Ristoattrezzature®

Cod: 7866

Electric slow-cooker/warming oven, 0.76 kW, 3 x GN 1/1



Description

Low-temperature cooking oven. The COOKING function (max. 120°C) allows for slow cooking, ensuring a very tender end result with no loss of weight. Thanks to the integrated core temperature probe, food is cooked to perfection – neither overcooked nor undercooked – whilst retaining its full flavour and texture. The KEEP WARM function ensures that food inside the cooking chamber is maintained at the ideal serving temperature. It is possible to create dedicated cooking and holding stations, thanks to the ability to stack one module on top of another. The oven features four integrated handles that allow for a high degree of portability and flexibility: you can cook and keep food warm anywhere, thanks also to the 230V power supply. The digital control panel is designed to allow the programming of a complete cooking and holding cycle, by setting all the necessary and required parameters.

Dimensions

Distance between baking trays	67 mm
External dimensions	436x645x409 mm
Packaging dimensions	530x720x480 mm

Technical specifications

Baking tray capacity	3 Jan 1/1
Electrical Power	0.76 kW
Frequency	60 Hz
Net weight	21 kg
Operating temperature	0 +120 °C
Voltage	230 V
Weight including packaging	23 kg