

Electric Convection Combi Steam Oven with TFT Display

This electric convection combi steam oven features a 66L capacity and 3000W power. It offers precise temperature control and multiple cooking functions, including convection, steam, and combination modes.



ADDITIONAL IMAGES



Product Overview

Professional Combi Steam Solution

The S66TQ-A is a high-performance built-in electric convection combi steam oven designed for professional and modern kitchen environments. Featuring an intuitive TFT display, it offers precise control over diverse cooking modes, including steam, grill, fermentation, and defrosting. With a robust 3000W output and intelligent features like a food probe and 56 smart menu options, this oven ensures consistent, high-quality results for a wide variety of culinary tasks.

Technical Specifications

Performance Metrics

3000 W

Total Power

1200 W

Steam Generator Power

1.3 L

Water Tank Capacity

Electrical Input

220V-240V 50Hz

Dimensions and Logistics

Weights

Type	Weight
Net Weight	33.5 kg
Gross Weight	38.5 kg

Unit Dimensions

595 x 595 x 565 mm

Logistics Capacity (20GP/40GP/40HQ)

81, 162, 216

Cooking Features

Available Modes

- 2 Steam modes
- 9 Grill modes
- Yogurt / Ferment
- Defrost
- 2 Combined cooking modes

Specialized Functions

Steam self-clean • Sterilize • Intelligent anti-burning • Food probe • Child-lock • Favorite menu

Included Accessories

Wire rack, Steam pan, Enamel pan