Cod: 12933

Second-hand 5 kW electric oven with manual controls, 4 trays (60×40 cm), fan-assisted



Description

This **4-tray electric convection oven for professional catering** is the fast, high-performance cooking system your kitchen needs.

Buy it if you run a **restaurant, deli, rotisserie or snack bar**, and cook and reheat your dishes quickly. Its **intuitive operation** will make your day-to-day work easier, allowing you to optimise service times.

Design and operation

The **electric convection oven for the catering industry** is fitted with 4 anti-tilt rails inside the cooking chamber. This allows you to cook food simultaneously on **4 trays measuring 60x40 cm** without any risk of them slipping, either when loading or unloading.

The design is sleek and minimalist, ideal for integration into a professional kitchen: **the square lines make cleaning easier and allow it to fit seamlessly into the workflow**. **The structure is made entirely of high-quality stainless steel** to ensure maximum strength and durability.

The hinged door is made of toughened glass with a welded handle, whilst the control lights and the **temperature and timer adjustment knobs** are located on the front.

The external dimensions of the electric oven are **83.5 x 77 x 57.5h cm,** with a weight of **59 kg** and a total capacity of **86 litres**.

It is electrically powered with **a power rating of 5 kW and a voltage of 230 V**. The operating temperature ranges from **30°C to 300°C**.

Cleaning and maintenance

Maintenance of the 4-tray electric oven for catering requires **regular and thorough cleaning after each use**. This is to prevent the build-up of stubborn deposits that could impair its operation.

Unplug the oven and remove all trays and racks from the oven, then soak the removable parts in water and degreaser. **Wash the internal walls with mild soap and a soft cloth**, taking care not to apply the soap directly to the heating elements or seals. After soaking for 10 minutes, **the baking trays and racks can be rinsed under running water**.

Always avoid using corrosive substances and abrasive sponges to prevent irreparable damage to the stainless steel.

Why this is the right product for you

Durable, high-performing and quick to reach maximum temperature (300°C), the **electric oven for restaurants** is the ideal solution for maximum efficiency in the kitchen with a minimal footprint.

Compact in size and easy to use, this product ensures a smooth workflow and fast service. Furthermore, **the convection system ensures perfect results**: tender on the inside and crispy on the outside. The 4-tray 5 kW professional electric oven offers **excellent value for money and low energy consumption**.

NB: Second-hand equipment.

NB: Trays not included.

NB: Single-phase industrial plug included.

Dimensions

Baking tray dimensions	600x400 mm
External dimensions	835x770x575 mm
Internal dimensions	700x490x360 mm
Packaging dimensions	810x810x660 mm

Technical specifications

Capacity	86 Lt
Commands	knob
Electrical Power	5 kW
Frequency	50/60 Hz
Net weight	59 kg
Opening	front
Operating temperature	+30 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	72 kg