Ristoattrezzature®

Cod: 100800020152053

6-tray 60×40 cm electric combi oven with steam convection and electromechanical controls



Description

Combined electric convection and steam oven with 6 baking trays (60x40 cm), an electromechanical control panel and the option to stack with a proving cabinet. Quality encapsulated in a simple, high-performance oven with an operating temperature range of 100 to 275 °C, allowing you to cook even the most elaborate dishes evenly every time. IPX4 protection rating, a door lock at 60°, 90°, 120° and 180° opening angles, a right-hand side-opening door with ventilation and an inspection window, and adjustable feet.

Dimensions

External dimensions	850x1041x850 mm
Packaging dimensions	910x1090x1015 mm

Technical specifications

Baking tray capacity	6 600 × 400 mm
Electrical Power	10.4 kW
Engines	bidirectional
Frequency	50 Hz
Net weight	108.2 kg
Operating temperature	+100 +275 °C
Power supply	Electric
Steam	direct control with automatic adjustment via a 10-position digital selector switch
Voltage	400 V
Water resistance rating	IPX4
Weight including packaging	118.2 kg

Standard equipment

Included	Side supports: 1 right + 1 left, three-phase cable + neutral [5G 2.5] – L=1600 mm, provision for manual cleaning, condensate collection tray with drain on the door