Cod: 5435

Digital electric fan-assisted oven for 6 trays (60×40 cm or GN 1/1 cm), with steam convection, dimensions 84×91×83h cm, 7.65 kW, with core temperature probe



Description

The **6-tray digital fan-assisted electric oven is a professional appliance that ensures food is cooked to perfection**.

It stands out for **its sturdiness, robustness and reliability** – qualities that only a high-quality product can guarantee. Its construction allows for intensive use across various sectors of the catering industry: from patisseries to pizzerias. Ideal for cooking meat, fish and bread, **it can be used in professional kitchens, always guaranteeing excellent performance**.

Discover its technical specifications.

Design and operation

Ristoattrezzature's **6-tray digital fan-assisted electric oven** is synonymous with reliability without compromising on style. **Made entirely from stainless steel**, it features a sleek, minimalist design, crafted to make every kitchen task easier.

The **external dimensions are 84 x 91 x 83 (h) cm**, the **internal dimensions are 68 x 48 x 52 (h) cm**, and it can accommodate **up to 6 GN 1/1 trays or 60 x 40 cm trays**.

It is fitted with two bidirectional ventilation motors, capable of creating the ideal environment for any cooking task. The **voltage is 400 V at a frequency of 50/60 Hz**. The amperage is 35 A, with an electrical power rating of 7.65 kW.

Professional and high-performance, the 6-tray digital fan-assisted electric oven allows you to:

- **programme and save up to 9 recipes**;
- **set direct steam precisely** to keep your roasts tender;
- **measure the internal temperature of food** using the core probe;
- **adjust the operating temperature from +50°C to +280°C**.

Complete your workspace and optimise your cooking times with the **6-tray digital fan-assisted electric oven** that's perfect for you!

Cleaning and maintenance

With our **6-tray digital fan-assisted electric oven**, cleaning and maintenance have never been so quick and easy.

The stainless steel ensures maximum hygiene, whilst the **rounded internal corners** and the **removable inner glass panel** make cleaning a breeze. Always use a soft, damp cloth to avoid damaging the surfaces.

High-quality seals and a **condensation collection tray on the door** ensure reliable performance over time.

Why this is the right product for you

Choosing Ristoattrezzature's **6-tray digital fan-assisted electric oven** offers numerous advantages. It is a **100% Italian-made product** that is durable and **suitable for continuous use**, as required in a professional kitchen.

Its **innovative features allow you to organise your kitchen workflow in a streamlined and efficient manner**. The **user-friendly display** lets you easily set temperatures and recipes, making this professional electric oven a joy to use.

Finally, you can buy your professional Ristoattrezzature equipment online, **complementing your electric oven with the accessories available in our catalogue**.

. 100% Made in Italy.

Dimensions

Distance between baking trays	80 mm
External dimensions	840x910x830 mm
Internal dimensions	680x480x520 mm
Packaging dimensions	880x955x980 mm

Technical specifications

Amperage	35 A
Baking tray capacity	6 600x400 / 6 GN 1/1
Electrical Power	7.65 kW
Frequency	50/60 Hz
Net weight	91 kg
Operating temperature	+50 +280 °C
Power supply	Electric
Voltage	400 V
Weight including packaging	114 kg