Cod: 4760

Digital electric fan-assisted oven for 4 trays (60×40 cm or GN 1/1 cm), with steam convection, dimensions 84×91×67h cm, 5.45 kW, with core temperature probe



Description

A professional, high-performance fan-assisted convection oven with water injection into the cooking chamber, offering high power and a sleek, minimalist design. Suitable for baking pastries, prepared foods, snacks, pizza, meat, fish and bread.

With this oven, you can achieve extraordinary results in the kitchen:

- Programme and save recipes

- Set **direct steam** precisely to keep your roasts and your customers' favourite dishes tender!

- Measure the exact internal temperature of food using the **core probe**!

- Adjust the temperature from 50°C to 280°C via the display and be alerted when cooking is complete by an audible alarm!

- Use standard Gastronorm (GN 1/1) trays for **catering** or 60x40 cm trays for **patisseries** and **bakeries**, thanks to the dual-purpose guides supplied.

- Maintain a uniform temperature throughout the chamber: the **two** oversized **bidirectional fan motors** will create the ideal environment for every cooking task.

Key features:

- 100% Made in Italy

- Suitable for continuous operation

- Delta-T cooking

- Core temperature probe

- Cool-down function at the end of cooking

- Condensate collection tray on the door

- Direct steam

- Digital controls

- Option to programme up to 9 recipes

- Rounded internal corners and an opening inner glass panel for easy cleaning

- Chamber and structure made entirely of stainless steel

N.B.: Baking trays and racks not included; please select them from the optional extras

Dimensions

Distance between baking trays	80 mm

External dimensions	840x910x670 mm
Internal dimensions	680x520x360 mm
Packaging dimensions	880x955x820 mm

Technical specifications

Amperage	24.8 A
Baking tray capacity	4 600 × 400 mm – (1/1)
Electrical Power	5.45 kW
Frequency	50/60 Hz
Net weight	79 kg
Power supply	Electric
Voltage	400 V
Weight including packaging	101 kg