

Cod: 100800020172272

## Combined electric oven 10 GN 2/1 steam convection trays with electromechanical controls



### Description

Electric combined steam convection oven with 10 GN 2/1 baking trays, electromechanical panel and the possibility of overlaying with a leavening unit. Quality enclosed in a simple, high-performance oven with an operating temperature of 100 to 270 °C that will allow you to cook the most elaborate dishes evenly. IPX4 degree of protection, a 60°, 90°, 120° and 180° door lock, door with right-hand side opening Ventilated and inspectionable glass and adjustable feet.

### Dimensions

Dimensioni esterne	850x1041x1130 mm
Dimensioni imballo	910x1090x1295 mm

## Technical data

Alimentazione	Electric
Capacità teglie	10 gn 2/1
Comandi	knob
Frequenza	50 Hz
Indice di protezione acqua	ipx4
Materiale	aisi 304 stainless steel
Motori	bidirectional
Peso	140.4 kg
Potenza Elettrica	27.5 kW
Temperatura d'esercizio	+100 +270 °C
Termostato	adjustable
Tipo di cottura	ventilated
Vapore	direct with automatic adjustment via 5-position rotary switch
Voltaggio	400 V

## Standard equipment

In dotazione	2 Supporti laterali (1 dx, 1sx), Predisposizione al lavaggio manuale, Vaschetta raccogli condensa con scarico su porta, cerniera con bloccoporta per aperture regolate a 60°, 90°, 120° e 180°
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