

GASTRONOMY OVENS DIGITAL SLIM6D

SKU: SLIM6D



ADDITIONAL INFORMATION

Power Kw	<u>6,3 kW</u>
power supply	<u>230V/1N/50-60Hz, 400V/3N/50-60Hz</u>
Operating temperature	<u>50÷260°C</u>
Cooking chamber capacity	<u>6 x GN1/1</u>
Dimensions of the cooking chamber	<u>380 x 563 x 376(h) mm</u>
Machine dimensions (l x l x h mm)	<u>532 x 860/913 x 748(h) mm without / with handle</u>
net weight (kg)	<u>72</u>
gross weight (Kg)	<u>86</u>
packaging dimensions (l x l x h mm)	<u>600 x 1000 x 927(h) mm</u>
packaging volume (m3)	<u>0,560</u>

Mixed convection/direct steam gastronomy ovens. Stainless steel casing
 - internal LED lamp - centrifugal fan with automatic reverse - double-glazed door (removable internal glass) - water drain - washing kit. Digital control with 99 programs - up to 4 cooking cycles in automatic sequence per program - automatic preheating - digital water injection regulation - core probe - 5-speed fan regulation - 2.4 inch colour LED -multi timer - Wi-Fi and usb 2.0 connection for uploading recipes.



