Ristoattrezzature®

Cod: 10309002018

10-tray 60×40 cm electric combi oven with steam convection and touch-screen controls



Description

Combined electric convection and steam oven with 10 60x40 cm trays and a touch screen. Quality encapsulated in a simple yet 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 door with right-hand side opening, ventilation and an inspection window, and adjustable feet.

Dimensions

External dimensions	850x1035x1130 mm
Packaging dimensions	910x1090x1295 mm

Technical specifications

Baking tray capacity	10 600 × 400 mm
Commands	touch
Cooking method	semi-static, ventilated
Electrical Power	17 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 Mounts (1 right, 1 left), three-phase cable plus neutral [5G 4] – L=1600 mm, USB socket, multi-point heart probe, heart probe holder, integrated automatic flushing, condensate collection tray with drain on the door, hinge with door lock for controlled opening