

# 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>Power (W) :</b> 6400
<b>Subject :</b> steel	<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
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