



Convection oven with steam h11041

Bakes optimally and uniformly foods. Ideal for cakes, especially those leavened.

The convection cooking is one of the most versatile and practical in the kitchen, since the flow of hot air produced by the fans, by acting on the foods, allows to obtain a uniform cooking with variable temperatures ranging from 50 to 300 ° C. They are ideal for sweets especially those leavened.

The convection oven dramatically reduce cooking times and are ideal for pizzas, roasts and pasta dishes. All convection oven are equipped with a thermostat to adjust the cooking time and temperature and have a system of automatic humidification to increase the degree of humidity according to the need.

This oven, in particular, is also equipped with a steam system, perfect for foods which require a very high degree of moisture, allowing to preserve the softness and flavor of the food.

The shell of the furnace is made of stainless steel, a material very resistant to corrosion, to agents such as acids, high temperatures and vapor. It is very hygienic and easy to clean and maintain.

Features:

- stainless steel body
- Enamel
- double glass door
- light internal
- with two ventilation motors
- temperature range 0 to 300 ° C
- timer from 0 to 120 minutes
- connection to the water system 3/4 "
- ability 4x43.8x31.5 cm
- distance between trays 7 cm
- power 2670 W / 230 V
- 59.8x61.8x57 cm dimensions (WxDxH)
- weight 39 kg

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- **warranty** 1 anno
- **Height** 57 cm
- **Width** 59,8 cm
- **Depth** 62 cm

- **Capacity** 38 lt
- **Power** 2670 W
- **Typology** convection