



▶ Up to 4 x 600 x 400 mm

▶ Distance between the drawers: 80 mm



▶ With steaming

✓ Fixed connection to water supply 3/4"

▶ Double-winged door pane



▶ Bearing rails can be detached

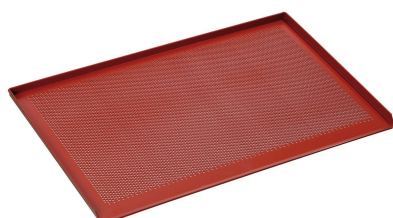


▶ Number of fans: 2

The AT series: Cooking intelligence for grilling, roasting and baking.  
Full steam up to 300 ° – the AT series offers high-performance hot air oven versatility.

- |                               |   |                      |  |
|-------------------------------|---|----------------------|--|
| • Fan speed:                  | 1 level   | • Size inside:       | W 700 x D 460 x H 360 mm   |
| • Number of cooking programs: | 1   | • Control lamp:      | Steaming<br>ON/OFF<br>Heat up  |
| • Number of cooking phases:   | 1   | • Interior lighting: | Yes  |
| • Number of fans:             | 2   | • Properties:        | Double-winged door pane<br>Rounded baking chamber<br>Bearing rails can be detached<br>Signal tone after expiry of the time |
| • Series:                     | AT  | • Thermostat:        | Yes  |
| • Power load:                 | 6,4 kW   400 V   50 Hz  | • ON/OFF switch:     | No   |
| • Equipment connection:       | 3 NAC   | • Timer:             | Yes  |
| • Temperature range:          | 50 °C to 300 °C   | • Size:              | W 835 x D 800 x H 570 mm   |
| • Control unit:               | Toggle  | • Weight:            | 65 kg  |
| • Type of drawers:            | Crosswise   |                      |  |
| • Number of drawers:          | 4   |                      |  |
| • Distance between trays:     | 80 mm   |                      |  |
| • Time adjustment:            | 0 to 180 minutes  |                      |  |
| • Material cooking chamber:   | Stainless steel   |                      |  |
| • Water connection:           | 3/4"  |                      |  |
| • Including:                  | 2 perforated trays<br>2 trays   |                      |  |
| • LED display:                | -   |                      |  |
| • Temperature control:        | Stepless  |                      |  |
| • Format drawers:             | 600 x 400 mm  |                      |  |
| • Material:                   | Stainless steel   |                      |  |
| • Functions:                  | Circulating air<br>Steaming<br>Reversing motor direction (fan wheels) |                      |  |
| • Important information:      | -   |                      |  |
| • Protection class:           | IPX3  |                      |  |
| • Heat-up time:               | Approx. 8 minutes (200 °C)  |                      |  |

### Perforated tray 600x400, alu, silicMA3



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Material: Aluminium
- Important information: -
- Size: W 600 x D 400 x H 15 mm
- Weight: 0.82 kg

Code-No. 100308  
GTIN 4015613502212

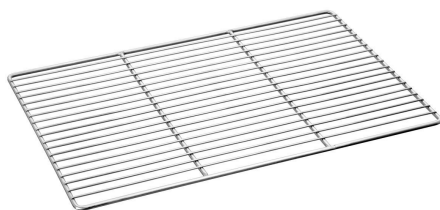
### Grease drip container 600 x 400



- Bakery norm: 600 x 400 mm
- Material: Stainless steel
- Important information: -
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg

Code-No. 525782  
GTIN 4015613658414

### Grid 600x400, stainless steel



- Bakery norm: 600 x 400 mm
- Material: Stainless steel
- Important information: -
- Size: W 600 x D 400 x H 8 mm
- Weight: 1.4 kg

Code-No. 133264  
GTIN 4015613638355

### Backing spray 500ml



- Content / can: 500 ml
- Material: 100 % vegetable oils
- Designed for: Greasing forms, baking trays, pans and waffle irons
- Important information: -
- Order quantity unit: 2 boxes (1 box of 6 cans)
- Size: W 65 x D 65 x H 240 mm
- Weight: 0.37 kg

Code-No. 173060  
GTIN 4015613498508

## Convection oven AT400 humidity

### Add on Products

#### Permanent baking sheet set 60x40



- Important information: -
- Material: Aluminium  
PTFE
- Designed for: 1,500 - 2,000 bakes  
Ovens, convection ovens and combi steamers  
Inserts 600 x 400 mm
- Properties: Temperature resistant: -73 °C to 260 °C  
Sheet thickness: 0.125 mm
- Set comprises: 1 permanent baking sheet  
1 perforated sheet 600 x 400, perforation: Ø 5 mm

Code-No. 100326  
GTIN 4015613711386

#### Power cleaner F1L, set of 2



- Designed for: Stubborn dirt, especially in kitchens  
Grill and combi steamer cleaning (without cleaning system)
- Content: 2 x 1 litre
- Model: Liquid  
High concentrate
- Ph level: 13,5
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173078  
GTIN 4015613731926

#### Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head  
1 spray lance
- Important information: Attention: Not suitable for surfaces sensitive to alkali such as aluminium  
Exclusively available in Germany and Austria

Code-No. 173080  
GTIN 4015613731933

#### Perforated tray 600x400-SI



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium
- Important information: -
- Size: W 600 x D 400 x H 15 mm
- Weight: 0.89 kg

Code-No. 100416  
GTIN 4015613734712

### Base frame AT400



- Type of drawers: Crosswise
- Number of drawers: 4
- Height adjustable: 843 mm to 863 mm
- Format drawers: 600 x 400 mm
- Height-adjustable feet: Yes
- Base shelf: No
- Colour: Silver
- Material: Stainless steel
- Important information: -
- Size: W 833 x D 673 x H 844 mm
- Weight: 12.4 kg

Code-No. 115085  
GTIN 4015613730059

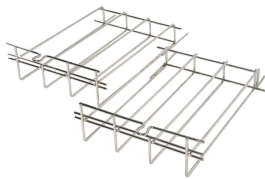
### Toast tongs 100



- Material: Stainless steel
- Important information: -
- Size: W 101 x D 340 x H 70 mm
- Weight: 0.24 kg

Code-No. A151301  
GTIN 4015613753119

### Set of guiding rails, right-left



- Format drawers: 1/1 GN
- Number of drawers: 4
- Important information: -
- Distance between trays: 80 mm
- Designed for: Convection oven AT400
- Material: Stainless steel
- Size: W 105 x D 485 x H 300 mm
- Weight: 0.3 kg

Code-No. 780002  
GTIN 4015613661971