

Convection oven with grill and humidifier NANO

223369

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.

Powerful grill installed at the top of the chamber. 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 (2250 rpm). Functions - Timer can be set up to 120 minutes, or at continuous operation - Temperature can be set up to 260°C - Convection or convection + grill setting - Defrost setting. Capacity of 4x 450x340 mm trays, guides are placed 75 mm apart. Weight: 28 kg.



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Tools for Chefs

Specifications

Interior material	: Stainless steel
Usage area	: Kitchen, Indoor
Oven chambers	: 1
Voltage	: 230
Temp range from (°C)	: 0°C
Temp range to (°C)	: 260°C
Unit temperature	: Celsius
Timer	: 120
Timer unit	: Minutes
Gradation	: 1
Gradation unit	: °C
Heating element	: Heater
Protections	: Overheat protection
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)	: 40
Internal length (mm)	: 474
Internal width (mm)	: 380
Internal height (mm)	: 365
GN size	: GN 2/3
Sizes that fit	: GN 2/3
Capacity value	: 4
Capacity unit	: Trays
Tray support spacing (mm)	: 75
Power (input) (W)	: 3100
Control panel	: Analog
Programmable	: No
Probe	: No
Number of fans	: 1
Measurements	: 560x603x(H)530

Transport specifications

EAN	: 8711369223369
Intrastat code	: 84198180
Gross weight (kg)	: 34.98
Net weight (kg)	: 29.963
Sales units per pallet	: 96
Plastic packaging (gram)	: 13

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