

Cod: 7378

Electric oven 5 trays 600x400 - GN 1/1 modular with steam and convection combination - DIGITAL



Description

The electric convection-moisture oven line is designed to optimise cooking results. Effective because it guarantees perfect cooking uniformity in any environment and in any load condition, essential because it has been designed with a view to creating an oven without anything superfluous. Reliability, simplicity, safety and hygiene are the oven's main features. Electric oven 5 baking trays 600x400 - GN 1/1 modular for optimal cooking thanks to the combination of steam and convection. Digital or Mechanical control panels. 9 cooking programmes. Cooling function at the end of cooking. Condensate drip tray on door. Manual or automatic H2O injection. Cooking with ? T°. Needle probe. Stainless steel interior and exterior with Scotch Bright finish. Chamber with rounded corners. Internal ventilation system with reversing fans. Advanced hermetic system. 280°C thermostat. Internal lighting. Cold door with low-emission glass (interior glass can be opened). Door-opening sensor. Removable anti-tip pan guides. Interlocking door gasket.

Dimensions

Dimensioni esterne	840x910x750 mm
Distanza teglie	80 mm

Technical data

Alimentazione	Electric
Amperaggio	29.3 A
Capacità teglie	5 600x400 / 5 gn 1/1
Frequenza	60 Hz
Peso	87 kg
Potenza Elettrica	6.4 kW
Voltaggio	400 V