Cod: 2574

Electric fan-assisted oven for 4 baking trays (43.5×35 cm or 43.3×32.2 cm), convection model, 58.9×66×58h cm, 3.15 kW



Description

An exceptional high-powered convection oven with a sleek, minimalist design – an essential piece of equipment for businesses wishing to serve snacks, pizza, croissants and hot dishes. Suitable for baking pastries, prepared foods, snacks, pizza, meat, fish and bread.

- It guarantees ease of use, outstanding reliability and maximum safety.

- The sturdy anti-tip guides prevent baking trays from slipping whilst being inserted or removed.

- A control dial allows the temperature to be adjusted from 50°C to 280°C, and it is fitted with a 60-minute timer with an audible alarm.

- The oven is fitted with two motors and two fans that ensure perfect air circulation inside the chamber, thus providing an ideal environment for all types of cooking.

Made entirely of stainless steel. The hinged door helps to minimise the overall dimensions. It can hold 4 standard racks or baking trays measuring 43.5x35 cm or 43.3x32.2 cm.

Key features:

- 100% Made in Italy

- Suitable for continuous use

- Easy-to-use controls

- Convection heating with electric heating element

- Chamber with rounded corners

- Internal ventilation system with full-chamber air circulation, featuring a dual-motor system and twin fans

- Thermostat up to 280°C;

- Internal lighting;

- Door-open sensor to stop the fans;

- Removable, anti-tip tray guides;

- Snap-fit door seal;

- Handle with support and tubular section in **stainless steel**.

N.B.: Baking trays and racks not included; please select them from the optional extras

Dimensions

Distance between baking trays	84 mm
External dimensions	589x660x580 mm
Internal dimensions	464x420x370 mm
Packaging dimensions	625x720x725 mm

Technical specifications

Amperage	14 A
Baking tray capacity	4 435 × 350 mm / 433 × 322 mm
Electrical Power	3.15 kW
Frequency	50/60 Hz
Net weight	33 kg
Power supply	Electric
Voltage	230 V
Weight including packaging	39 kg