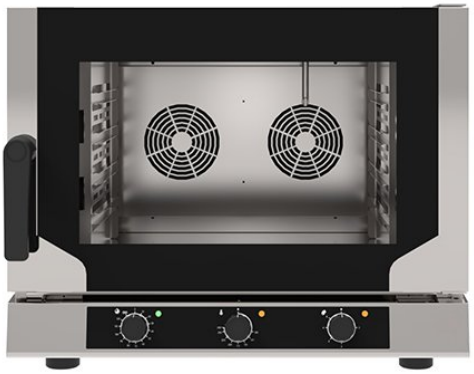
Ristoattrezzature®

Cod: 4437

Three-phase Electric Convection Oven with Steam, 4 x 1/1 GN Trays (side-opening version)



Description

An electric fan-assisted convection oven with steam function that brings out the quality and flavours of traditional cooking. It is the ideal appliance for quick cooking with excellent results, suitable for snack bars and small delis. Reheat ready-made dishes or prepare quick deli recipes: with the direct steam function, you can adapt the oven to any cooking requirement. Cleaning the cooking chamber is made simple and straightforward thanks to the practical side-opening door. Steam: Direct steam with automatic adjustment via a 5-position rotary selector knob.

Dimensions

External dimensions	784x754x634 mm
Packaging dimensions	805x830x800 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 +300 °C
Power supply	Electric
Voltage	400 V
Weight including packaging	68 kg