

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) cateringtrays, 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