Cod: 100790020192049

11-tray GN 1/1 combination 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 11 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 ventilated right-hand side-opening door with an inspection window, and adjustable feet.

Dimensions

External dimensions	730x849x1130 mm

Technical specifications

Electrical Power	19 kW
Engines	bidirectional
Frequency	50/60 Hz
Net weight	141 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	IPX5

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