

Convection oven with humidification H100S code: 229873

Housing made of stainless steel.
Removable cool touch door with double glazing.
Partially enamelled chamber with interior lighting.
Heating by means of 2 heating elements and 2 fans.
Temperature adjustable from 50°C to 300°C.
Direct humidification, manually operated with a button.

Water inlet, which can be connected to water supply, at the back.

Timer: 0-120 min.

Fits 4x GN 1/1 trays.

Guides interspaced at: 75 mm.

Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

- + Cool touch door with double glazing, which can be removed for easy cleaning.
- + Dual fans and heating elements ensure uniform heat distribution, improving cooking results and reducing preparation time.
- + Suitable for GN 1/1 trays.



Code	V	W	LxWxH (W)
229873	230	3500	699x608x(H)550