Ristoattrezzature®

Cod: 100780020232052

Compact 10-tray GN 1/1 electric combi oven with steam convection and digital touchscreen controls



Description

At just 50 cm wide, it features all the cutting-edge innovations of a combined electric convection and steam oven, with digital touchscreen controls that ensure you always achieve top-quality results, even in the most compact of kitchens. Maximum efficiency in a compact footprint, with the capacity to accommodate 10 GN 1/1 trays and 100 programmable recipes. Fitted with a right-hand side-opening door with ventilation and an inspection window, adjustable feet, and a hinge with a door lock for controlled opening angles of 60°, 90°, 120° and 180°.

Dimensions

External dimensions	500x930x970 mm

Technical specifications

Baking tray capacity	10 1/1 baking trays
Electrical Power	15.4 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	95.2 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	Side brackets: 1 right + 1 left, three-phase cable + neutral [5G 2.5] – L=1600 mm, USB socket, single-point heart probe, heart probe holder, integrated automatic flushing, condensate collection tray with drain on the door