

Cod: 5435

**Ventilated digital electric oven 6 baking trays 60x40 or GN 1/1 cm steam convection 84x91x83h cm 7.65 kW with core probe**



## Description

The **electric digital ventilated 6-baking oven** is a professional appliance that ensures **ideal food cooking**.

It is distinguished by the **solidity, robustness and reliability** that only a quality product can ensure. Its construction allows intensive use in the various sectors of the catering industry: from the pastry shop to the pizzeria. Ideal for cooking meat, fish and bread, it **can be used in professional kitchens, always guaranteeing excellent performance**.

Discover its technical characteristics.

## Design and operation

Ristoattrezzature's **electric digital ventilated 6-baking oven** is synonymous with reliability without sacrificing style. **Built entirely in stainless steel**, it has a linear design with essential

shapes, studied to facilitate every operation in the kitchen.

Its **external dimensions are 840x910x830 mm**, its **internal dimensions are 680x480x520 mm** and it can accommodate **up to 6 GN 1/1 or 600x400 mm trays**.

It has two bi-directional ventilation motors to create the ideal environment for any cooking. The **voltage is 400V for a frequency of 50/60 HZ**. The amperage is 35 A with an electrical power of 7.65 kW.

**Professional and high-performance**, the digital electric oven with 6 baking trays allows you to

- **programme and store up to 9 recipes;**
- **set the direct steam with precision** to keep your roasts soft;
- **measure the internal temperature of your food** using the core probe:
- **adjust the operating temperature +50° C +280° C.**

Complete your work area and optimise your food preparation time with the perfect **6 tray digital electric ventilated oven** for you!

## Cleaning and maintenance

Cleaning and maintenance have never been easier or quicker with our **electric digital 6** -baking oven.

The stainless steel guarantees maximum hygiene, and the **rounded inner corners** and **opening inner glass** are great for easy cleaning. Always prefer a soft, damp cloth to avoid damaging the surfaces.

Finally, **excellent quality gaskets** and a **condensation collection tray on the door** ensure good performance over time.

## Why it is the right product for you

Choosing Ristoattrezzature's **electric digital ventilated 6-baking oven** offers numerous advantages. It is a **100% Italian product** that is resistant and **suitable for continuous work** as required in a professional kitchen.

Its **innovative functions allow you to organise your kitchen work in a streamlined and efficient manner**. The **practical display** will allow you to easily set the temperature and recipes, making the use of the professional electric oven really easy.

Finally, you can purchase your Ristoattrezzature professional equipment online **by completing your electric oven with the accessories available in our catalogue**.

## Dimensions

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Dimensioni esterne	840x910x830 mm
Dimensioni imballo	880x955x980 mm
Dimensioni interne	680x480x520 mm
Distanza teglie	80 mm

### Technical data

Alimentazione	Electric
Amperaggio	35 A
Capacità teglie	6 600x400 / 6 gn 1/1
Frequenza	50/60 Hz
Peso	91 kg
Peso lordo	114 kg
Potenza Elettrica	7.65 kW
Temperatura d'esercizio	+50 +280 °C
Voltaggio	400 V