



ELECTRIC CONVECTION OVEN FOR GASTRONOMY WITH HUMIDIFIER AND REVERSE FAN, SINGLE-PHASE, 4X GN1/1 AND 60X40 GN 411 RU MN

Ref: 1100.810.012 Magnus

Electric convection oven with manual humidification.

Body and chamber in stainless steel.

Chamber with rounded corners and bottom in diamant form that allows an easy draining of condensation liquids.

2 Fans with inverse rotation.

Adjustable temperature from 50 to 270 $^{\circ}\text{C}$ and timer 0-120 minutes.

Removable gasket around the door for simple and throughout cleaning.

Perfect thermic insulation with double glass door.

Ergonomic and heat insulated handle.

Door with micro switch that automatically turns off the ventilators when door is opened.

Trays support for GN1/1 and 60x40.

Supplied with 1 GN1/1 grid.

| FEATURES | |
|-------------------------|------------------------|
| Dimensions (WDH) | 865x735x565 mm |
| Power | 3.6 kW |
| Power supply | 230V/1/50Hz |
| Capacity | 4x GN1/1; 4x (600x400) |
| Distance between guides | 75 mm |
| Weight | 60 kg |
| Packaging dimensions | 750x880x7500 mm |
| Gross weight | 66,5 kg |