

Convection steam oven NANO digital 5x GN2/3

223291

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.

Functions - Automatic chamber heating before 'PRE-HEATING' cycle. - Timer can be set up to 999 minutes - Temperature can be set up to 260°C in 1°C steps - Create and store up to 100 programs, each with up to 4 cycles. - With removable core probe. - Delta-T cooking function. - USB 2.0 connection. - Fan motor with 250W of power, with auto reverse and two speeds (1400/2800 rpm). Capacity of 5x GN2/3, guides are placed 67 mm apart. With 1 reversible fan. Weight: 64 kg.



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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)	: 720
Width (mm)	: 772
Height (mm)	: 650
Weight of item (kg)	: 55
Sizes that fit	: GN 2/3
Capacity value	: 5
Capacity unit	: Trays
Tray support spacing (mm)	: 67
Power (input) (W)	: 5400
Control panel	: Digital
Programmable	: Yes
Probe	: Yes
Number of fans	: 1
Measurements	: 720x772x(H)650

Transport specifications

EAN	: 8711369223291
Intrastat code	: 84198180
Gross weight (kg)	: 53
Net weight (kg)	: 44.2
Plastic packaging (gram)	: 50

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