Cod: 12347023235

Self-cleaning electric combi oven with 10 GN 1/1 trays, steam convection and digital 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 thanks to **its intuitive digital controls**. Ideal for restaurants, canteens and catering kitchens, it delivers **high performance** and is easy to maintain thanks to its **integrated self-cleaning system**.

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.
- **Automatic cleaning system**
  The **built-in self-cleaning** programme removes grease residues and impurities, keeping the cooking chamber perfectly sanitised and ready for use at all times, saving a considerable amount of time.
- **Digital controls**
  The **digital controls** ensure **precision**, **efficiency** and **safety**, allowing you to manage **temperature** and **timings** accurately, **programme automatic cooking cycles** and use**an intuitive**, **easy-to-cleaninterface**. You can select from up to **50 pre-set menus.**
- **High-intensity halogen lamps**
  These ensure **perfect visibility inside** the oven even during high-temperature cooking, improving visual monitoring of dishes without having to open the door.
- **OEM services available**
  The oven can be customised to meet specific production requirements, offering **flexibility and adaptability** to the needs of any professional kitchen.
- **Core temperature probe:** precisely monitors the internal temperature of food, ensuring perfect cooking results even for delicate dishes.

Technical specifications

- **Power supply:** Electric
- Door**opening:** Front
- **Tray capacity:** 10 GN 1/1
- **Controls:** digital
- **Electrical power:** 27 kW
- **Thermal power:** 18 kW
- **Steam power:** 9 kW
- **Operating temperature:** 0–350 °C
- **Voltage:** 400 V
- **Weight:** 133 kg
- **External dimensions:** 84.7 x 83.6 x 111.9 (h) cm

Dimensions

External dimensions	847x836x1119 mm
Packaging dimensions	950x950x1250 mm

Technical specifications

Baking tray capacity	10 January 1/1
Commands	digital
Electrical Power	27 kW
Frequency	50 Hz
Net weight	133 kg
Opening	front
Operating temperature	0 +350 °C
Power supply	Electric
Steam power	9 mm
Thermal power	18 kW
Voltage	400 V
Weight including packaging	155 kg