

Cod: 4438

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



Description

Digital electric convection oven with steam suitable for all small catering establishments that want to bake products always cooked to perfection. You can cook ready-made dishes, but also prepare ratatouille, vegetable side dishes and quick deli recipes: the direct steam function allows you to satisfy every cooking need. The digital control panel, with its 99 programmes, allows you to cook in 4 steps in a simple and intuitive way. The cleaning process of the cooking chamber becomes simple and immediate thanks to the practical side opening, which also facilitates the extraction of the pans. 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	56.2 kg
Potenza Elettrica	6.2 kW
Temperatura d'esercizio	+50 +270 °C
Tipo di cottura	ventilated
Voltaggio	400 V