

Smoke oven electric

The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables. Made of stainless steel, with a magnetically closing double-insulated door. Temperature adjustable with a thermostat, thermometer integrated in door. Equipped with a hot air vent on the rear. Supplied with 3 grids (400x279mm) and 3 meat hooks.



Specifications

Materials	: Stainless steel
Voltage	: 230V
Unit temperature	: Celsius
Usage area	: Indoor, Kitchen
Electrician needed	: No

Packed per	: 1
Packaging type	: Box
Length (mm)	: 540
Width (mm)	: 380
Height (mm)	: 720
Power (input) (W)	: 1600
Drain tap	: No
Programmable	: No

Transport specifications

EAN	: 08711369238486
Gross weight	: 15.8
Net weight	: 13.6
Intrastat code	: 85437090

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