



CUBE SS-8 CONVECTION OVEN

€1,590.00

SKU:

7500.0030

Meet the professional CUBE SS-8 convection oven!

The CombiSteel convection oven is the perfect solution for quickly and evenly preparing a variety of dishes. This oven combines efficiency, ease of use, and durability. The handy timer with alarm ensures you never miss a dish, and the internal lighting can be manually switched on or off for optimal visibility. Additionally, the oven features a moisture injection function: with one press of the "spray switch" button, the oven sprays water onto the rotating fan, creating a mist cloud. This keeps the food moist and ensures even cooking. Dimensions: 834x765x572 mm (LxDxH) – power: 6.4 kW – weight: 72 kg.



Key Features:

- **Even heat distribution:** Thanks to convection technology, dishes are cooked evenly, regardless of their position in the oven.
- **Adjustable temperature:** Reach temperatures up to 300°C for maximum versatility in the kitchen.
- **Moisture injection function:** Keeps food moist and prevents drying out.
- **Timer function with alarm:** Ensures you never overlook a dish.
- **Includes accessories:** Comes with 4 baking trays for versatile use.

With the CUBE SS-8 convection oven, you can easily bake, roast, and reheat. An indispensable partner for any professional kitchen! Order now and discover how this oven can elevate your culinary processes to the next level.





EAN code	6153304259200	Width (mm)	834
Depth (mm)	765	Height (mm)	572
Material	Stainless steel	Color	Stainless steel
Accessories included	4 trays	Gross Weight (kg)	72
Particulars	To use the moisture injection function, connect the 1/2" water pipe to the solenoid valve on the back of the unit.	Voltage (Volt)	400
Frequency (Hz)	50	Electrical power (kW)	6,4
Version	Electric	Temperature range (°C)	+50/+300
Contents of EN	4x 405x605	Dim. Cavity wxdxh (mm)	700x460x360
Operation	Manual	Convection Function	Yes
Moisture Injection	Yes, manual	Brand	COMBISTEEL
Plug and play (EU only)	No	Material interior	Stainless steel

