Ristoattrezzature®

Cod: 4472

4-Tray 60×40 cm Electric Convection Oven with Steam (side-opening version), three-phase



Description

Ideal for all those small bakeries and patisseries that want to offer delicious, perfectly baked products. You can bake plain or filled brioches, as well as crispy rolls and fragrant puff pastries: the direct steam function allows you to meet every baking requirement. The digital control panel, with its 99 programmes, allows you to bake in four stages in a simple and intuitive way. Cleaning the cooking chamber is quick and easy thanks to the practical side-opening, which also makes it easier to remove the baking trays. Direct Steam with automatic adjustment via a 10-position digital selector:

Dimensions

External dimensions	784x752x634 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 +270 °C
Power supply	Electric
Voltage	400 V