

Convection steam oven Control 5x GN 2/3

219911

Chamber made of AISI 304 stainless steel. Oven chamber is pressed, with rounded corners for easy cleaning. Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between. Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position. Door hinged on the right side. Inside glass pane can be removed for easy cleaning. Door seal made of thick silicone, mounted in the housing for easy servicing. Chamber fitted with LED light for a clear view of the process. Oven chamber insulated to keep the heat inside, safe and energy efficient. Drip tray for condensation with a drain in the door. Feet adjustable to ensure a level placement of the oven. Water protection rating: IPX4. Connection to electricity, treated water, drain system required. Operation - electromechanically controlled by 3 knobs. Temperature can be set from 100°C up to 270°C. Timer can be set up to 120 minutes, continuous operation possible. Cooking/baking in 2 modes: convection, convection-steam (combi). Steam generated by spraying it directly on the fan, set in 5 steps, electronically controlled.

Holds 5 GN 2/3 trays, not included in the set. Tray support spacing: 80 mm. 1 fan with auto-reversing.



HENDI B.V.
Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.
ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH
Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.
Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA
5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.
Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu

Specifications

Interior material	: 18/0 Stainless steel
Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 230
Temp range from (°C)	: 100°C
Temp range to (°C)	: 270°C
Unit temperature	: Celsius
Timer	: 120
Timer unit	: Minutes
Gradation	: 5
Heating element	: Heater
Ingress protection	: IPX4
Protections	: Overheat protection
Reversible door	: No
Water connection	: Yes
Electrician needed	: No
Materials	: 18/0 Stainless steel
Transparent door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 550
Width (mm)	: 754
Height (mm)	: 662
Weight of item (kg)	: 40
Sizes that fit	: GN 2/3
Capacity value	: 5
Capacity unit	: Trays
Tray support spacing (mm)	: 80
Power (input) (W)	: 3200
Control panel	: Analog
Programmable	: Yes
Probe	: No
Number of fans	: 1
Measurements	: 550x754x(H)662

Transport specifications

EAN	: 8711369219911
Intrastat code	: 84198180
Gross weight (kg)	: 47
Net weight (kg)	: 41
Sales units per pallet	: 4
Plastic packaging (gram)	: 30

HENDI B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu