Art.-Nr. 05-00820N

Convection Oven Basic 600H with humidification



Description

• Professional convection oven with humidification steam system
• The humidification ensures perfect baking results for baguettes, rolls, pizzas and other baked snacks
• Steaming in the baking chamber produces particularly crispy bread crusts
• Yeast action is supported through the humidification for more voluminous bread
• Ventilation with 2 fans for a particularly even heat distribution
• Casing and baking chamber made of stainless steel AISI430
• Double-glazed door
• Sturdy door construction with stainless steel handle and protective strips
• Pilot lights
• Thermostatic temperature control
• Timer adjustable from 10 to 120 minutes with acoustic signal or continuous operation
• Switch to stop fans while the door is opened
• Incl. 4 grids 600 x 400 mm
• 100 mm space between grids when using 3 grids and 45 mm spacing when using 6 grids
• Suitable for placing 1/1 GN containers on the grids
• Interior lighting
• Baking space dimensions: 700 x 480 x 360 mm
• Water connection on the back of the unit

Technical data

Electric power:	3,2 kW
Voltage:	230V
Supply frequency:	50Hz
Width x depth x height:	840 x 700 x 570 mm
Net-weight:	65 kg