Ristoattrezzature®

Cod: 100800020192055

Combined electric oven for 11 GN 1/1 trays, with steam convection and electromechanical controls



Description

Combined electric convection and steam oven with 11 GN 1/1 trays, 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 with consistent results 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	730x855x1130 mm

Technical specifications

Electrical Power	15.4 kW
Engines	bidirectional
Frequency	50 Hz
Net weight	113.8 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