

Cod: 5436

Ventilated digital electric oven 10 baking trays 60x40 or GN 1/1 cm steam convection 84x91x115h cm 12.7 kW with core probe



Description

Choose Ristoattrezzature's **electric digital ventilated 10 tray oven** and simplify the preparation of your dishes in the kitchen. **Solid, robust and practical**, this oven is particularly suitable for **pastry, gastronomy, pizzerias and for cooking meat, fish and bread**.

Rely on Ristoattrezzature's experience and professionalism to choose an essential element of your kitchen. The **electric digital ventilated oven with 10 trays** is designed to guarantee excellent performance in all areas of catering, being able to **withstand even intense workloads**.

Design and operation

Our **electric digital ventilated 10-baking tray oven** ensures an excellent level of performance, reliability and style. Its linear and essential design makes it particularly functional and easy to clean. The **outer dimensions are 840 x 910 x 1150 mm**, the **inner dimensions 680 x 480 x 840 mm**. It has the capacity to accommodate up to **10 trays of both 530x325 mm and 600x400 mm**.

In addition, the **voltage is 400V at a frequency of 50/60 HZ**. The amperage is 58 A and the electrical power is 12.7 kW. **Professional and performing**, our electric oven allows you to:

- **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** with the core probe.
- **Adjust the temperature from 50° C to 280° C** via a handy display and be alerted when cooking is finished by an audible alarm.
- **Use Gastronorm (GN 1/1) catering trays**, or **60x40 cm** bakery and pastry trays, thanks to the bivalent guides provided.
- **Maintain an even temperature**: the two oversized bi-directional ventilation motors will create an ideal environment for all cooking.

Complete your work area and optimise your preparation times by choosing the perfect **ventilated 10 tray electric digital oven** for you!

Cleaning and maintenance

With our **electric digital electric oven with 10 baking trays for catering, cleaning and maintenance** of all its parts **have never been so quick and easy**. Two fundamental aspects in the kitchen.

Ristoattrezzature's professional electric oven has an external chamber and structure made entirely of **stainless steel** and its **internal corners are rounded**. Finally, the **inner glass can be opened**. All aspects that make sanitising and routine maintenance work quick and efficient.

Why it's the right product for you

Choosing our **digital electric fan oven 10 baking trays for restaurants** has many advantages. We are talking about a **100% made in Italy product suitable for continuous work** as is appropriate in a professional kitchen. **Its strong points are:**

- **Delta-T cooking;**
- **core probe;**
- **cooling function at the end of cooking,**
- **condensation collection tray on door, ,**
- **direct steam,**
- **possibility of programming up to 9 recipes.**

Select the optional extras you prefer to complete your professional electric oven from our **online catalogue**.

Dimensions

Dimensioni esterne	840x910x1150 mm
Dimensioni imballo	880x955x1300 mm
Dimensioni interne	680x480x840 mm
Distanza teglie	80 mm

Technical data

Alimentazione	Electric
Amperaggio	58 A
Capacità teglie	10 600x400 / 10 gn 1/1
Frequenza	50/60 Hz
Peso	127 kg
Peso lordo	150 kg
Potenza Elettrica	12.7 kW
Temperatura d'esercizio	+50 +280 °C
Voltaggio	400 V