Cod: 8670

43.5×31 cm 4-tray electric convection oven with manual controls, 2.6 kW



Description

This **4-tray electric oven for professional catering** is **quick** and **intuitive to use**. With its robust construction, the product ensures **high operational efficiency** and a **uniform temperature inside the oven chamber** for ideal cooking results. Perfect for businesses serving **snacks, pizza, croissants and hot dishes**.

The 4-tray electric oven for delis can also be easily installed in **cafés, patisseries and snack bars**.

Design and operation

Ristoattrezzature's professional 4-tray electric oven features a minimalist, linear design. Its square lines make cleaning easier and also allow the appliance to be integrated seamlessly into the workflow. **The structure is made entirely of high-quality stainless steel**, whilst the hinged door is made of toughened glass with a welded handle. The temperature control knobs and timer are located at the front, whilst the power plug is situated at the rear.

Inside, this **electric oven for cafés and patisseries** can accommodate up to 4 trays for the rapid, simultaneous preparation of food. The anti-tilt guides are sturdy and ensure maximum stability for the trays, both when inserting and removing them.

The external dimensions of the unit are **59.5 x 53 x 57h cm**, with a cooking chamber measuring **43.5 x 31 cm** and a weight of **39 kg**. The total capacity of **this professional electric oven** is **63 litres**. It operates **using convection**, ensuring **high power** and rapid heating. The fan distributes the heat evenly, allowing for better cooking in less time.

The operating temperature ranges from 50°C to 300°C, with an electrical power rating of 2.6 kW. The thickness of the shelves provides excellent thermal insulation and prevents the surfaces from overheating.

Cleaning and maintenance

The electric oven for restaurants must be cleaned to remove any build-up that could affect its performance. To clean it, use a mild degreaser; **avoid using corrosive substances or abrasive sponges**.

First, **clean the interior of the professional electric oven**, removing the racks which can be soaked in water and degreaser. After about ten minutes, rinse the racks under running water and leave them to dry.

Spray the degreaser onto the walls, taking care to clean the top and bottom thoroughly as well. You'll need **to wait 10 minutes** for the grease and build-up to dissolve, after which you can **rinse with a soft sponge cloth**.

Why this is the right product for you

The **4-tray 43.5x31 cm electric convection oven with manual controls is** designed for continuous use, ensuring ease of use and immediate heating.

The internal ventilation system with all-round air distribution ensures optimal cooking results, maintaining constant internal temperatures. The **removable, anti-tip tray guides** are **essential** for preventing trays from slipping and ensuring excellent, hassle-free results.

Its compact size and robust build make it the perfect ally in restaurant**kitchens**, patisseries, as well as sandwich shops and delis.

Trays and grids not included; please select from the optional extras.

Dimensions

External dimensions	595x530x570 mm
Packaging dimensions	690x690x640 mm

Technical specifications

Baking tray capacity	4
Capacity	63 Lt
Commands	knob
Electrical Power	2.6 kW
Net weight	39 kg
Opening	front
Operating temperature	+50 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	39 kg

Standard equipment

Included	4 baking trays