

Cod: 4760

**Electric digital ventilated oven 4 baking trays 60x40 or GN 1/1 cm steam convection 84x91x67h cm 5.45 kW with core probe**



## Description

Professional and high-performance ventilated convection oven with water injection into the chamber, high power and linear and essential design. Suitable for baking pastries, gastronomy, snacks, pizza, meat, fish and bread.

With this oven you can achieve extraordinary results in the kitchen:

- Program and store recipes
- Set the **direct steam** precisely to keep your roasts and your customers' favourite dishes soft!
- Detect the exact internal temperature of your food using the **core probe**!
- Adjust the temperature from 50°C to 280°C on the display and be warned when cooking is finished by an audible alarm!

- Use classic Gastronorm (GN 1/1) **catering** trays or 60x40 **bakery** and **pastry** trays thanks to the bivalent guides provided.

- Maintain an even temperature throughout the chamber: the **two** oversized **bi-directional ventilation motors** will create an ideal environment for all cooking.

Strong points:

- 100 % Made in Italy
- Suitable for continuous work
- Delta-T cooking
- Core probe
- Cooling function at end of cooking
- Condensate collection tray on door
- Direct steam
- Digital controls
- Possibility of programming up to 9 recipes
- Rounded inner corners and opening inner glass for easy cleaning
- Chamber and structure totally in stainless steel

N.B. : Trays and grids not included, please select from options

## Dimensions

Dimensioni esterne	840x910x670 mm
Dimensioni imballo	880x955x820 mm
Dimensioni interne	680x520x360 mm
Distanza teglie	80 mm

## Technical data

Alimentazione	Electric
Amperaggio	24.8 A
Capacità teglie	4 600x400 mm - (gn 1/1)

Frequenza	50/60 Hz
Peso	79 kg
Peso lordo	101 kg
Potenza Elettrica	5.45 kW
Voltaggio	400 V