

Cod: 6963

Low-temperature electric oven suitable for GN 1/1 trays or 400x600 mm trays



Description

Low-temperature oven suitable for GN 1/1 baking trays or 400x600 mm pans. It is a kitchen instrument that allows food to be cooked at a constant temperature, keeping it fixed at every stage of cooking; capable of enhancing flavour and meatiness. The food is cooked through the recirculation of heat. Designed to prepare or regenerate food through a very thorough and controlled process of up to 10 hours. Especially with meat and fish, there is no loss of juices, nutrients and liquids, and with them aromas and flavours. With low-temperature cooking, food retains its juices inside. With an internal temperature probe to perfectly cook the middle part of the meat. Meat is more tender and juicy. The oven chamber is heated on 3 sides by a specially designed adhesive silicone heater, which evenly distributes the heat throughout the energy-saving chamber due to the extra insulation wrapped around the outside of the chamber.

Dimensions



Dimensioni esterne	497x415x691 mm
Distanza teglie	50 mm

Technical data

Alimentazione	Electric
Capacità	69 Lt
Frequenza	60 Hz
Peso	25 kg
Potenza Elettrica	1.2 kW
Temperatura d'esercizio	+30 +110 °C
Voltaggio	230 V