Ristoattrezzature®

Cod: 100810010252057

Combined gas oven with 5 GN 1/1 trays, steam convection, with electromechanical controls



Description

Combined gas oven for 5 GN 1/1 trays, with steam convection, dimensions 85 × 104.1 × 80.1 (h) cm, featuring electromechanical controls, AISI 304 stainless steel cooking chamber, fan-assisted cooking, direct steam cooking with control 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	730x855x800 mm

Technical specifications

Baking tray capacity	5 January 1/1
Engines	bidirectional
Frequency	50 Hz
Gas Power	9.3 kW
Net weight	89 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