Ristoattrezzature®

Cod: 100770020192049

Black Mask 11-tray GN 1/1 combined electric steam convection oven with digital controls



Description

Combi electric oven with an upgraded convection cooking system for even cooking across 11 GN 1/1 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 vented opening and inspection window, adjustable feet, hinge with door lock for fixed opening angles at 60°, 90°, 120° and 180°

Dimensions

External dimensions	730x849x1130 mm

Technical specifications

Electrical Power	15.5 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	113.8 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