



Convection ovens for bakery with steam h11042

It cooks food evenly. For an always impeccable. Thanks to the steam keeps the right humidity.

Convection special pastry c on steam system included. The convection cooking is without doubt one of the most versatile and practical methodologies in the kitchen, thanks to the fans that create a flow of forced hot air which, acting above the foods, allows to obtain a uniform cooking with temperatures varying from 0 to 300 ° C .

Convection ovens reduce cooking time and are ideal for pizza, cakes, roasts and pasta dishes. This oven is also equipped with a steam system for perfect results and in a short time. The steam maintains an optimum moisture, perfect for pastry and sweets that in this way maintain the softness and flavor without adding liquids.

The oven is made ??entirely of stainless steel, a steel with a low carbon content and an amount of chromium equal to at least 10%. E 'chromium that gives the steel l' rust resistance and the unique properties of corrosion resistance.

The main features of stainless steel are:

- corrosion resistance
- resistance to fire and heat
- hygiene
- aesthetics
- high value throughout the life cycle of the product
- hygiene
- ease of cleaning

Features:

- stainless steel
- Double glass door
- interior lighting
- 2 fan motors
- Temperature range: from 0 ° C to 300 ° C
- Timer 0 - 120 minutes
- Capacity: 4 x 600 x 400 mm
- Grid spacing of 80 mm
- 2 solid plates, perforated plates 2
- Water connection 3/4 "
- Power: 6400 W / 400 V
- Dimensions: L 835 x W 800 x H 570 mm
- Weight: 65 kg

- **Height** 57 cm
- **Width** 84 cm
- **Depth** 80 cm
- **Capacity** 68 lt
- **Power** 6400 W
- **Typology** convection