Ristoattrezzature®

Cod: 100770020212050

Black Mask 20-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 20 GN 1/1 trays, heated uniformly by 4 fans positioned at different heights. Door with digital controls, featuring 100 programmable recipes and the option to set up 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.

Dimensions

External dimensions	930x1035x1900 mm

Technical specifications

Baking tray capacity	20 1/1 trays
Electrical Power	31 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	247.2 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	USB socket; Provision for a heart probe; Provision for automatic flushing; Hinge with door lock for opening angles of 60°, 90°, 120° and 180°; Pull-out trolley with handle and wheels fitted with brakes