Ristoattrezzature®

Cod: 100800020162054

7-tray GN 1/1 combined electric steam convection oven with electromechanical controls



Description

Combined electric convection and steam oven with 7 GN 1/1 trays, an electromechanical control panel and the option to stack with a proofing 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 consistently. 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	730x855x850 mm

Technical specifications

Baking tray capacity	7 Jan 1/1
Electrical Power	10.4 kW
Engines	bidirectional
Frequency	50 Hz
Net weight	96 kg
Operating temperature	+100 +275 °C
Power supply	Electric
Voltage	400 V
Water resistance rating	IPX4

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