Ristoattrezzature®

Cod: 10472124

LPG gas convection oven with humidification, 4 GN 2/3 trays, 4 kW



Description

Gas convection oven with humidification, for 4 2/3 GN trays. The structure and cooking chamber are made entirely of AISI 430 stainless steel. The cooking chamber, with rounded edges in compliance with safety and hygiene standards, has been designed to deliver the very best in performance and practicality. It is always fitted with a non-reversing motor, with a fan specifically designed to ensure uniform heat distribution. Fitted with an internal light, and always supplied with tray supports and a GN2/3 rack. The door is side-opening, double-glazed, with ball-bearing closure and a sealing gasket: designed to ensure maximum oven efficiency whilst ensuring safety when touching the external surface.

Dimensions

Baking tray dimensions	325x344 mm
Distance between baking trays	70 mm
External dimensions	620x645x615 mm
Packaging dimensions	700x700x760 mm

Technical specifications

Baking tray capacity	4
Frequency	50/60 Hz
Gas Power	4 kW
Grill power	1.8 kW
Net weight	46 kg
Operating temperature	0 +270 °C
Power supply	Gas
Voltage	230 V
Weight including packaging	50 kg