

Convection steam oven NANO digital 7x GN1/1

223109

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.

- 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 7x GN1/1, guides are placed 70 mm apart. With 2 reversible fans. Weight: 117 kg.



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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)	: 936
Width (mm)	: 880
Height (mm)	: 868
Weight of item (kg)	: 98
Sizes that fit	: GN 1/1
Capacity value	: 7
Capacity unit	: Trays
Tray support spacing (mm)	: 70
Power (input) (W)	: 12500
Control panel	: Digital
Programmable	: Yes
Probe	: Yes
Number of fans	: 2
Measurements	: 936x880x(H)868
Colour	: Dark grey

Transport specifications

EAN	: 8711369223109
Intrastat code	: 84198180
Gross weight (kg)	: 114
Net weight (kg)	: 100
Plastic packaging (gram)	: 83

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