

Convection Steam Oven AT400

BR105780



Bartscher

The AT400 professional convection mixed oven can hold up to 4 trays of 600 x 400 mm. It will be suitable for all catering professionals as well as bakeries thanks to its humidifier.

Caractéristiques Produit :

Food : 400-v	Type of Door : fighter	Type of Order : mechanics
Minimum Temperature (°C) : 50	Maximum Temperature (°C) : 300	Number of doors : 1
Number of Levels : 4	Timer : yes	Steam injection : yes
Exterior Finish : stainless-steel	Length (mm) : 835	Depth (mm) : 800
Height (mm) : 570	Weight (kg) : 65	Subject : steel
Power (W) : 6400	Interior Lighting : yes	Dimensions of Plates / Grids (mm) : 600-x-400
Thermostat : yes	Requires an electrician : yes	Interior Height (mm) : 460
Inner Width (mm) : 700	Inner Depth (mm) : 360	

Informations Logistiques :

Largeur : 940 mm	Profondeur : 840 mm	Hauteur : 630 mm
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