Cod: 10309001017

Combined gas oven with 10 GN 2/1 trays, steam convection and touch-screen controls



Description

Combined gas oven for 10 GN 2/1 trays, with steam convection, dimensions 85x103.5x123h cm, featuring touch-screen controls, an AISI 304 stainless steel cooking chamber, fan-assisted cooking and direct steam cooking controlled via a touch selector, 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	80 mm
External dimensions	850x1035x1230 mm
Packaging dimensions	910x1090x1300 mm

Technical specifications

Baking tray capacity	10 January 2/1
Cooking method	semi-static, ventilated
Engines	bidirectional
Frequency	50/60 Hz
Gas Power	18 kW
Net weight	158 kg
Operating temperature	+30 +260 °C
Power supply	Gas
Voltage	230 V
Water resistance rating	IPX3
Weight including packaging	168 kg

Standard equipment

Included	Single-phase cable, USB socket, Multi-point core temperature probe, Core temperature probe holder, Integrated automatic cleaning, Condensate collection tray with drain on the door, Hinge with door lock for opening angles of 60°, 90°, 120° and 180°, and LPG nozzle.