

## Convection steam oven NANO digital 12x GN1/1

223086

Housing and chamber made of high-quality stainless steel. Digital water regulation with direct injection, steam is generated by dripping water on the heaters. The steam level is controllable, settable in percentages. Fitted with a direct water connection: 3/4", max 30°C, 150-200 kPa (2 bar), only use filtered and softened water. Chamber equipped with a drain in the bottom. Each powerful fan has 6 blades, ideally distributing the airflow in the chamber and preventing turbulence. The door is easy to open and lock with the large door handle. Door contains two tempered glass panes, the outside glass remains cool to the touch thanks to gravity ventilation. The removable door gasket is fitted to the chamber to ease cleaning and replacement. Chamber has LED lighting, and the tray guides are removable.

Functions - 2.4" colour display offers clear readouts for the different functions. - Automatic chamber heating before 'PRE-HEATING' cycle. - Timer can be set up to 999 minutes with multi-timer cooking function. - Temperature can be set up to 260°C in 1°C steps - Wi-Fi and USB 2.0 connection for uploading programs. - Create and store up to 100 programs, each with up to 4 cycles. - Upload and add colour images to programs for easy navigation. - Multilingual menu. - With removable core probe. - Delta-T cooking function. - Fan motor with 250W of power, with auto reverse and 5 speeds. Capacity of 12x GN1/1, guides are placed 70 mm apart. With 3 reversible fans. Weight: 151 kg.

**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



# HENDI

Tools for Chefs

## Specifications

Interior material	: Stainless steel
Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 400
Temp range from (°C)	: 30°C
Temp range to (°C)	: 260°C
Unit temperature	: Celsius
Timer	: 999
Timer unit	: Minutes
Gradation	: 10
Heating element	: Heater
Protections	: Overheat protection
Reversible door	: No
Water connection	: Yes
Electrician needed	: Yes
Materials	: Stainless steel
Transparent door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 935
Width (mm)	: 881
Height (mm)	: 1200
Weight of item (kg)	: 135
Sizes that fit	: GN 1/1
Capacity value	: 12
Capacity unit	: Trays
Tray support spacing (mm)	: 70
Power (input) (W)	: 16100
Control panel	: Digital
Programmable	: Yes
Probe	: Yes
Number of fans	: 3
Measurements	: 935x881x(H)1200

## Transport specifications

EAN	: 8711369223086
Intrastat code	: 84198180
Gross weight (kg)	: 153
Net weight (kg)	: 134.7
Plastic packaging (gram)	: 100

### 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