

Piron Caboto Manual Convection Oven With Humidity (4 Trays / 435 320mm)

PRODUCT CODE NOT STATED | BRAND Piron



POWER	VOLTAGE	TEMPERATURE RANGE	TRAY CAPACITY
6.5kW	230v/400v	30 C - 260 C	4 trays (600 400mm or G

PRODUCT OVERVIEW

The Piron Caboto Manual Convection Oven is a compact, professional-grade unit with manual controls and humidity injection. It supports 4 trays (max 600 400mm or GN 1/1) and features a stainless steel chamber. Designed for small-batch baking in caf s and bakeries, it operates at 230v/400v and weighs 55kg.

KEY FEATURES

- Manual and digital control options
- Convection cooking with dual fans
- Humidity injection (steam function)

TECHNICAL SPECIFICATIONS

BRAND	Piron
CONTROL TYPE	Manual and digital
COOKING MODE	Convection with humidity
CHAMBER MATERIAL	AISI 430 stainless steel
TRAY SPACING	75mm
FREQUENCY	50/60Hz
LOAD CAPACITY	4 trays of 600 400mm or GN 1/1
COUNTRY OF ORIGIN	Italy