Cod: 5436

Digital electric fan-assisted oven for 10 trays (60×40 cm or GN 1/1 cm), with steam convection, dimensions 84×91×115h cm, 12.7 kW, with core temperature probe



Description

Choose the Ristoattrezzature **10-tray digital fan-assisted electric oven** and simplify the preparation of your dishes in the kitchen. **Sturdy, robust and practical**, this oven is particularly suitable for **patisseries, delicatessens, pizzerias and for cooking meat, fish and bread**.

Rely on Ristoattrezzature's experience and professionalism when choosing a key piece of kit for your kitchen. The **10-tray digital fan-assisted electric oven** is designed to guarantee excellent performance across all areas of the catering **industry**, whilst being able to **withstand** even **heavy workloads**.

Design and operation

Our **10-tray digital fan-assisted electric oven** ensures an excellent level of performance, reliability and style. Its sleek, minimalist design makes it particularly functional and easy to clean. The **external dimensions are 84 x 91 x 115h cm**, **whilst** the **internal dimensions are 68 x 48 x 84h cm**. It can accommodate up to **10 baking trays, either 53 x 32.5 cm or 60 x 40 cm in size**.

Furthermore, the **voltage is 400 V at a frequency of 50/60 Hz**. The amperage is 58 A and the electrical power is 12.7 kW. **Professional and high-performance**, our electric oven allows you to:

- **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** using a handy display and be alerted when cooking is complete by an audible alarm.
- **Use Gastronorm (GN 1/1) trays** for catering, or **60x40 cmtrays** for patisseries and bakeries, thanks to the dual-purpose guides supplied.
- **Maintain a consistent temperature**: the two oversized bidirectional fan motors will create the ideal environment for every cooking task.

Complete your workspace and optimise your preparation times by choosing the **10-tray digital fan-assisted electric oven** that's perfect for you!

Cleaning and maintenance

With our **10-tray digital fan-assisted electric oven for catering, cleaning and maintaining** every part of it **has never been so** quick and **easy**. Two essential aspects in the kitchen.

Ristoattrezzature's professional electric oven features a chamber and an outer structure made entirely of **stainless steel**, with **rounded internal corners**. Finally, the **inner glass panel can be opened**. All these features make sanitisation and routine maintenance quick and efficient.

Why this is the right product for you

Choosing our **10-tray digital fan-assisted electric oven for restaurants** offers many advantages. This is a **100% made-in-Italy product designed for continuous operation**, as befits a professional kitchen. **Its key features are**:

- **Delta-T cooking**;
- **core temperature probe**;
- **cooling function at the end of cooking**;
- **condensation collection tray on the door**,
- **direct steam**,
- **ability to programme up to 9 recipes**.

Select your preferred range of optional extras to complete your professional electric oven from our online catalogue.

Dimensions

Distance between baking trays	80 mm
External dimensions	840x910x1150 mm
Internal dimensions	680x480x840 mm
Packaging dimensions	880x955x1300 mm

Technical specifications

Baking tray capacity	10 600x400 / 10 gn 1/1
Electrical Power	12.7 kW
Frequency	50/60 Hz
Net weight	127 kg
Operating temperature	+50 +280 °C
Power supply	Electric
Voltage	400 V
Weight including packaging	150 kg