Cod: 10309001021

Combined gas oven for 20 GN 1/1 trays, with steam convection and touch-screen controls



Description

Combined gas oven for 20 GN 1/1 trays, with steam convection, dimensions 93 x 116.2 x 195.4h cm, featuring touch-screen controls, AISI 304 stainless steel cooking chamber, fan-assisted cooking, direct steam cooking with control via a rotary knob, condensate collection tray with drain on the door, door with right-hand side opening and hinge with door lock for controlled opening at 60°, 90°, 120° and 180°.

Dimensions

Distance between baking trays	66 mm
External dimensions	930x1162x1954 mm

Technical specifications

Baking tray capacity	20 1/1 trays
Electrical Power	1.2 kW
Engines	bidirectional
Frequency	50/60 Hz
Gas Power	30 kW
Net weight	277 kg
Operating temperature	+30 +260 °C
Power supply	Gas
Voltage	220 V, 230 V
Water resistance rating	IPX4

Standard equipment

Included	Single-phase cable, USB socket, multi-point heart probe, heart probe holder, integrated automatic flushing, hinge with door lock for opening angles of 60°, 90°, 120° and 180°, Pull-out trolley with handle, wheels fitted with brakes and an LPG nozzle.