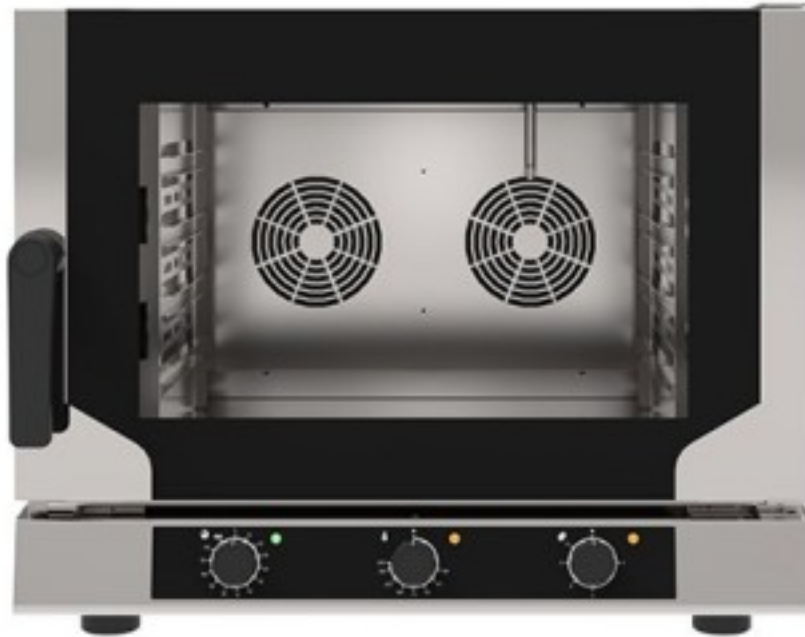


Cod: 4437

Three-phase Electric Convection Oven with Steam 4 1/1 GN pans (side opening version)



Description

Ventilated electric convection oven with steam where the quality and flavours of tradition stand out. It is the ideal tool for quick cooking but with optimal results, suitable for snack bars and small delicatessens. Reheat ready meals but also prepare quick gastronomy recipes: with the direct steam function you can adapt the oven to every cooking need. The cleaning process of the cooking chamber is made simple and immediate by the practical side opening. Steam: Direct with automatic adjustment via 5-position knob 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	56.4 kg
Potenza Elettrica	6.4 kW
Temperatura d'esercizio	+50 +300 °C
Tipo di cottura	ventilated
Voltaggio	400 V