

Art.-Nr. 05-00820N

# Convection Oven Basic 600H with humidification






*Neumärker*<sup>®</sup>



## 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

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