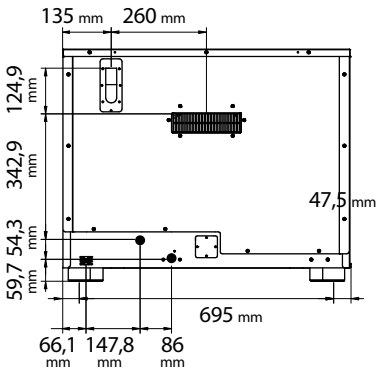
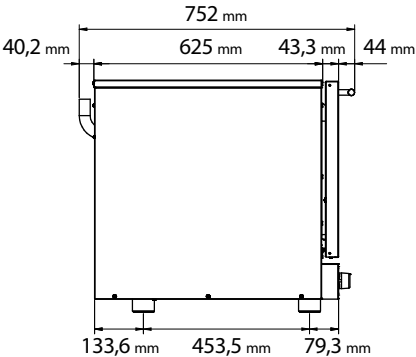
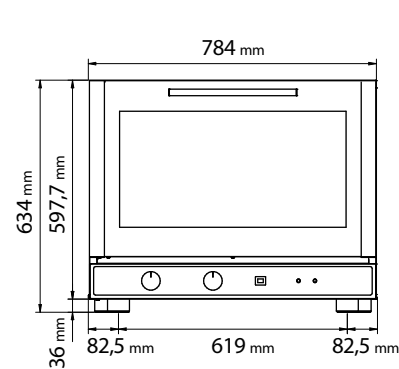




ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

A single-phase oven 1/1 GN suitable for medium size locals. It allows to obtain simple and delicious foods and the heating of ready meals with the least expenditure of energy. The oven has a degree of IPX3 water protection.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	784	752	634
Oven weight (kg)	50,4		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

PLUS
Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle