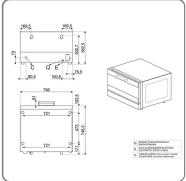
SOLUZIONIFOODSERVICE

SMEG CONVECTION ELECTRIC OVEN MOD. ALFA420H-2 WITH HUMIDIFIER - 4 TRAYS cm.60x40 and GN 1/1 - THREE-PHASE 380V

SMEG CONVECTION OVEN 4 TRAYS 60x40 AND GASTRONORM WITH HUMIDIFIER







SOLUZIONIFOODSERVICE

DIMENSIONS AND TECHNICAL DATA

- -Dimensions mm.800x747x563H
- -Capacity of 4 trays mm.600x400 (GN 1/1) excluded
- -Distance between trays 77 mm.
- Three-phase power supply 380V Absorbed power kw 6.9

CONSTRUCTION QUALITY

- -Stainless steel construction
- -Door with double glass, insulated with gasket to limit the escape of steam
- -Interior lighting

OPERATING CHARACTERISTICS

- Manual thermostat adjustable from 50°C to 270°C
- -Timer adjustment from 1 to 60'
- Heating system using two counter-rotating fans with alternating directions which guarantee cooking uniformity
- -Humidification function for quick defrosting, for heating foods without hardening them and for giving the bread a shine when it starts cooking

