



240913 (CCO30)

Electric Combi Oven 3 GN 1/2, four cook functions: low temperature steam, maximum steam cooking, convection cooking and combined steam/convection cooking.

Main Features

- Combining steam and convection heating produces a moist heat that reduces shrinkage whilst still browning meat
- Cooks vegetables in maximum steam, without loss of vitamins or flavor.
- Delicate foods, such as fish, cook in the gentle heat of low temperature steam, retaining the full flavor and texture.
- Fan assisted air circulation enables convection cooking at a lower temperature with even results over the three oven shelves.
- Reheat chilled food in low temperature steam, without it drying out and losing its "freshness".
- Self contained with built-in fresh water/condense container and requires no water or drain connections.
- Side hangers, removable without use of tools, suitable for 3x1/2GN.
- Supplied with the following 1/2GN accessories: N. 1 aluminum baking plate, N. 1 stainless steel perforated container, N. 2 stainless steel plain containers and N. 1 stainless steel wire grid.

Construction

- Stainless steel oven cavity with rounded corners.

Included Accessories

PNC Code	Description	Quantity
329040	Plain container, stainless steel, 1/2 GN, h 65mm	1
921182	Wire grid, stainless steel, GN 1/2, h 5mm	1
921183	Baking plate, non-stick aluminium, GN 1/2, h 5mm	1



Optional Accessories

PNC Code	Description
Containers, trays and grids	
921182	Wire grid, stainless steel, GN 1/2, h 5mm
921183	Baking plate, non-stick aluminium, GN 1/2, h 5mm
Other accessories	
329040	Plain container, stainless steel, 1/2 GN, h 65mm

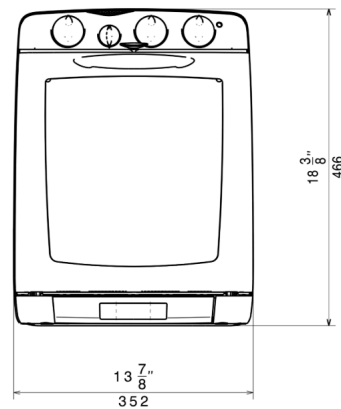


Technical specifications

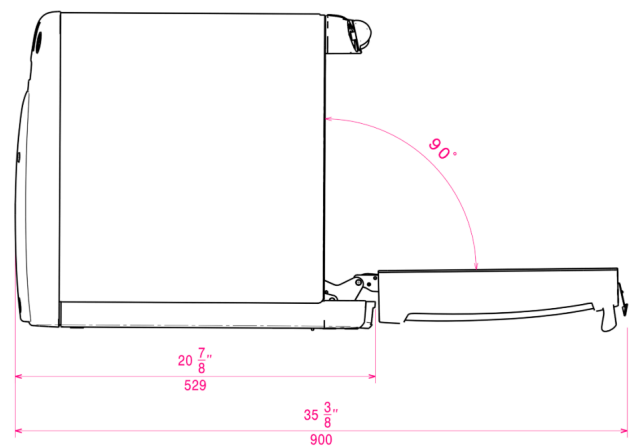
Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Total Watts:	2.15 kW
Minimum Circuit Ampacity (MCA):	9.5A
Key Information:	
External dimensions, Width:	352 mm
External dimensions, Depth:	548 mm
External dimensions, Height:	466 mm
Net weight:	22 kg

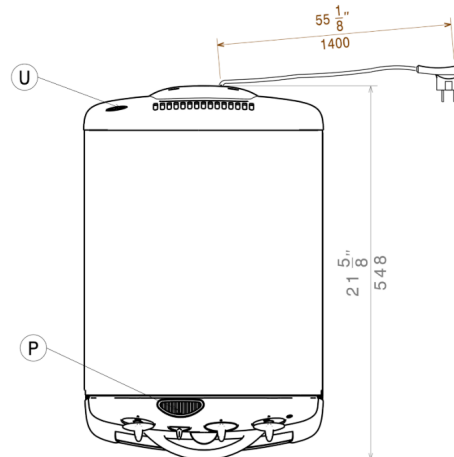
Front



Side



Top



EI = Electrical inlet (power)

EO = Electrical Outlet



Find out more:
ISO Certificates
Electrolux Professional Recognitions

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026/06/16

3/3