Cod: 11475153

3-tray electric oven, 31.5×26.7 cm, fan-assisted, with manual controls, 1.7 kW



Description

The Ristoattrezzature **professional 3-tray electric convection oven** is a compact and easy-to-use appliance. Indispensable in businesses serving hot dishes, the oven ensures rapid and optimal food preparation.

Recommended for establishments such as **restaurants**, **rotisseries**, **delis** and **snack bars**, this electric oven features convection heating and manual controls.

Design and operation

The 3-tray electric convection oven features a **functional design**, characterised by minimalist lines and a sleek appearance. Its geometric shape allows for easy cleaning and straightforward installation within the kitchen workflow.

The structure is made of high-quality stainless steel, ensuring **durability, high performance and resistance to the high temperatures** typical of a professional kitchen.

The door opens at the front and **is made of toughened glass** with a welded horizontal handle. Inside, the cooking chamber features three non-slip guides that assist the operator when both removing and inserting the trays. The **LED light** provides an optimal view of the interior. The **temperature and timer control knobs**, along with the power and temperature-reach indicator lights, are located on the front panel.

The external dimensions are **48.7 x 56.8 x 49.5h cm,** with a total capacity of **34 litres**. **It is electrically powered** with coil heating, a power rating of **1.7 kW** and a frequency of **50/60 Hz**.

The **operating temperature ranges from 30° to 300°C**. The **convection** system **is fitted with a fan that ensures even heat distribution**: food will cook perfectly both inside and out.

Cleaning and maintenance

The **professional 3-tray electric oven for catering** must be thoroughly cleaned after every use. This routine maintenance will extend its lifespan and ensure its performance remains consistent.

To prevent the dreaded build-up of food residue, unplug the appliance after use, **remove the racks and trays, and soak them in water and a neutral degreaser for about ten minutes**. After soaking, wash them under running water.

Spray the degreaser onto the inside walls of the electric**oven** and rinse using a soft, damp cloth. Avoid applying the cleaner directly to heating elements and seals, and do not use **abrasive sponges or harsh detergents**: these products will damage the stainless steel, causing marks, scratches and abrasions.

Why this is the right product for you

Ristoattrezzature's electric catering oven allows you to prepare multiple dishes simultaneously, thanks to its capacity to hold up to three baking trays. **Its rapid heating** means you can work quickly and efficiently without compromising on quality.

The **convection system**, in fact, allows the hot air produced by the heating coils to circulate inside the chamber, ensuring all food is cooked evenly. It is a **fast, reliable and precise** system, ideal for professional catering.

The low energy consumption of **the** Ristoattrezzature **3-tray electric catering oven** and its excellent value **for money** make it an indispensable piece of kit in any kitchen.

Find out more in the technical specifications and contact customer services for further information.

Dimensions

External dimensions	487x568x495 mm
Packaging dimensions	520x580x510 mm

Technical specifications

Baking tray capacity	3
Capacity	34 Lt
Electrical Power	1.7 kW
Frequency	50/60 Hz
Net weight	28 kg
Operating temperature	+30 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	36 kg

Standard equipment

Included	3 baking trays