



HENDI

Tools for Chefs

Convection steam oven CONTROL 20x GN1/1 code: 229590

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)

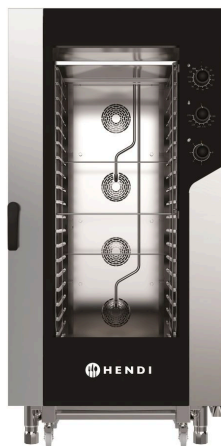
Steam is generated by spraying water directly onto the fan.

Electronically controlled in 5 steps for precise humidity regulation. Production capacity: 75-100 dishes/day.

Tray support spacing: 66 mm.

4 fans with auto-reverse.

Trolley compatible with the oven: 817643.





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SPECIFICATIONS

Control panel	Analog
Number of fans	4
GN size	GN11
Power (input) (W)	31000
Number of doors	1
Length (mm)	930
Width (mm)	1041
Height (mm)	1900
Measurements	930x1041x(H)1900
Main materials	Metals, Glass
Materials	Double pane glass, 18/0 Stainless steel
Interior material	18/8 Stainless steel

TRANSPORT SPECIFICATIONS

EAN	8711369229590
Intrastat code	85166090

Marketing Packaging Type	Box
Probe	No
Programmable	No
Tray support spacing (mm)	66
Weight of item (kg)	247.2
Internal length (mm)	710
Internal width (mm)	551
Internal height (mm)	1440
Max load	4
Max load unit	kg/tray

Country of origin	Italy
GS1 Packed per	1