

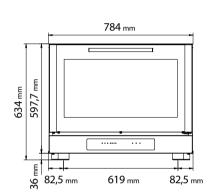


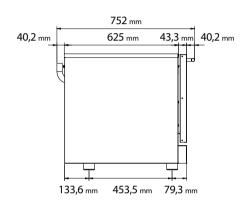
DIGITAL ELECTRIC CONVECTION OVEN WHIT HUMIDIFICATION

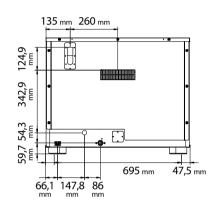
Practical instrument suitable for medium venues to prepare the snack. Equipped with an electronic control panel with 99 programs that allow you to cook in 4 cooking stages. Customizable cooking thanks to the humidification function via button.











DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	784	752	634
Oven weight (kg)		50,6	
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

805	830	800
1 right + 1 left		
Single-Phase [3G 1,5] - L=1350 mm		
		1 right + 1 left

FUNCTIONAL FEATURES		
Power	Electricity	
Capacity	N° 4 Trays/Grids (600x400 mm)	
Type of cooking	Ventilated	
Humidification	Indirect with button	
Cooking chamber	AISI 430 Stainless Steel	
Temperature	50 ÷ 270℃	
Temperature control	Digital probe thermometer	
Control panel	Digital – Lower side	
N° of programs	99	
Programmable cooking steps	4	
Pre-heating temperature	180℃	
Pre-heating function	Available only in "Program Mode"	
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