Ristoattrezzature®

Cod: 100810010152058

Combi gas oven for 6 trays (60×40 cm) with steam convection and electromechanical controls



Description

Combined gas oven with 6 trays (60x40 cm), steam convection function and electromechanical controls; AISI 304 stainless steel cooking chamber; fan-assisted cooking and direct steam cooking with adjustment via a rotary knob, condensate collection tray with drain on the door, door with right-hand side opening and hinge with door lock for fixed opening angles of 60°, 90°, 120° and 180°

Dimensions

External dimensions	850x1041x951 mm

Technical specifications

Baking tray capacity	6 600 × 400 mm
Engines	bidirectional
Frequency	50 Hz
Gas Power	13.5 kW
Net weight	102 kg
Operating temperature	+100 +260 °C
Power supply	Gas
Voltage	230 V
Water resistance rating	IPX3

Standard equipment

Included	Side supports: 1 right + 1 left, single-phase cable [3G 1.5] L=160 cm, designed for manual cleaning, condensate collection tray with drain on the door, hinge with door lock for opening angles set at 60°, 90°, 120°, 180° and LPG nozzle