Cod: 4429

Electric Convection Oven with Steam, 3 1/1 GN Trays



Description

Electric fan-assisted convection oven with steam for fast cooking and optimal results. Designed for catering establishments that do not want to compromise on excellent quality, thanks to this compact and robust appliance. The direct steam function offers maximum flexibility and meets every cooking requirement: you can reheat filled rolls and frozen ready meals so they remain fresh and flavourful. Steam: Direct, with automatic adjustment via a 5-position rotary selector knob.

Dimensions

External dimensions	790x752x504 mm

Technical specifications

Baking tray capacity	3 Jan 1/1
Cooking method	ventilated
Electrical Power	3.7 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	45 kg
Operating temperature	+50 +270 °C
Power supply	Electric
Voltage	230 V