

BST GASTRONOMY OVEN - ELECTROMECHANICAL

GIEBST0711EMR.RUXX



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PRODUCT FEATURES

The **automatic rinsing systems** are equipped with peristaltic pumps, which ensure greater efficiency.

The concentrated detergent is auto-matically diluted during the rinsing process.

High performance fan - This fan enables a higher heat exchange and better efficiency.

Opening double glazed door with automatic closing mechanism. If the door is closed without the pane being blocked, it closes auto-matically, without breaking.

Motorised steam drain - In the electromechanical version, the user can set the drain position himself using a rotary knob on the control panel.

Increased heat output (heating elements) - Quickly reach the set temperatures and improved reactivity.

Cooking chamber in **AISI 304 stainless steel**.

Cooking Methods

- Convection
- Combined
- Steam 100%
- Super Steam
- Controlled Steam

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Weight (kg)	Capacity	Power (kW)	Electical
BRX0443SDH.AUXX	788x759x808	94	7 X GN 1/1	12.3	380-415V 3N 50/60 HZ