

FFDU10



- Professional equipment
- Digital convection oven with water injection system
- Suitable for 10 pans or grids GN 1/1 or 600×400 mm
- Digital control pane: double display, possibility of memorizing up to 9 cooking programs, core probe input, pre-heating cooking room temperature, cooking time, core probe temperature, percentage of injected steam inside the cooking room, switch on/off of internal lights
- Easy door replacement system
- Maximization of the cleaning operations thanks to the foldable internal glass of the cold door
- Handle with safety opening system
- Door overture with anti-puffs and fan/s stop system
- Door and oven condensed water system drain
- Stainless steel cooking chamber with rounded corners
- Interlocking gasket fixing system
- Antislip feet
- CE approved
- Proudly Made in Italy

TECHNICAL SHEET

Power supply (Volt/Hz)	230/50
Power (Kwatt/HP)	12,70
Capacità camera (min)	10-600x400 - 10-GN 1/1
Distanza teglie (mm)	80
Temperatura (°C)	0-280
Net weight single phase (kg)	127,0
Gross weight single phase (Kg)	150,0
Packaging dimensions (mm)	B. 880 D. 955 H. 1300
Dimensions (mm)	B. 840 D. 910 H. 1150