Convection steam oven CONTROL 5x GN 1/1 code: 229583

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: 75-100 dishes/day.
Tray support spacing: 68 mm.
1 fan with auto-reverse.
Compatible with oven base: 229521.

HENDI
Tools for Chefs

SPECIFICATIONS

Control panel	Analog	Marketing Packaging Type	Box
Number of fans	1	Probe	No
GN size	GN11	Programmable	No
Power (input) (W)	7800	Tray support spacing (mm)	68
Number of doors	1	Weight of item (kg)	78.4
Length (mm)	730	Internal length (mm)	590
Width (mm)	855	Internal width (mm)	370
Height (mm)	700	Internal height (mm)	425
Measurements	730x855x(H)700	Max load	4
Main materials	Metals, Glass	Max load unit	kg/tray
Materials	Double pane glass, 18/0 Stainless steel		
Interior material	18/8 Stainless steel		

TRANSPORT SPECIFICATIONS

EAN	8711369229583	Plastic packaging (gram)	40
Intrastat code	85166090	Country of origin	Italy
Sales units per pallet	2	GS1 Packed per	1
		Gross weight (kg)	77