

# Convection steam oven manual NANO 5x GN2/3

223307

A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish. Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: 3/4", max 30°C, 150-200 kPa (2 bar), only treated, softened water. Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom. The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power. The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam. Timer can be set up to 120 minutes, temperature up to 260°C. The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning. Door gasket is fitted in the chamber and removable to ease cleaning and replacement. The chamber is fitted removable GN-tray guides and halogen lighting.



Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart. With 1 reversible fan. Weight: 64 kg.

## Specifications

Materials	: Stainless steel
Voltage	: 400
Electrician needed	: Yes

Packed per	: 1
Packaging type	: Box
Length (mm)	: 700
Width (mm)	: 714
Height (mm)	: 628
Power (input) (W)	: 5400
Programmable	: No
Measurements	: 700x714x(H)628

## Transport specifications

EAN	: 8711369223307
Gross weight (kg)	: 59
Net weight (kg)	: 49.2
Intrastat code	: 84198180

Sales units per pallet	: 2
Plastic packaging (gram)	: 69

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