Cod: 11474040

4-tray 60×40 cm electric convection oven with grill and manual controls, 5 kW



Description

The **5 kW electric oven with 4 trays (60x40 cm), convection and grill functions, and manual controls** is an indispensable piece of equipment in professional catering. This is thanks to its **ability to reach the maximum temperature (300°C) quickly and distribute it evenly throughout the oven**.

With its robust construction, the product ensures **high operational efficiency** and is **ideal** for **cooking snacks, pizzas, croissants and hot dishes**. Its compact design and small footprint allow for easy installation even in confined spaces.

Design and operation

The Ristoattrezzature 4-tray electric catering oven is designed to be **functional, intuitive and efficient**.

The **design is extremely streamlined, with smooth surfaces free from** hard-to-reach **crevices** during cleaning. The square lines give the product a professional look and allow it to be easily positioned on a worktop. **The structure is made entirely of high-quality stainless steel**, a material that ensures **strength** and **durability**.

The door of **the 4-tray electric convection oven for restaurants** is made of **toughened glass**: it withstands high temperatures without overheating. It features a front-hinged flap door with a welded handle. The **temperature control knobs and the timer** are located on the front. Indicator lights allow you to monitor whether the appliance is switched on and the temperature it has reached.

The power plug is located at the rear: the oven is electrically powered with a power rating of **5 kW** and a **voltage of 230 V**. It operates **using convection**: **the fan distributes heat evenly, enabling better cooking in less time**.

The operating temperature ranges from 30°C to 300°C and, for excellent browning of food, the oven also features **a 3 kW grill**.

Inside, the oven is fitted with **4 non-slip rails** that ensure food can be easily removed and inserted. The **4 60x40 cm racks** are thus guaranteed maximum stability.

The external dimensions of the electric oven are **83.5 x 77 x 57.5h cm;** it weighs **59 kg** and has a total capacity of **86 litres**.

Cleaning and maintenance

Maintenance of the 4-tray electric oven for restaurants requires **regular and thorough cleaning after each use**. Build-up of grease and food crumbs can cause **stubborn deposits that may impair its operation**.

To clean the 4-tray electric oven for catering correctly, you must **unplug it from the mains and remove all removable parts**. **Trays and racks should be soaked** in water and a neutral degreaser for at least ten minutes, then rinsed with water.

Spray the degreaser inside the cooking chamber and wipe with a soft cloth, taking care not to wet the heating elements or treat the seals. Leave the degreaser to work for a few minutes and then **rinse with a soft sponge** to avoid leaving streaks.

Always avoid using corrosive substances and abrasive sponges to prevent irreparable damage to the stainless steel.

Why this is the right product for you

The **5 kW 4-tray 60x40 cm electric convection oven with grill and manual controls is a durable product** that delivers high performance.

Even under heavy use, it guarantees **rapid heating**, **optimal food cooking and a high-performance grill function**. Convection cooking ensures **even heat distribution** for results that consistently meet your customers' expectations.

Choose it for your business and contact customer service for pre-purchase advice!

Dimensions

Baking tray dimensions	600x400 mm
External dimensions	835x770x575 mm
Internal dimensions	700x490x360 mm
Packaging dimensions	810x810x660 mm

Technical specifications

Baking tray capacity	4 600 × 400 mm
Capacity	86 Lt
Commands	knob
Electrical Power	5 kW
Frequency	50/60 Hz
Grill power	3 kW
Net weight	59 kg
Opening	front
Operating temperature	+30 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	72 kg

Standard equipment

Included	4 baking trays