



Gigatherm Gourmet System

GGH



The fast and compact hot-air oven for the multiple requirements of the à-la-carte-service.

Unique hot-air oven with variable fan speeds for versatile use in gastronomy. Precise temperature control and even heat distribution ensure optimal results.



Conditioned air and hot air oven

Three selectable fan levels «Low / Medium / High» for individual product preparations



3-phase programming

6 program keys, which can be assigned with up to 3 program steps each



Powerful

Bakes 15% faster than comparable ovens



Fast

From 0 to 180° C in 6 minutes



Continuous operation

Suitable for continuous operation thanks to solid construction



Gigatherm Gourmet System

The symphony of your kitchen

Professional technology for the gastronomy

Whether combined as a system or as a stand-alone appliance: The Gigatherm Gourmet system can be tailored precisely to the needs of the individual kitchen disciplines. Thanks to its compact design and stackability, it is also suitable for narrow kitchens.



GGH

Hot air oven
with adjustable fan



GGM

Microwave oven with
Anti-Cold-Spots technology



GGR

Smoker with vacuum
technology



Int. Patents reg.

Technical data

GGH



Hot air oven

with climate control

General

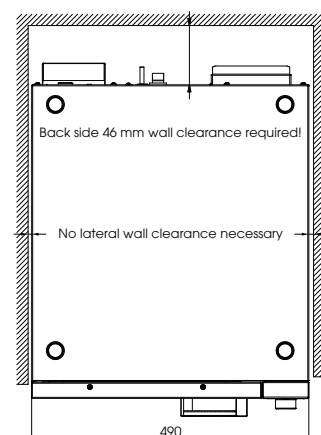
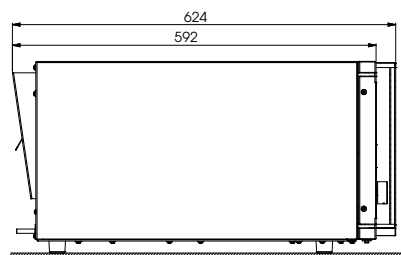
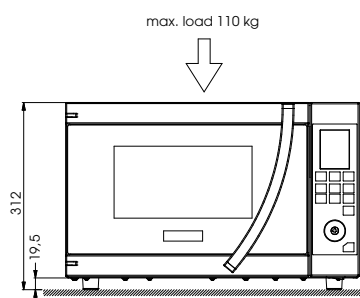
Appliance type	Hot air oven
Power (w)	1200
Cavity volume (l)	23
Power supply	230 V, 10 A, 50 Hz
Dimensions (h x w x d mm)	312 x 490 x 624
Weight (kg)	24

Finishings

Housing	stainless steel
Display	LCD
Door	glass/black
Door handle	stainless steel, massive
Door latch	magnetic
Door hinge	left

Features

Cavity size (h x w x d mm)	210 x 320 x 345 (½ GN)
Fan speeds	Low/Medium/High
6 programme memories	with 3 programme phases each
Temperature range	30 – 250° C
Operation	electronic
Continuous operation	suitable



Gigatherm takes over

entire processes

From food development and preparation to microwave technology for numerous applications and the production of prototypes or entire systems. We are an amalgamation of different competences that complement each other perfectly and have one thing in common: **the development of your solution.** This flexibility makes both our know-how and our range of services extremely comprehensive. For you as a customer, this means innovations that guarantee both time and cost profitability. And always to your taste. Whether in the food sector or in the highly technical engineering sector, and this since 1975.

Taste, profitability, market needs. Where complex skills are in demand, it takes a company that responds with creative developments. Our favourite language.