

Cod: 4430

Electric Convection Oven with Steam 3 1/1 GN single-phase pans



Description

Digital electric convection oven with steam designed for small catering establishments that want to offer their customers ready meals or prepare quick gastronomy recipes using a product with a compact design and innovative functions. The digital display with 99 storable programmes and 4 cooking options will allow you to manage your recipes with maximum freedom. Thanks to the programmable delayed start-up, you will be able to decide in advance when to cook your dishes, customising your cooking even more with the direct steam function with automatic adjustment via a 10-position digital selector.

Dimensions

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| Dimensioni esterne | 790x752x504 mm |
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Technical data

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| Alimentazione | Electric |
| Capacità teglie | 3 gn 1/1 |
| Frequenza | 60 Hz |
| Motori | one-way |
| Peso | 44 kg |
| Potenza Elettrica | 3.7 kW |
| Temperatura d'esercizio | +50 +270 °C |
| Tipo di cottura | ventilated |
| Voltaggio | 230 V |