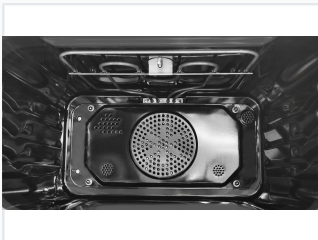


47L Electric Combination Steam Convection Oven

This 47L electric oven combines convection and steam for versatile cooking. It features precise temperature control and an enamel cavity for easy cleaning.



ADDITIONAL IMAGES



Overview

Professional Compact Combi-Oven

The S47DQ-A is a high-performance 47L compact electric convection combination steam oven designed for versatile culinary applications. Featuring a sleek touch-control interface and a 1.3L water reservoir, this unit offers advanced modes including steam, grill, yogurt, fermentation, and defrosting. With its A-rated energy efficiency and 68 pre-programmed smart menus, it provides an ideal, space-saving solution for modern professional kitchens.

Technical Specifications

Energy Efficiency Class

Class A

Total Capacity	47 L
Rated Power	3000 W
Operating Voltage	220-240V 50Hz

Features

Additional Functions

- Self-clean
- Drying
- Keep warm
- Delay start
- 68 Smart menus

Available Cooking Modes	Steam, Grill, Yogurt, Ferment, Defrost, Convection, Combined Mode
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Dimensions and Logistics

Weight (Net/Gross)

29 kg

Net Weight

32.5 kg

Gross Weight

Loading Quantity

Container Type	Quantity
20GP	96
40GP	216
40HQ	216

Physical Dimensions (WxHxD)

595 x 455 x 550 mm