

Bakery convection oven with humidification 4x 600x400

225516

Housing and chamber made of AISI 304 stainless steel. Oven chamber is pressed with rounded corners for easy cleaning. Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom. Inside glass pane can be removed for easy cleaning. Door seal from thick silicone, mounted in the housing for easy servicing. Chamber fitted with LED lighting for a clear view of the process. Oven chamber insulated to keep the heat inside, safe and energy efficient. Fits 4 trays 600x400 mm, not included in the set. Temperature can be set from 100°C up to 260°C. Timer can be set up to 120 minutes, continuous operation possible. Water protection rating: IPX3.

Indirect steam injection, controlled with a push pump, sprays water in the chamber. 2 fans, non-reversible. Tray supports spacing: 73 mm.



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Tools for Chefs

Specifications

Interior material	: 18/0 Stainless steel
Usage area	: Kitchen
Oven chambers	: 1
Voltage	: 220-240
Temp range from (°C)	: 100°C
Temp range to (°C)	: 260°C
Unit temperature	: Celsius
Timer	: 120
Timer unit	: Minutes
Gradation	: 5
Heating element	: Heater
Oven type	: Electric
Ingress protection	: IPX3
Cord length (mm)	: 1600
Supported standards	: USB
Protections	: Overheat protection
Reversible door	: No
Water connection	: Yes
Electrician needed	: No
Materials	: 18/0 Stainless steel
Transparent door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 783
Width (mm)	: 755
Height (mm)	: 634
Weight of item (kg)	: 58
Capacity value	: 4
Capacity unit	: Trays
Tray support spacing (mm)	: 83
Power (input) (W)	: 6400
Control panel	: Analog
Programmable	: No
Probe	: No
Number of fans	: 2
Measurements	: 783x755x(H)634

Transport specifications

EAN	: 8711369225516
Intrastat code	: 84198180
Gross weight (kg)	: 58.57
Net weight (kg)	: 48
Sales units per pallet	: 2
Plastic packaging (gram)	: 10

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