

Convection steam oven CONTACT 20x GN1/1 code: 229613

Made of 18/8 stainless steel.

Pressed chamber with rounded corners for easy cleaning.

Equipped with LED lighting and thermal insulation – energy-efficient and safe.

Condensation drip tray with drain integrated into the door.

Adjustable feet ensure stable and level placement.

Door features:

Double-glass door, cool to the touch – features gravity ventilation between layers.

Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.

Hinged on the right side.

Removable inner glass pane.

Silicone gasket mounted in the housing.

AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement.

Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.

Water protection rating: IPX4.

Required connections: electricity, treated water, and sewage system.

Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).

Large 7-inch touchscreen control panel.

Temperature range: 30°C to 270°C.

Timer: up to 11 hours and 59 minutes, or continuous operation.

Cooking modes: convection, steam, and combi (convection + steam).

Fan speed: 3 speeds, normal mode, semi-static mode.

Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%).

Store up to 100 recipes, each with up to 10 steps.

Multi-level cooking – prepare different dishes under the same conditions with independent timing.

Additional features:

Preheating – heats up to 30°C above the set temperature.

Holding – automatically maintains serving temperature after the program ends.

Holding cabinet – keeps food warm and moist until served.

Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures.

Proofer – ideal temperature and humidity conditions for proofing dough.

Delayed start – schedule startup up to 24 hours in advance.

Delta-T probe – precision cooking by monitoring internal food temperature.

USB port – easy upload/download of recipes and HACCP data. Trolley compatible with the oven: 817643.





HENDI

Tools for Chefs

SPECIFICATIONS

Control panel	Digital
Number of fans	4
Sizes that fit	GN11
Power (input) (W)	31000
Number of doors	1
Length (mm)	930
Width (mm)	1035
Height (mm)	1900
Measurements	930x1035x(H)1900
Main materials	Metals, Glass
Materials	Double pane glass, 18/0 Stainless steel
Interior material	18/8 Stainless steel

TRANSPORT SPECIFICATIONS

EAN	8711369229613
Intrastat code	85166090

Marketing Packaging Type	Box
Probe	Yes
Programmable	Yes
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