

Cod: 5574

**Ventilated electric oven 3 baking trays GN 2/3 (35,4 x 32,5 cm) convection 60x52x39h cm 2.5 kW**



## Description

Complete your work area in a practical and functional way by choosing the right product for you from our online catalogue. The **ventilated electric oven with 3 convection trays** is ideal to complete the interior design of your establishment and to provide you with perfectly cooked dishes.

**Sturdy, safe and of high quality**, this professional equipment is particularly suitable in the gastronomy sector for **cooking pastries, pizzas, snacks or for preparing meat, fish and bread**. Rely on Ristoattrezzature's experience and always guarantee excellent performance for your business.

Let's now take a closer look at the technical characteristics of Ristoattrezzature's **electric convection oven 3 pans** and why you should choose it.

## Design and operation

Ristoattrezzature's **electric convection oven** with 3 pans is reliable and safe. We are talking about a product **made entirely of stainless steel**: the material par excellence of professional kitchens.

The **design is compact, light and with essential lines**: ideal to facilitate operations in the kitchen, to be placed in small spaces or positioned on shallow shelves.

The **external dimensions are 600x520x390 mm**, the **internal dimensions 400x370x250 mm**. It can accommodate up to **3 GN 2/3 trays measuring 354x325 mm**. The **weight is 25 kg**.

The flap door also contributes to space saving and is equipped with a reliable and precise mechanical control.

The **voltage is 230V with a frequency of 50/60 HZ**. The **amperage is 10.8 A** with an electrical output of 2.5 kW. The baking chamber has a fan positioned on the right side.

Professional and durable, the **electric convection 3-baking oven for catering** allows you to achieve outstanding, and always consistent, results in your kitchen. You can easily manage the **operating temperature (0° C + 280° C)** or set the timer thanks to a vertical mechanical control panel.

Choose to optimise your preparation time with the perfect **ventilated electric 3-baking oven** for you!

## Cleaning and maintenance

Cleaning Ristoattrezzature's **electric convection 3-baking oven** is quick and easy. The stainless steel it is made of ensures maximum hygiene in the kitchen and the **rounded inner corners** with **removable double glazing** allow every inch to be properly sanitised.

The gaskets are removable and washable, and their excellent quality ensures a good seal over time and **cooking without heat loss**.

## Why it's the right product for you

Buy Ristoattrezzature's **electric convection 3-baking oven** for its **compact size**, essential for small businesses.

Not only that, our products are **100% made in Italy** with high quality materials and attention to detail, leaving nothing to chance.

Its **sturdiness is ideal to withstand the continuous work** of professional kitchens; moreover, you can customise it according to your needs **by purchasing all the optional extras you desire in our online catalogue**. Pans and grills are available for purchase to complete your workstation, **discover them now**.

## Dimensions

Dimensioni esterne	600x520x390 mm
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Dimensioni imballo	630x550x500 mm
Dimensioni interne	400x370x250 mm
Distanza teglie	80 mm

### Technical data

Alimentazione	Electric
Amperaggio	10.8 A
Capacità teglie	3 354x325 mm gn 2/3
Frequenza	50/60 Hz
Peso	25 kg
Peso lordo	28 kg
Potenza Elettrica	2.5 kW
Temperatura d'esercizio	0 +280 °C
Voltaggio	230 V