Cod: 7379

7-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 loading conditions, and 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. 7-tray 60x40 cm GN 1/1 modular electric oven 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. Condensate collection tray on the door. Manual or automatic water injection. Cooking with ?T°. Probe thermometer. Interior and exterior in stainless steel with Scotch-Brite 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	840x910x930 mm

Technical specifications

Amperage	49 A
Baking tray capacity	7 600x400 / 7 gn 1/1
Electrical Power	10.7 kW
Frequency	60 Hz
Net weight	106 kg
Power supply	Electric
Voltage	400 V