Cod: 11475040

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



Description

This **4-tray electric convection oven for professional catering** is the fast, high-performance cooking system your kitchen needs.

Buy it if you run a **restaurant, a deli, a rotisserie or a snack bar**, and cook and reheat your dishes quickly. Its **intuitive operation** will make your day-to-day work easier, allowing you to optimise your service times.

Design and operation

The **electric convection oven for the catering industry** is fitted with 4 anti-tip rails inside the cooking chamber. This allows you to cook food simultaneously on **4 trays measuring 60x40 cm** without any risk of them slipping, either when loading or unloading.

The design is sleek and minimalist, ideal for integration into a professional kitchen: **the square lines make cleaning easier and allow it to fit seamlessly into the workflow**. **The structure is made entirely of high-quality stainless steel** to ensure maximum strength and durability.

The hinged door is made of toughened glass with a welded handle, whilst the control lights and the **temperature and timer adjustment knobs** are located on the front.

The external dimensions of the electric oven are **83.5 x 77 x 57.5h cm,** with a weight of **59 kg** and a total capacity of **86 litres**.

It is electrically powered with **a power rating of 5 kW and a voltage of 230 V**. The operating temperature ranges from **30°C to 300°C**.

Cleaning and maintenance

Maintenance of the 4-tray electric oven for catering requires **regular and thorough cleaning after each use**. This is to prevent the build-up of stubborn deposits that could impair its operation.

Unplug the oven and remove all trays and racks from the oven, then soak the removable parts in water and degreaser. **Wash the internal walls with mild soap and a soft cloth**, taking care not to apply the soap directly to the heating elements or seals. After soaking for 10 minutes, **the baking trays and racks can be rinsed under running water**.

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

Why this is the right product for you

Durable, high-performing and quick to reach maximum temperature (300°C), the **electric oven for restaurants** is the ideal solution for maximising kitchen output whilst taking up minimal space.

Compact in size and easy to use, this product ensures a smooth workflow and fast service. Furthermore, **the convection system ensures perfect results**: tender on the inside and crispy on the outside. The 4-tray 5 kW professional electric oven offers **excellent value for money and low energy consumption**.

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
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