

Cooking chamber

- built in stainless steel 18/10 AISI 304, watertight, with rounded corners,
- fans in AISI 316,
- easy to remove racks, in stainless steel AISI 304, single piece without welding spots,
- thermal insulation of cooking chamber in ceramic fibre,
- release valve to evacuate the excess humidity in the chamber and safety system for overpressure.



Door



Double tempered glass panels, internal glass panel opens to facilitate air circulation and cleaning operations.



Double setting to regulate the distance between door glass and chamber gasket both on the hinge and handle sides.



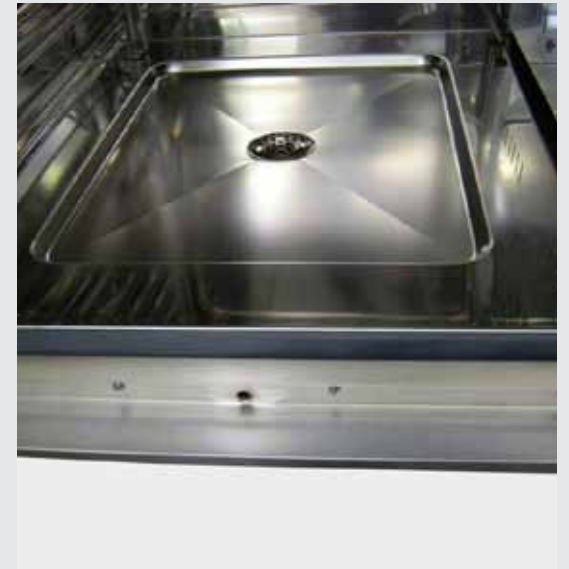
Easy-change, silicone rubber door gasket, suitable for food contact



Door handle opening in both directions and slam push function.



Door glass drip pan



Door drip pan with permanent drainage

Accessories



Core temperature probe.



USB device to store HACCP data and manage recipes (optional in programmable models)



Table-top models that may be equipped with roll-in racks and trolley for easy handling of trays.