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SPEEDY46 - Convection ovens electric

Product code: SPEEDY46
Weight: 40kg
Dimensions: 595mm x 600mm x 595mm
Baking tray capacity : 4x(411x330)
Distance between trays : 16,5 mm *
Size of oven chamber : 450x370x370mmh
Voltage : AC 230 V- 50Hz
Power : KW 2,5
Net Weight: 35

The Green Line is projected to offer a professional tool to the small catering operator, and is divided into three series: Pastry, Speedy and Small all giving a practical and functional solution with excellent performances. Small line includes a compact convection oven suitable for GN 1/2 trays, and three models for GN 2/3 trays, two of them with humidifier; Speedy ovens includes 3 models, with or without humidifier, with or without grill, with single or double fan. Pastry oven, all with humidifier, are specific for baking and pastry like bignè, brioches, bread, baguettes etc. for small and medium productions. The range includes models with capacity 3 or 4 baking trays dim. 600x400 mm.

Convection ovens
The requirements of the final users are the basis of Foinox cooking systems which are projected and manufactured thinking about their desires. SPEEDY ovens are particularly suitable to cook fast snack like small pizzas, bread etc. Therefore Foinox has realised a practical and functional oven which gives excellent performances.

442,40€