



Convection oven Enamel h11040

It cooks quickly and effectively ensuring optimal cooking foods. Enamelled interior for better propagation of heat

Convection ovens are spreading more and more, both in professional and in private. Unlike conventional furnaces, the method of convection cooking force hot air circulation inside the oven through the fan. The classic ovens, radiant defined, does not have the fan and therefore the heat created by the coils remains inside.

The convection ovens cook food more quickly and with less consumption of energy. It can simultaneously cook food on several floors more efficiently, since the air circulates throughout the cooking chamber, while the radiant heat can not pass through the plates on which are supported the foods placed on the lower planes to allow to reach the top ones. In practice, cooking is more uniform.

The structure of the oven is stainless steel, a steel resistant to corrosion, and also to acids, to steam at high temperatures. The enameled interior allows for greater uniformity of heat.

Features:

- stainless steel construction with internal enamelled
- leads to double glazing
- with two engines
- temperature range from 0 to 300 ° C
- capacity 4x43.3x33.3 cm
- space between the grids 7 cm
- 4 plates including
- power 2670 W / 230 V
- size 59.5x61.5x57 cm (WxDxH)
- weight 38 kg

INFO

- **warranty** 1 anno
- **Height** 57 cm
- **Width** 59,5 cm
- **Depth** 61.5 cm
- **Capacity** 40 lt
- **Power** 26,4 kw
- **Typology** convection