Ristoattrezzature®

Cod: 4438

Three-phase electric convection oven with steam, for 4 1/1 GN trays (side-opening version), single-phase



Description

Digital electric convection oven with steam function, ideal for all small catering outlets that want to serve dishes cooked to perfection every time. You can cook ready meals, as well as prepare ratatouille, vegetable side dishes and quick gourmet recipes: the direct steam function allows you to meet every cooking requirement. The digital control panel, with its 99 programmes, allows you to cook in four stages in a simple and intuitive way. Cleaning the cooking chamber is quick and easy thanks to the practical side-opening door, which also makes it easier to remove the baking trays. 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	6.2 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	56.2 kg
Operating temperature	+50 +270 °C
Power supply	Electric
Voltage	400 V