

## Convection oven with humidifier NANO

223352

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.

Manual water injection button, humidity is generated by dripping water in the fan. 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 55W of power, with auto reverse and two speeds (1250/2250 rpm). Functions - Timer can be set up to 120 minutes, or at continuous operation - Temperature can be set up to 260° C Capacity of 4x 450x340 mm trays, guides are placed 75 mm apart. Weight: 32 kg.



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# HENDI

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	: 120
Timer unit	: Minutes
Gradation	: 1
Gradation unit	: °C
Heating element	: Heater
Oven type	: Electric
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)	: 3200
Control panel	: Analog
Programmable	: No
Probe	: No
Number of fans	: 1
Number of chambers	: 1
Measurements	: 560x603x(H)530

## Transport specifications

EAN	: 8711369223352
Intrastat code	: 84198180
Gross weight (kg)	: 34
Net weight (kg)	: 28.957
Sales units per pallet	: 96
Plastic packaging (gram)	: 13

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