Cod: 8671

43.5×31 cm electric oven with 4 trays, convection and steam functions, and manual controls, 4.2 kW



Description

The **Ristoattrezzature professional 4-tray electric oven** is a **robust**, **efficient** and **versatile** appliance.

It ensures perfect cooking of **fish, meat, pastries, pizza and snacks**, and is ideal for businesses such as **snack bars, patisseries, delis and cafés**. The major advantage of **this 4-tray electric oven for the catering industry** is its **convection and steam** cooking system, which allows for rapid and optimal food preparation.

Design and operation

The **electric steam convection oven for restaurants** is characterised by its geometric, square shape. Its professional design makes it easy to clean and integrate into the workflow. The structure is made **of high-quality stainless steel**, ensuring resistance to abrasion and high temperatures.

The hinged door is black with a welded handle; the **tempered glass** allows you to monitor the cooking process, aided by the **internal LED light**. At the front are the **temperature control knobs, the timer** and the indicator lights showing when the oven is switched on and when the desired temperature has been reached.

Inside, **the anti-tilt guides** make it easy to load and remove food safely. The interior chamber can accommodate up to **4 racks**, allowing for convenient simultaneous cooking.

The external dimensions of the appliance are **59.5 x 53 x 57h cm**, with a capacity of **63 litres** and a weight of **39 kg**. The **professional electric oven accommodates up to 4 baking trays measuring 43.5 x 31 cm**.

It operates **using steam convection**. Water is heated in the internal boiler and **the steam produced is distributed into the cooking chamber via the fan**.
Steam cooking allows you to **cook various types of food**, even at low temperatures, **without exceeding 100–120°.**

It is powered by electricity at **a frequency of 50/60 Hz** and **a power rating of 2.2+2 kW**. The **operating temperature ranges from +50 to +300 °C** at a voltage of **230 V**.

Cleaning and maintenance

To ensure the **electric restaurant oven** continues to operate optimally over time, it is essential to clean the appliance regularly.

Food residues, grease and encrustations can slow down or impair its operation: after each use, use a **neutral degreaser and a soft cloth**:

- **Unplug the appliance from the mains socket**.
- **Remove the trays and racks**.
- **Spray the degreaser onto the external and internal parts** and leave**it** to work for a few minutes. Do not use it on seals or plastic parts.
- For the seals on the professional electric oven, use a cloth dampened with hot water and do not remove them.
- Then **wipe away the product with a damp cloth**.
- The **racks can be soaked in a mixture of water and degreaser** for ten minutes and then rinsed under running water.

Dry all parts of the electric oven thoroughly before switching it on again.

Why this is the right product for you

The 4-tray electric steam convection oven is a robust appliance, **designed to withstand continuous use**. Its operation ensures precise, high-quality cooking and allows you to cook your dishes at the correct temperature.

The internal ventilation system **distributes heat and steam evenly**, ensuring food is cooked to perfection.

Dimensions

External dimensions	595x530x570 mm
Packaging dimensions	690x690x640 mm

Technical specifications

Baking tray capacity	4
Capacity	63 Lt
Commands	knob
Electrical Power	4.2 kW
Net weight	39 kg
Opening	front
Power supply	Electric
Voltage	230 V
Weight including packaging	39 kg

Standard equipment

Included	4 baking trays