

## Smoke oven electric

238486

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 (400x279 mm) and 3 meat hooks.



### Specifications

Materials	: Stainless steel
Voltage	: 230
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
Programmable	: No
Measurements	: 540x380x(H)720

### Transport specifications

EAN	: 8711369238486
Gross weight (kg)	: 16.8
Net weight (kg)	: 14.03
Intrastat code	: 85437090
Sales units per pallet	: 9
Plastic packaging (gram)	: 510

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