Cod: 100820010192066

Black Mask 11-tray GN 1/1 combined gas oven with steam convection and digital controls



Description

Combined gas oven for 11 GN 1/1 trays, 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, condensate collection tray with drain on the door, door with right-hand side opening and hinges with a door lock for fixed opening angles of 60°, 90°, 120° and 180°

Dimensions

External dimensions	730x849x1231 mm

Technical specifications

Engines	bidirectional
Frequency	50/60 Hz
Gas Power	17.5 kW
Net weight	141 kg
Operating temperature	+30 +260 °C
Power supply	Gas
Steam	direct control with automatic adjustment via a 10-position digital selector switch
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