 DIFFERENT**
MODES OF USE.



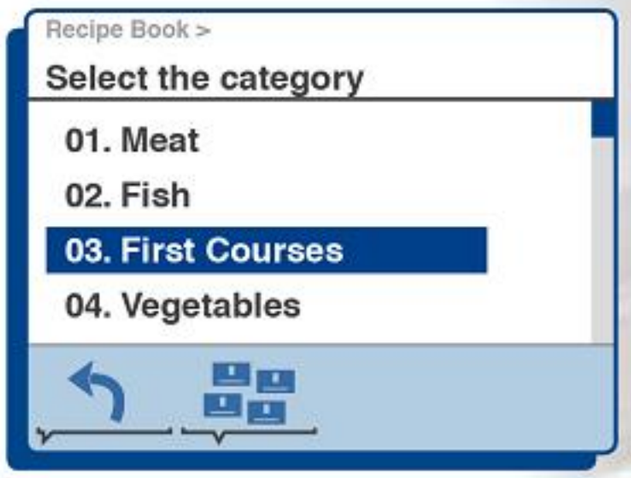
PLUS MODE
MANUAL

The chef can use the manual mode to select in real time all the cooking parameters for the recipe involved, setting up a programme with up to **10** cooking stages.

ONE TOUCH HOLDS THE SECRET OF SUCCESS.

PLUS MODE
RECIPE BOOK

Over **130** recipes with up to **10** cooking stages programmable by the user divided into **7** categories. The functions "**Favourites**" and "**Last Used**" give rapid and intuitive access to the most frequently used programmes by just touching a button.



* Multilingual

PLUS MODE

MULTIGLOBE SYSTEM

MultiGlobeSystem is an exclusive application to the **PLUS** version of the **GLOBE COMBI OVEN**.
Guided recipe creation mode that offers to the chef a choice of over **40** advanced preparation and cooking methods.

- dehydration
- pizza
- holding
- baking
- dish regeneration
- stir frying
- stewing
- spit roast chicken
- multi-cooking
- low temperature cooking
- vacuum
- frying
- grilling
- cooking in jars
- rising
- confectionery

CLIMABOX

CLIMABOX allows you to choose whether to use the closed oven chamber, taking advantage of overpressure during the cooking cycles (higher cooking uniformity, less energy consumption and faster cooking), or the open chamber for recipes that require a particularly dry atmosphere.

widesteam

WIDESTEAM produces steam rapidly and effectively without using a separate steam generator.
Before the water reaches the chamber it is heated up to 70°, recovering the heat from the internal structure to prepare it for instant transformation into steam.

DRYFORCE

DRYFORCE is an exclusive function that rapidly eliminates humidity in the oven chamber, obtaining a dry atmosphere in just a few seconds, even with the chamber closed. It is activated manually, when needed, or automatically to accurately control the amount of humidity inside the chamber.

GLOBE

CONVECTION OVENS

CONVECTION OVENS

GLOBE CONVECTION OVENS

INTUITIVE, EFFICIENT, VERSATILE.

Multitimer

Fan rotation reversal

Standard humidifier

Power reduction

Cooking chamber steam escape valve

Set for 600x400 trays

Core probe (optional)

Washing (optional)

GLOBE
CONVECTION OVENS

A CONVECTION OVEN WITH HIGHLY DEVELOPED FEATURES AND THE SOLID STRUCTURE OF THE GLOBE SERIES.

INTUITIVE CONTROLS AND MAXIMUM EFFICIENCY WITH TOP LEVEL PERFORMANCE.

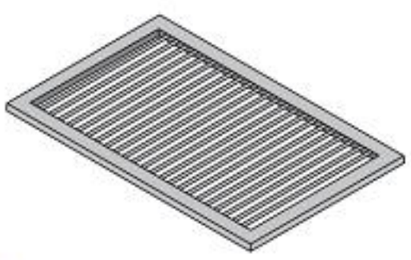
TECHNICAL DATA

GENERAL CHARACTERISTICS

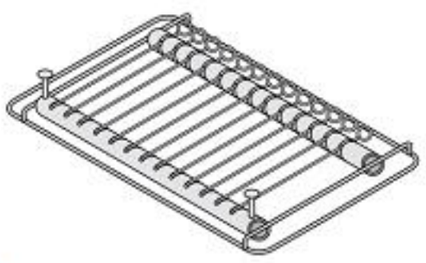
	PLUS	EASY	CONV
STRUCTURE			
Seamless cooking chamber with round edges	S	S	S
1,0 mm thick AISI 304 S/S external structure and coocking chamber	S	S	S
Pull-out tray racks designed to improve air circulation and cleanliness	S	S	S
Lengthwise insertion of trays (also suitable for GN1/3 and GN 2/3)	S	S	S
Chamber also designed to accomodate 600x400 trays	S	S	S
Internal low voltage halogen illumination	S	S	S
Side opening fan deflector to facilitate maintenance and cleaning	S	S	S
Insulated door with double heatproof toughened glass that can be opened	S	S	S
Ergonomic handle facilitates opening even with full hands (optional double click)	S	S	S
Vulcanised heavy duty silicone door gasket	S	S	S
Double condensation collection tray (door and front) with direct drainage incorporated	S	S	S
Technical compartment with input air cooling and easy access from the right-hand side	S	S	S
Protection rating IPX5	S	S	S
Stainless steel, height adjustable feet	S	S	S
Powerful heat exchanger in chamber	S	S	S
Magnetic microswitch door	S	S	S
Safety cut-out and thermostats with relative alarms on: motor, chamber and circuit boards	S	S	S
When door opened automatic steam escape to ensure user safety	S	S	S
Chamber insulation with double layer of extra thick ceramic fibre	S	S	S
FUNCTIONS			
CONVECTION cooking mode 5°-270°	S	S	S
STEAM cooking mode 5°-130°	S	S	X
MIXED cooking mode 5°-250°	S	S	X
3 fan speeds	X	S	X
6 fan speeds	S	X	X
Impulse fan operation	S	S	X
Precise humidity control, measurement and setting with 6 humidification steps	X	S	X
Precise control, measurement and setting of the percentage of humidity inside the chamber	S	X	X
CLIMA-BOX: choice to open or close the chamber for maximum efficiency with all recipes	S	S	X
DRYFORCE: rapid humidity elimination in open or closed chamber	S	S	X
Multicooking system. Possibility to set a diversified timer for each cooking level	S	S	S
Double core probe	O	X	X
Vacuum probe	O	X	X
Timer rapid additional time setting button	X	S	S
Semi-automatic washing with detergent input by operator	X	X	S
Automatic washing with 4 modes (Standard, Eco, Hard, Soft)	S	S	X
Holding function	S	X	X
Chamber pre-heating or pre-cooling function can be entered into each recipe	S	X	X
Rapid cooling	S	S	S
Customized rapid cooling	S	X	X
Reduced power function	S	S	S
CONTROLS			
Control panel with analogical display and encoder for selecting parameters	X	S	S
Control panel with touch buttons and coloured LCD	S	X	X
Digital and Programmable. 200 recipes with 10 cooking stages	S	X	X
HACCP data download with USB data pen	S	O	X
Recipe book divided into categories	S	X	X
MULTIGLOBESYSTEM area, guided recipes for cooking/regeneration	S	X	X

S = standard O = optional X = not available

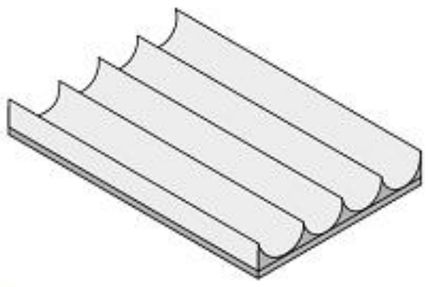
ACCESSORIES



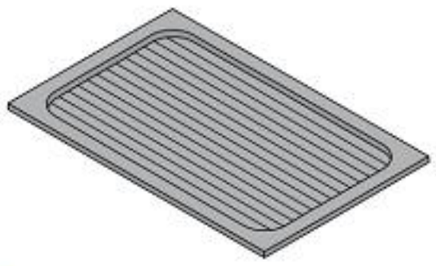
Non-stick grill



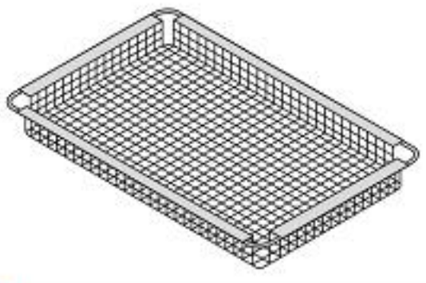
Grill for items on spits



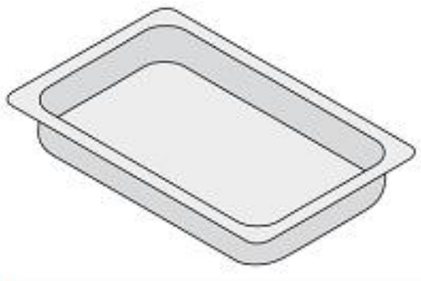
Demi-baguette tray



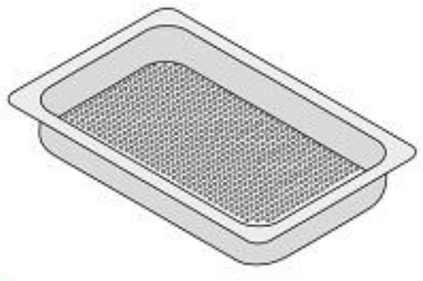
Non-stick tray for grilling



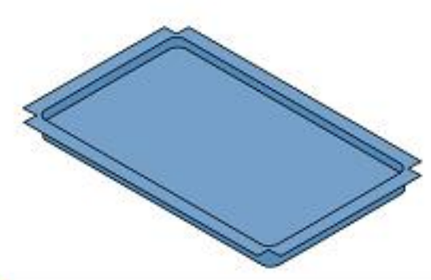
Frying basket



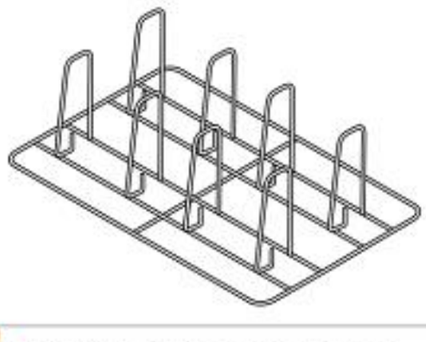
Stainless steel GN 1/1 tray



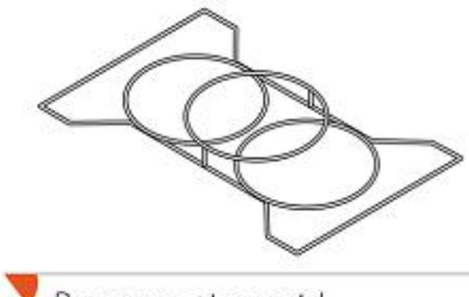
Perforated stainless steel GN 1/1 tray



Non-stick tray



Grid for spit roast chicken



Regeneration grid

GLOBE CONVECTION OVENS 06+1

GLOBE COMBI OVENS 06+1

dimensions	FCE061N	FCE061WP	FMDE061AN	FMDE061AW	FMDE061DN
EXTERNAL DIMENSIONS	895x827x974	895x827x974	895x827x974	895x827x974	895x827x974
CHAMBER DIMENSIONS	654x688x589	654x688x589	654x688x589	654x688x589	654x688x589
TRAY PITCH	72 mm	72 mm	72 mm	72 mm	72 mm
PACKING DIMENSIONS	975x907x1054	975x907x1054	975x907x1054	975x907x1054	975x907x1054
WEIGHT	125 kg	125 kg	134 kg	134 kg	134 kg
PACKING WEIGHT	133 kg	133 kg	142 kg	142 kg	142 kg
water data					
WATER SUPPLY	3/4"	3/4"	3/4"	3/4"	3/4"
WATER DRAINAGE	50 mm	50 mm	50 mm	50 mm	50 mm
WATER PRESSURE	2,5 bar	2,5 bar	2,5 bar	2,5 bar	2,5 bar
electrical data					
POWER	11 kW	11 kW	11 kW	11 kW	11 kW
ELECTRICITY SUPPLY	400V-3N	400V-3N	400V-3N	400V-3N	400V-3N
WIRING SECTION	4 mmq	4 mmq	4 mmq	4 mmq	4 mmq

GLOBE CONVECTION OVENS 10+1

GLOBE COMBI OVENS 10+1

dimensions	FCE101N	FCE101WP	FMDE101AN	FMDE101AW	FMDE101DN
EXTERNAL DIMENSIONS	895x827x1274	895x827x1275	895x827x1274	895x827x1274	895x827x1274
CHAMBER DIMENSIONS	654x688x889	654x688x890	654x688x889	654x688x889	654x688x889
TRAY PITCH	72 mm	72 mm	72 mm	72 mm	72 mm
PACKING DIMENSIONS	975x907x1354	975x907x1354	975x907x1354	975x907x1354	975x907x1354
WEIGHT	154 kg	154 kg	163 kg	163 kg	163 kg
PACKING WEIGHT	162 kg	162 kg	171 kg	171 kg	171 kg
water data					
WATER SUPPLY	3/4"	3/4"	3/4"	3/4"	3/4"
WATER DRAINAGE	50 mm	50 mm	50 mm	50 mm	50 mm
WATER PRESSURE	2,5 bar	2,5 bar	2,5 bar	2,5 bar	2,5 bar
electrical data					
POWER	21 kW	21 kW	21 kW	21 kW	21 kW
ELECTRICITY SUPPLY	400V-3N	400V-3N	400V-3N	400V-3N	400V-3N
WIRING SECTION	6 mmq	6 mmq	6 mmq	6 mmq	6 mmq

The information contained herein is indicative and not binding. Our company reserves the right to make alterations at any time without notice.