



HENDI

Tools for Chefs

Bakery convection oven with humidification code: 225516

Housing and chamber made of 18/8 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 by a push pump, spraying water into the oven chamber.

2 non-reversing fans.

Tray support spacing: 73 mm.

- + Push-pump steam injection enables controlled humidification.
- + 2 fans circulate hot air for consistent baking results.
- + Pressed stainless steel chamber with rounded corners simplifies cleaning.
- + Adjustable temperature and a timer of up to 120 minutes suit varied baking needs.
- + Fits up to 4 trays 600x400 mm.



Code	V	W	LxWxH (W)
225516	230	3400	783x755x(H)634