



Combi oven - direct injection slim Gastro M 10 x GN 1/1

Reference: DS471

6,714.00€ tax excluded

Product short description:

Gastro M compact combi oven. Compatible with GN 1/1 in length. Entirely in AISI304 stainless steel. Equipped with a double-glazed door (hinges on the right), two automatic aeration turbines and an electronic control panel. Temperature range 30-280 °C for hot air oven and combined cooking, 30-110 °C for steam.

Product features:

Sub-category: Fours mixtes à injection directe

Length: 61 cm

Depth: 92 cm

Height: 101 cm