

Convection oven with humidifier NANO digital

223345

Housing and chamber made of high-quality stainless steel. Powerful fan with 6 blades, ideally distributing the airflow in the chamber and preventing turbulence. The oven is easy to open and close thanks to the large handle. Thanks to the double glass the door remains cool to the touch. Internal glass panel can be removed to ease cleaning. Removable door gasket fitted into the chamber for easy cleaning and replacement. Illuminated chamber with removable tray guides. Supplied with 4 trays 450x340 mm.

Digital water injection regulation, humidity is generated by dripping water in the fan. Humidity level is controllable and the oven automatically maintains the set level. Fitted with a direct water connection: $\frac{3}{4}$ " , max 30°C, 150-200 kPa (2 bar), only use filtered and softened water. The fan motor has double bearings and 110W of power, with auto reverse and two speeds (1400/2800 rpm). Functions - Automatic chamber heating before 'PRE-HEATING' cycle. - Timer can be set up to 999 minutes with multi-timer cooking function. - Temperature can be set up to 260°C in 1°C steps - Wi-Fi and USB 2.0 connection for uploading programs. - Create and store up to 100 programs, each with up to 4 cycles. - Upload and add colour images to programs for easy navigation. - Multilingual menu. Capacity of 4x 450x340 mm trays, guides are placed 75 mm apart. Weight: 33 kg.



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Tools for Chefs

Specifications

Interior material	: Stainless steel
Usage area	: Kitchen
Oven chambers	: 1
Voltage	: 230
Temp range from (°C)	: 30°C
Temp range to (°C)	: 260°C
Unit temperature	: Celsius
Timer	: 999
Timer unit	: Minutes
Gradation	: 5
Gradation unit	: °C
Heating element	: Heater
Oven type	: Electric
Supported standards	: WiFi, USB
Protections	: Overheat protection
Assembly required	: No
Reversible door	: No
Water connection	: Yes
Electrician needed	: No
Included accessories	: Cooking trays
Materials	: Aluminium, Stainless steel
Transparent door	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 560
Width (mm)	: 603
Height (mm)	: 530
Weight of item (kg)	: 38
Capacity value	: 4
Capacity unit	: Trays
Max load	: 4
Max load unit	: kg/tray
Tray support spacing (mm)	: 75
Power (input) (W)	: 3100
Control panel	: Digital
Programmable	: Yes
Probe	: No
Number of fans	: 1
Measurements	: 560x603x(H)530

Transport specifications

EAN	: 8711369223345
Intrastat code	: 84198180
Gross weight (kg)	: 36
Net weight (kg)	: 30.957
Sales units per pallet	: 96
Plastic packaging (gram)	: 13

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