

Cod: 4436

## 3-phase Electric Convection Oven with Steam 4 1/1 GN pans



### Description

Digital electric convection oven with steam offering a mix of technology and construction quality all "Made in Italy". Heat ready dishes, bake pizzas and finger-foods, but also prepare small gastronomy recipes: the cooking of each dish can be customised thanks to the direct steam function. The oven is controlled via the innovative electronic control panel, equipped with 99 programmes, which allows cooking in 4 stages, each with time, temperature and humidification settings. Steam :Direct with automatic adjustment via 10-position digital selector.

### Dimensions

Dimensioni esterne	784x752x634 mm
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## Technical data

Alimentazione	Electric
Capacità teglie	4 gn 1/1
Frequenza	60 Hz
Motori	bidirectional
Peso	58 kg
Potenza Elettrica	6.4 kW
Temperatura d'esercizio	+50 +270 °C
Tipo di cottura	ventilated
Voltaggio	400 V