Cod: 100800020172272

10-tray GN 2/1 combined electric oven with steam convection and electromechanical controls



Description

Combined electric convection and steam oven with 10 GN 2/1 trays, an electromechanical control panel and the option to stack with a proving cabinet. Quality embodied in a simple, high-performance oven with an operating temperature range of 100 to 270 °C, allowing you to cook even the most elaborate dishes evenly every time. IPX4 protection rating, a door lock at 60°, 90°, 120° and 180° opening angles, a right-hand side-opening door with ventilation and an inspection window, and adjustable feet.

Dimensions

External dimensions	850x1041x1130 mm
Packaging dimensions	910x1090x1295 mm

Technical specifications

Baking tray capacity	10 January 2/1
Commands	knob
Cooking method	ventilated
Electrical Power	27.5 kW
Engines	bidirectional
Frequency	50 Hz
Material	AISI 304 stainless steel
Net weight	140.4 kg
Operating temperature	+100 +270 °C
Power supply	Electric
Steam	direct control with automatic adjustment via a 5-position rotary selector switch
Thermostat	adjustable
Voltage	400 V
Water resistance rating	IPX4

Standard equipment

Included	2 side supports (1 right, 1 left), designed for manual cleaning, condensate collection tray with drain on the door, hinge with door lock for opening angles of 60°, 90°, 120° and 180°