Ristoattrezzature®

Cod: 100820010252062

Black Mask 5-tray GN 1/1 combined gas oven with steam convection and digital controls



Description

Combined gas oven with 5 GN 1/1 trays, steam convection and digital controls; AISI 304 stainless steel cooking chamber; fan-assisted/semi-static cooking; 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 opening angles of 60°, 90°, 120° and 180°

Dimensions

External dimensions	730x849x801 mm
Packaging dimensions	788x903x866 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	+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
Weight including packaging	99 kg

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