

Cod: 4458

Electric Convection Oven with Steam 3 baking trays 60x40 cm



Description

Fast cooking and optimal results. Designed for small bakeries and pastry shops that do not want to compromise on excellent quality production, using a compact and robust tool. The direct steam function allows maximum flexibility and enables you to satisfy every baking requirement: you can bake cakes, pastries, brioche and krapfen always tasty, hot and fragrant. Steam : Direct with adjustment through.

Dimensions

Dimensioni esterne	790x752x505 mm
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Technical data

Alimentazione	Electric
Capacità teglie	3 600x400 mm
Frequenza	60 Hz
Motori	bidirectional
Peso	45 kg
Potenza Elettrica	3.7 kW
Temperatura d'esercizio	+50 +300 °C
Tipo di cottura	ventilated
Voltaggio	230 V