

Cod: 4465

Electric Convection Oven with Humidification 4 Baking Trays power 3.4 kW - Rail pitch 73 mm



Description

It is the ideal tool for small catering establishments that need to bake cakes and croissants easily and intuitively. Thanks to the electronic control panel, equipped with 99 programmes, you will be able to bake in 4 stages and create your favourite recipes by reducing cooking time, achieving results that will not fail to impress your customers. Your specialities will be beautiful to look at and great to taste thanks to the push-button humidification feature that allows you to customise each type of cooking.

Dimensions

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| Dimensioni esterne | 784x752x634 mm |
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Technical data

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| Alimentazione | Electric |
| Capacità teglie | 4 600x400 mm |
| Frequenza | 60 Hz |
| Motori | one-way |
| Peso | 50.6 kg |
| Potenza Elettrica | 3.4 kW |
| Tipo di cottura | ventilated |
| Umidificazione | indirect push-button |
| Voltaggio | 230 V |