Cod: 12347022236

10-tray GN 1/1 combined electric steam convection oven with manual controls, 27 kW



Description

Why buy it?

This **combined electric oven** offers a comprehensive solution for anyone seeking perfect cooking results in any professional setting. It is designed to combine **efficiency, versatility and advanced technology**, ensuring even heat distribution, energy efficiency and ease of use. Ideal for restaurants, canteens and catering kitchens, it delivers **high performance** and is easy to maintain.

Key features

- **Fully stainless steel body**
  Made from high-quality materials, the oven ensures **robustness, hygiene and durability**. The stainless steel withstands high temperatures and guarantees quick and safe cleaning, even with intensive daily use.
- **Capacity: 10 GN 1/1 trays**
  It offers ample cooking capacity, perfect for handling several dishes simultaneously, optimising time and productivity.
- **Built-in Steam Boiler**
  The integrated steam boiler ensures a constant and precise supply of steam for the most delicate and professional cooking results.
- **360° hot air heating**
  Uniform heat distribution ensures **consistent cooking** on every level, minimising preparation times and improving the quality of the dishes.
- **Combined convection and steam cooking**
  The **steam function** keeps food tender and juicy, whilst **hot-air cooking** ensures crispness and perfect browning. The two modes can be used **alternately** depending on the recipe.
- **High-intensity halogen lamps**
  These provide **perfect visibility inside** the oven even during high-temperature cooking, improving visual monitoring of dishes without having to open the door.
- **’s mechanical controls and additional manual cleaning**offer total flexibility and operational safety, allowing you to operate every function manually if required.

Technical specifications

- **Power supply:** Electric
- **Opening:** Front
- **Tray capacity:** 10 GN 1/1
- **Controls:** manual
- **Electrical power:** 27 kW
- **Thermal power:** 18 kW
- **Steam power:** 9 kW
- **Operating temperature:** 0–350 °C
- **Voltage:** 400 V
- **Weight:** 198 kg
- **External dimensions:** 84.7 x 77.2 x 107.2 (h) cm

Dimensions

External dimensions	847x772x1072 mm

Technical specifications

Baking tray capacity	10 January 1/1
Commands	knob
Electrical Power	27 kW
Frequency	50 Hz
Net weight	198 kg
Opening	front
Operating temperature	0 +350 °C
Power supply	Electric
Steam power	9 mm
Thermal power	18 kW
Voltage	400 V