**Cod: 5574**

# Electric fan-assisted oven for 3 GN 2/3 trays (35.4×32.5 cm), convection, 60×52×39h cm, 2.5 kW



## Description

Complete your workspace in a practical and functional way by choosing the right product for you from our online catalogue. The **3-tray electric fan-assisted convection oven** is ideal for completing the fit-out of your premises and ensuring your dishes are cooked to perfection.

**Sturdy, safe and of high quality**, this professional equipment is particularly well-suited to the catering sector for **baking pastries, pizzas and snacks, or for preparing meat, fish and bread**. Put your trust in Ristoattrezzature's expertise and ensure your business always delivers excellent performance.

Let's now take a closer look at the technical specifications of Ristoattrezzature's **3-tray electric fan-assisted convection oven** and why you should choose it.

Design and operation

Ristoattrezzature's **3-tray electric fan-assisted convection oven** is reliable and safe. It **is made entirely from stainless steel**: the material par excellence for professional kitchens.

**The design is compact, lightweight and streamlined**: ideal for streamlining kitchen operations, for fitting into small spaces or for placing on shallow worktops.

The **external dimensions are 60 x 52 x 39h cm**, whilst the **internal dimensions are 40 x 37 x 25h cm**. It can accommodate up to **3 GN 2/3 trays measuring 35.4 x 32.5 cm**. **It weighs 25 kg**.

The flap door also helps to minimise the unit's footprint and is fitted with a reliable and precise mechanical control mechanism.

The **voltage is 230V at a frequency of 50/60 Hz**.**The amperage is 10.8 A**, with an electrical power rating of 2.5 kW. The cooking chamber features a fan positioned on the right-hand side and an internal light.

Professional and durable, this **3-tray electric fan-assisted convection oven for the catering industry** allows you to achieve exceptional and consistently reliable results in your kitchen. You can easily control the **operating temperature (0°C to 280°C)** or set the timer using a vertical mechanical control panel.

Choose to optimise your preparation times with the **3-tray electric fan-assisted convection oven** that's perfect for you!

Cleaning and maintenance

Cleaning the Ristoattrezzature **3-tray electric fan-assisted convection oven** is quick and easy. The stainless steel it is made from ensures maximum hygiene in the kitchen, whilst the **rounded internal corners** and **removable double-glazed panels** allow you to sanitise every centimetre thoroughly.

The seals are removable and washable; their excellent quality ensures a good seal over time and **cooking without heat loss**.

Why this is the right product for you

Choose Ristoattrezzature's **3-tray electric fan-assisted convection oven** for its **compact size**, which is essential for small businesses.

Not only that, but our products are **100% made in Italy**, crafted from high-quality materials with meticulous attention to detail, leaving nothing to chance.

Its **robust build is ideal for withstanding the continuous demands** of professional kitchens; what's more, you can customise it to suit your needs **by purchasing any optional extras you require from our online catalogue**. Baking trays and racks are available to complete your workstation – **discover them now**.

**Dimensions**

| | |
|---|---|
| Distance between baking trays | 80 mm |
| External dimensions | 600x520x390 mm |
| Internal dimensions | 400x370x250 mm |
| Packaging dimensions | 630x550x500 mm |

**Technical specifications**

| | |
|---|---|
| Amperage | 10.8 A |
| Baking tray capacity | 3 354 × 325 mm gn 2/3 |
| Electrical Power | 2.5 kW |
| Frequency | 50/60 Hz |
| Net weight | 25 kg |
| Operating temperature | 0 +280 °C |
| Power supply | Electric |
| Voltage | 230 V |
| Weight including packaging | 28 kg |