

Cod: 4467

Electric Convection Oven with Steam 4 Trays 60x40cm



Description

Practicality and quality. It cooks empty or filled croissants and is a valuable ally for those who want to warm and restore fragrance to frozen bread: its natural habitat is small bakeries and pastry shops where space is at a premium. In spite of its compact shape and ease of use, the product, with its direct steam function that allows you to customise each recipe according to your baking needs, allows you to achieve professional results with minimal use of time and energy. Steam: Direct with adjustment via 5-position knob selector.

Dimensions

Dimensioni esterne 790x750x635 mm

Technical data

Alimentazione	Electric
Capacità teglie	4 600x400 mm
Frequenza	60 Hz
Motori	bidirectional
Peso	58 kg
Potenza Elettrica	6.4 kW
Temperatura d'esercizio	+50 +300 °C
Tipo di cottura	ventilated
Voltaggio	400 V