

## Convection steam oven CONTROL 7x GN1/1

219928

Chamber made of 18/8 stainless steel. Pressed chamber with rounded corners for easy cleaning. Insulated to retain heat – energy-efficient and safe. Fitted with LED lighting for a clear view of the cooking process. Drip tray with integrated drain in the door for effective condensation management. Adjustable feet ensure stable and level placement. Door features: Double-glass door stays cool to the touch – gravity ventilation between layers. Lockable in 4 positions: 60°, 90°, 120°, and 180°. Hinged on the right side. Removable inner glass pane. Door seal made of thick silicone, mounted in the housing. Water protection rating: IPX4. Required connections: electricity, treated water, and drainage system. Operated electromechanically using 3 control knobs. Temperature resistance: 100°C to 270°C. Timer: up to 120 minutes, or continuous operation. 2 cooking modes: - Convection - Convection-steam (combi) Steam is generated by spraying water directly onto the fan. Electronically controlled in 5 steps for precise humidity regulation.

Production capacity: 105-140 dishes/day. Tray support spacing: 68 mm. 2 fans with auto-reverse. Compatible with oven base: 229521.



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Tools for Chefs

## Specifications

Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 400
Rated Frequency (Hz)	: 50 Hz
Temp range from (°C)	: 100°C
Temp range to (°C)	: 270°C
Unit temperature	: Celsius
Timer	: 120
Timer unit	: Minutes
Heating element	: Heater
Ingress protection	: IPX4
Protections	: Overheat protection, Thermal fuse, Water proof
Nestable	: No
Reversible door	: No
Water connection	: Yes
Plumber needed	: Yes
Electrician needed	: Yes
Transparent door	: Yes
Marketing Packed per	: 1
Marketing Packaging Type	: Box
Length (mm)	: 730
Width (mm)	: 855
Height (mm)	: 850
Weight of item (kg)	: 96
Internal length (mm)	: 590
Internal width (mm)	: 370
Internal height (mm)	: 575
Sizes that fit	: GN 1/1
Capacity value	: 7
Capacity unit	: Trays
Max load	: 4
Max load unit	: kg/tray
Tray support spacing (mm)	: 68
Power (input) (W)	: 10400
Control panel	: Analog
Programmable	: Yes
Probe	: No
Number of fans	: 2
Measurements	: 730x855x(H)850
Main materials	: Metals, Glass
Materials	: Double pane glass, 18/0 Stainless steel
Interior material	: 18/10 Stainless steel

## Transport specifications

EAN	: 8711369219928
Intrastat code	: 84198180
Gross weight (kg)	: 94
Net weight (kg)	: 77.485
Sales units per pallet	: 1
Plastic packaging (gram)	: 85

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