

Cod: 100820010162064

## Combined gas oven 7 GN 1/1 steam convection trays with Black Mask digital controls



### Description

7 baking tins GN 1/1 convection steam gas oven with digital controls, cooking chamber in AISI 304 stainless steel, ventilated/semi-static cooking, direct steam with adjustment by means of knob selector switch, condensation drip tray with drain on door, door with side opening to the right and hinge with door lock for openings set at 60°, 90°, 120° and 180

### Dimensions

|                    |                |
|--------------------|----------------|
| Dimensioni esterne | 730x849x951 mm |
|--------------------|----------------|

## Technical data

|                            |  |
|----------------------------|--|
| Alimentazione              | Gas  |
| Capacità teglie            | 7 gn 1/1   |
| Frequenza                  | 50/60 Hz   |
| Indice di protezione acqua | ipx3   |
| Motori                     | bidirectional  |
| Peso                       | 108.45 kg  |
| Potenza Gas                | 13.5 kW  |
| Temperatura d'esercizio    | +30 +260 °C  |
| Vapore                     | direct with automatic adjustment via 10-position digital selector switch |
| Voltaggio                  | 230 V  |

## Standard equipment

|              |  |
|--------------|--|
| In dotazione | Supporti laterali: 1dx+1sx, cavo monofase [3G 1,5] L=160 cm, predisposizione lavaggio manuale, vaschetta raccogli condensa con scarico su porta, cerniera con bloccoporta per aperture regolate a 60°,90°,120°,180° e ugello gpl |
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