

Cod: 10309002017

Combined electric oven 10 GN 2/1 steam convection trays with Touch Screen controls



Description

Steam convection combined electric oven with 10 GN 2/1 trays with touch screen. Quality enclosed in a simple, high-performance oven with an operating temperature of 30 to 270 °C that will allow you to cook the most elaborate dishes evenly. IPX5 degree of protection, a door lock with 60°, 90°, 120° and 180° opening, door with right-hand side opening Ventilated and inspectionable glass and adjustable feet.

Dimensions

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| Dimensioni esterne | 850x1035x1135 mm |
| Dimensioni imballo | 910x1090x1295 mm |

Technical data

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| Alimentazione | Electric |
| Capacità teglie | 10 gn 2/1 |
| Comandi | touch |
| Frequenza | 50/60 Hz |
| Indice di protezione acqua | ipx5 |
| Materiale | aisi 304 stainless steel |
| Motori | bidirectional |
| Peso | 140.4 kg |
| Potenza Elettrica | 27.5 kW |
| Temperatura d'esercizio | +30 +270 °C |
| Tipo di cottura | semi-static |
| Vapore | direct with automatic adjustment via touch selector with 10-position LED display |
| Voltaggio | 400 V |

Standard equipment

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| In dotazione | 2 Supporti (1 dx, 1 sx), Presa USB, Sonda al cuore multipunto, Supporto sonda al cuore, lavaggio automatico integrato, vaschetta raccogli condensa con scarico su porta, cerniera con bloccoporta per aperture regolate a 60°, 90°, 120° e 180° |
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