Cod: 100790020162047

7-tray GN 1/1 combined electric oven with steam convection, boiler and digital controls



Description

This electric combi oven with steam convection is designed to meet every need. Thanks to the automatically controlled boiler with high thermal efficiency, you can cook using steam. With the innovative convection cooking system, you can heat each of the 7 GN 1/1 trays evenly. Everything can be controlled at the touch of a button thanks to the 7-inch digital touchscreen controls and the knob with scroll and push functions. This oven offers an IPX5 water protection rating and features a door lock at 60°, 90°, 120° and 180° opening angles, a right-hand side-opening ventilated door with an inspection window, and adjustable feet.

Dimensions

External dimensions	730x849x850 mm

Technical specifications

Baking tray capacity	7 Jan 1/1
Electrical Power	15 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	102 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

Standard equipment

Included	Side brackets: 1 right + 1 left, three-phase cable + neutral [5G 4] – L = 1600 mm, USB socket, multi-point core probe, core probe bracket, integrated automatic flushing, condensate collection tray with drain on the door