

# 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.

### Product Features:

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

### Informations Logistiques :

|                         |                            |                         |
|-------------------------|----------------------------|-------------------------|
| <b>Largeur</b> : 940 mm | <b>Profondeur</b> : 830 mm | <b>Hauteur</b> : 670 mm |
|-------------------------|----------------------------|-------------------------|