HENDI
Tools for Chefs

Convection steam oven Snack 5 x GN 2/3 code: 219942

Chamber made of 18/8 stainless steel.
Double, heat-resistant glass with gasket for secure sealing.
Right-hinged door with internal, energy-efficient LED lighting.
User-friendly touchscreen control panel.
Includes 99 programmable cooking settings.
Temperature control with digital probe.
Temperature range: 30-270°C.
Adjustable steam level control from 10-100%.
Includes preheat function with manual settings and delayed start option (up to 24 hours). Generates steam by spraying water directly onto the fan.
Water connection: 3/4".
Drainage outlet: ø30 mm with internal drain.
Holds 5 GN 2/3 trays, not included in the set.
Equipped with one auto-reversing fan.
Waterproof class IPX4.
Distance between tray supports: 80 mm.
Removable guides for GN containers.
GN 2/3 can be purchased separately.



SPECIFICATIONS

Control panel	Digital
Number of fans	1
Sizes that fit	GN23
Power (input) (W)	3200
Marketing Packaging Type	Box
Length (mm)	550
Width (mm)	754
Height (mm)	662
Measurements	550x754x(H)662
Main materials	Metals, Glass

Marketing Packed per	1
Probe	Yes
Programmable	Yes
Tray support spacing (mm)	80
Weight of item (kg)	40

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TRANSPORT SPECIFICATIONS

EAN	8711369219942
Intrastat code	84198180
Sales units per pallet	4

Plastic packaging (gram)	30
Country of origin	Italy
GS1 Packed per	1
Gross weight (kg)	47