

Convection steam oven NANO 12x GN1/1

223093

Housing and chamber made of high-quality stainless steel. Mechanical water injection regulation, steam is generated by spraying water on the heaters. Steam level is controllable and the oven maintains the set level. 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. The fan motor has double bearings and 250W of power, with auto reverse and two speeds (1400/2800 rpm). 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 halogen lighting, and the tray guides are removable. Functions - Timer can be set up to 120 minutes, or at continuous operation - Temperature can be set up to 280°C - Steam can be set in 10 levels

Capacity of 12x GN1/1, guides are placed 70 mm apart. With 3 reversible fans. Weight: 135 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)	: 0°C
Temp range to (°C)	: 260°C
Unit temperature	: Celsius
Timer	: 120
Timer unit	: Minutes
Heating element	: Heater
Protections	: Overheat protection
Reversible door	: No
Water connection	: Yes
Electrician needed	: Yes
Materials	: Stainless steel
Transparant door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 938
Width (mm)	: 887
Height (mm)	: 1205
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	: Analog
Programmable	: No
Probe	: No
Number of fans	: 3
Measurements	: 938x887x(H)1205

Transport specifications

EAN	: 8711369223093
Intrastat code	: 84198180
Gross weight (kg)	: 142
Net weight (kg)	: 127
Plastic packaging (gram)	: 89

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