

Convection steam oven CONTROL 11x GN1/1 code: 219935

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: 165-220 dishes/day.

Tray support spacing: 68 mm.

2 fans with auto-reverse.

Compatible with oven base: 220795.

-  Housing made entirely of stainless steel
-  Steaming function with 5-level regulation
-  Effective oven insulation – energy savings
-  Timer up to 120 min or continuous operation



Code	V	W	LxWxH (W)
219935	400	15400	730x855x(H)1130