Cod: 4458

Electric Convection Oven with Steam, 3 Trays, 60×40 cm



Description

Fast baking and excellent results. Designed for small bakeries and patisseries that do not want to compromise on excellent quality, using a compact and robust appliance. The direct steam function offers maximum flexibility and allows you to meet every baking requirement: you can bake cakes, pastries, brioche and doughnuts that are always tasty, warm and fragrant. Steam: Direct, with adjustable settings.

Dimensions

External dimensions	784x753x504 mm
Packaging dimensions	805x830x670 mm

Technical specifications

Baking tray capacity	3 600 × 400 mm
Cooking method	ventilated
Electrical Power	3.7 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	45 kg
Operating temperature	+50 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	55 kg