Ristoattrezzature®

Cod: 100820010182065

Black Mask 10-tray 60×40 cm combined gas oven with steam convection and digital controls



Description

Combined gas oven for 10 trays (60x40 cm) with steam convection and digital controls, AISI 304 stainless steel cooking chamber, fan-assisted/semi-static cooking, direct steam cooking with adjustment via a rotary selector knob, condensation collection tray with drain on the door, door with right-hand side opening and hinge with door lock for opening angles set at 60°, 90°, 120° and 180°

Dimensions

External dimensions	850x1035x1231 mm

Technical specifications

Baking tray capacity	10 600 × 400 mm
Engines	bidirectional
Frequency	50/60 Hz
Gas Power	18 kW
Net weight	158 kg
Operating temperature	+30 +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 washing, condensate collection tray with drain on the door, hinge with door lock for opening angles of 60°, 90°, 120° and 180°, USB socket and LPG nozzle