HENDI
Tools for Chefs

Convection steam oven CONTACT 20x GN1/1 code: 229613

Made of 18/8 stainless steel.
Pressed chamber with rounded corners for easy cleaning.
Equipped with LED lighting and thermal insulation – energy-efficient and safe.
Condensation drip tray with drain integrated into the door.
Adjustable feet ensure stable and level placement.

Door features:
Double-glass door, cool to the touch – features gravity ventilation between layers.
Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
Hinged on the right side.
Removable inner glass pane.
Silicone gasket mounted in the housing.

AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement.
Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
Water protection rating: IPX4.
Required connections: electricity, treated water, and sewage system.
Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
Large 7-inch touchscreen control panel.

Temperature range: 30°C to 270°C.
Timer: up to 11 hours and 59 minutes, or continuous operation.
Cooking modes: convection, steam, and combi (convection + steam).
Fan speed: 3 speeds, normal mode, semi-static mode.
Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%).
Store up to 100 recipes, each with up to 10 steps.
Multi-level cooking – prepare different dishes under the same conditions with independent timing.

Additional features:
Preheating – heats up to 30°C above the set temperature.
Holding – automatically maintains serving temperature after the program ends.
Holding cabinet – keeps food warm and moist until served.
Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures.
Proofer – ideal temperature and humidity conditions for proofing dough.
Delayed start – schedule startup up to 24 hours in advance.
Delta-T probe – precision cooking by monitoring internal food temperature.
USB port – easy upload/download of recipes and HACCP data. Trolley compatible with the oven: 817643.



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SPECIFICATIONS

Control panel	Digital	Marketing Packaging Type	Box
Number of fans	4	Probe	Yes
Sizes that fit	GN11	Programmable	Yes
Power (input) (W)	31000	Tray support spacing (mm)	66
Number of doors	1	Weight of item (kg)	247.2
Length (mm)	930	Internal length (mm)	710
Width (mm)	1035	Internal width (mm)	551
Height (mm)	1900	Internal height (mm)	1440
Measurements	930x1035x(H)1900	Max load	4
Main materials	Metals, Glass	Max load unit	kg/tray
Materials	Double pane glass, 18/0 Stainless steel		
Interior material	18/8 Stainless steel		

TRANSPORT SPECIFICATIONS

EAN	8711369229613	Plastic packaging (gram)	270
Intrastat code	84198180	Country of origin	Italy
Sales units per pallet	1	GS1 Packed per	1
		Gross weight (kg)	276