



The AT series: Cooking intelligence for grilling, roasting and baking. Full steam up to 300 ° – the AT series offers high-performance hot air oven versatility.

2,67 kW | 230 V | 50/60 Hz • Power load:

• Equipment connection: Pluggable 0 °C to 300 °C • Temperature range: · Control unit: Toggle Circulating air • Functions:

Grill function Steaming

• Type of drawers: Crosswise • Number of drawers:

70 mm Distance between trays:

chamber:

0 to 120 minutes • Time adjustment: Material cooking Stainless steel

· Including: 4 trays • LED display: · Temperature control: Stepless · Fan speed: 1 level

· Number of cooking programs: · Number of cooking

phases: · Number of motors: • Grill output:

2 kW · Series: ΑT • Timer: • Interior lighting: Yes • Format drawers:

438 x 315 mm Material: Stainless steel

• Suitable for permanent Yes commercial use:

Fixed connection to water supply · Water connection: 3/4"

• Thermostat: No

· Important information: • Properties:

Double-winged door pane Rounded baking chamber Bearing rails can be detached W 597 x D 618 x H 570 mm Size:

• Weight: 39 Kg

## Up to 4 x 438 x 315 mm

Distance between the drawers: 70 mm



## With grill

With steaming

✓ Fixed connection to water supply 3/4"

Double-winged door pane



Bearing rails can be detached



Number of motors: 2



## Convection oven AT120

Add on Products

## Oven gloves 32cm, pair, black



· Colour: Black • Can be washed: Up to 40 °C • Heat resistant to: 200 °C • Length: 320 mm Material: Cotton • Suitable for permanent commerci- Yes

al use:

• Important information:

W 205 x D 360 x H 30 mm • Size:

• Weight: 0,34 Kg

Code No. A500499