Cod: 4467

Electric Convection Oven with Steam, 4 Trays, 60×40 cm



Description

Practicality and quality. It bakes plain or filled croissants and is a valuable ally for anyone wishing to reheat frozen bread and restore its freshness: its natural habitat is small bakeries and patisseries where space is at a premium. Despite its compact design and ease of use, the appliance—with its direct steam function that allows you to tailor each recipe to your baking needs—enables you to achieve professional results with minimal time and effort. Steam: Direct, with adjustment via a 5-position rotary selector knob.

Dimensions

External dimensions	790x750x635 mm

Technical specifications

Baking tray capacity	4 600 × 400 mm
Cooking method	ventilated
Electrical Power	6.4 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	58 kg
Operating temperature	+50 +300 °C
Power supply	Electric
Voltage	400 V