Ristoattrezzature®

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Black Mask 10-tray GN 2/1 combined electric steam convection oven with digital controls



Description

Combi electric oven with an upgraded convection cooking system for even cooking across 10 2/1 GN trays. The door features digital controls, offers 100 programmable recipes and can be configured for automatic cleaning and a core temperature probe. IPX 4 protection rating, cross-lock mechanism, door with right-hand side opening, ventilated and with an inspection window, adjustable feet, hinge with door lock for fixed opening angles of 60°, 90°, 120° and 180°.

Dimensions

External dimensions	850x1035x1130 mm

Technical specifications

Electrical Power	27.5 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	140 kg
Operating temperature	+30 +260 °C
Power supply	Electric
Steam	direct control with automatic adjustment via a 10-position digital selector switch
Voltage	400 V
Water resistance rating	IPX4

Standard equipment

Included	Side brackets: 1 right + 1 left, three-phase cable + neutral [5G 2.5] – L=1600 mm, USB socket, provision for heart probe, provision for automatic cleaning, condensate collection tray with drain on the door