Ristoattrezzature®

Cod: 10309002017

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



Description

Combined electric steam convection oven with 10 GN 2/1 trays and a touch screen. Quality encapsulated in a simple, high-performance oven with an operating temperature range of 30 to 270 °C, allowing you to cook even the most elaborate dishes evenly every time. IPX5 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	850x1035x1135 mm
Packaging dimensions	910x1090x1295 mm

Technical specifications

Baking tray capacity	10 January 2/1
Commands	touch
Cooking method	semi-static
Electrical Power	27.5 kW
Engines	bidirectional
Frequency	50/60 Hz
Material	AISI 304 stainless steel
Net weight	140.4 kg
Operating temperature	+30 +270 °C
Power supply	Electric
Steam	Direct control with automatic adjustment via a touch-sensitive selector with a 10-position LED display
Voltage	400 V
Water resistance rating	IPX5

Standard equipment

Included	2 Brackets (1 right, 1 left), USB socket, multi-point heart probe, heart probe holder, integrated automatic wash cycle, condensate collection tray with drain on the door, hinge with door lock for controlled opening at 60°, 90°, 120° and 180°