Cod: 7378

5-tray electric oven, 60×40 cm – GN 1/1 modular, steam and convection combination – DIGITAL



Description

The range of electric convection and steam ovens is designed to optimise cooking results. It is effective because it guarantees perfectly even cooking in any environment and under any load conditions, and is essential because it has been designed with the aim of creating an oven free from anything superfluous. Reliability, simplicity, safety and hygiene are the oven's key features. 5-tray 60x40 cm electric oven – modular GN 1/1 – for optimal cooking results thanks to the combination of steam and convection. Digital or mechanical control panels. 9 cooking programmes. Cooling function at the end of cooking. Condensation collection tray on the door. Manual or automatic water injection. Cooking with ?T°. Probe. Interior and exterior in stainless steel with Scotch-Bright external finish. Chamber with rounded corners. Internal ventilation system with reversible fans. Advanced hermetic system. Thermostat up to 280°C. Internal lighting. Cool-touch door with low-emissivity glass (inner pane opens). Door-opening sensor. Removable, anti-tip tray guides. Interlocking door seal. 100% Made in Italy.

Dimensions

Distance between baking trays	80 mm
External dimensions	840x920x755 mm
Packaging dimensions	880x955x900 mm

Technical specifications

Amperage	29.3 A
Baking tray capacity	5 600×400 / 5 GN 1/1
Electrical Power	6.4 kW
Frequency	60 Hz
Net weight	90 kg
Power supply	Electric
Voltage	400 V
Weight including packaging	105 kg