Cod: 8701

Combined gas convection oven with humidification for catering, holding 5 GN 1/1 trays



Description

This is the ideal gas oven for catering. It is fitted with a heat exchanger, every design detail of which is patented. Its cast-iron construction ensures high thermal efficiency combined with low energy consumption and absolute resistance to warping, even at high temperatures. An electronic control unit of proven reliability is used to manage the oven's operation and safety. It features an AISI 430 stainless steel chamber and a side-opening door.

Capacity: 5 x 1/1 GN trays/racks or 4 x 60x40 cm trays/racks.

Dimensions

External dimensions	960x760x740 mm
Packaging dimensions	1009x806x902 mm

Technical specifications

Baking tray capacity	5 January 1/1
Engines	bidirectional
Frequency	60 Hz
Humidification	indirect push-button control
Net weight	92 kg
Power supply	Gas
Thermal power	8 kW
Voltage	230 V
Weight including packaging	112 kg