

Cod: 5434

**Ventilated electric oven 3 baking trays 60x40 cm convection 77,5x70x56h cm
3.15 kW**



Description

Complete your professional kitchen with Ristoattrezzature's ventilated electric 3-baking oven and simplify food cooking.

The compact and linear design, combined with high power, make the **professional oven for gastronomy and pastry** an essential tool for businesses that want to offer snacks, pizza, croissants and hot dishes.

Solid, safe and reliable, our oven is made of only quality materials, the result of Ristoattrezzature's experience.

The ventilated electric 3-baking oven is designed to guarantee excellent performance in all areas of catering: let's discover its main features together.

Design and operation

Our **electric ventilated oven 3 pans for pastries** has a linear and essential design with user-friendly controls. Its **external dimensions are 775x700x560 mm**, its **internal dimensions are 650x460x350 mm** and its capacity is equal to 3 grids, or trays, of the following dimensions: 600x400 mm with a distance of 105 mm.

The oven is equipped with **two motors and two fans that ensure perfect air circulation inside** the chamber, thus providing an ideal environment for all cooking. The **voltage is 230V at a frequency of 50/60 HZ**. The amperage is 14 A and the electrical power is 3.15 kW.

Our ventilated electric oven for catering is made entirely of stainless steel. The folding glass door helps to keep the oven's dimensions down, not only that, the oven has:

- a **handle with support and tubular** (also in stainless steel);
- **internal lighting**;
- **door opening sensor for fan lock**;
- **removable anti-tilt pan guides**;
- **interlocking door gasket** for optimal closing.

Thanks to the ventilated electric 3-baking oven you can achieve extraordinary results in your professional kitchen.

Try programming and memorising your recipes, adjust the operating temperature from +50° C to +280° C and, at the same time, **keep the temperature homogeneous inside**, thus creating the ideal environment for every cooking and every food.

Cleaning and maintenance

With our **ventilated electric 3-baking oven**, cleaning and maintenance are quick and easy. Two very important aspects in the kitchen.

The machine is in fact equipped with a chamber and an external structure made entirely of **stainless steel with rounded internal corners**. In this way, every centimetre can be reached easily.

Last but not least, the **inner glass can be opened so that it can be thoroughly cleaned**.

Why it's the right product for you

If you are wondering at this point why you should choose our **ventilated electric oven 3 pans for gastronomy and pastry**, here are the answers you are looking for. **100% made in Italy** and great attention to the quality of the materials are synonymous with **solidity and reliability**.

Quality and resistance make this equipment particularly suitable for **continuous work** as befits a professional kitchen and its fast pace. Finally, the possibility of being able to programme recipes and have a 60-minute timer with an audible alarm make our oven a **truly indispensable product**.

Select the set of options you prefer for your electric oven from our online catalogue and easily complete your pastry laboratory. Read all the details in the data sheet.

Dimensions

Dimensioni esterne	775x700x560 mm
Dimensioni imballo	725x750x710 mm
Dimensioni interne	650x460x350 mm
Distanza teglie	105 mm

Technical data

Alimentazione	Electric
Amperaggio	14 A
Capacità teglie	3 600x400 mm
Frequenza	50/60 Hz
Peso	35 kg
Peso lordo	44 kg
Potenza Elettrica	3.15 kW
Temperatura d'esercizio	+50 +280 °C
Voltaggio	230 V