

Cod: 4469

## Electric Convection Oven with Steam 4 trays 60x40cm digital



### Description

A mix of strictly Italian technology and quality. Cakes, sweet snacks, empty or filled croissants: cooking every dish is truly customisable thanks to the direct steam function. Management of the oven is made possible by its innovative electronic control panel, equipped with 99 programmes, which allows baking in 4 stages, each with time, temperature and humidification settings. Steam: Direct with automatic adjustment via 10-position digital selector.

### Dimensions

|                    |                |
|--------------------|----------------|
| Dimensioni esterne | 784x752x634 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 +270 °C   |
| Tipo di cottura         | ventilated    |
| Voltaggio               | 400 V         |