Cod: 4436

Three-Phase Electric Convection Oven with Steam, 4 x 1/1 GN Trays



Description

A digital electric convection oven with steam, combining technology and build quality that is entirely ‘Made in Italy’. Reheat ready meals, cook mini pizzas and finger food, or prepare small gourmet dishes: the cooking of each dish can be customised thanks to the direct steam function. The oven is controlled via an innovative electronic control panel, featuring 99 programmes, which allows cooking in four stages, each with adjustable time, temperature and humidity settings. Steam: Direct, with automatic adjustment via a 10-position digital selector.

Dimensions

External dimensions	784x752x634 mm

Technical specifications

Baking tray capacity	4 Jan 1/1
Cooking method	ventilated
Electrical Power	6.4 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	58 kg
Operating temperature	+50 +270 °C
Power supply	Electric
Voltage	400 V