

PERFECTLY CONSISTENT RESULTS DUE TO RECIRCULATION.



TO 2068 Baking- and toast oven with convection

- versatile use for perfect preparation of pizza, chips, roasts and casseroles, baking cakes, crisping up buns and many more
- incl. pizza grill stone for large pizzas and with functional rotisserie spit for meat and poultry
- perfectly consistent baking results due to recirculation

FURTHER ADVANTAGES

- wattage: approx. 1.500 W
- capacity: approx. 20 l
- incl. pizza grill stone (Ø 29 cm), baking tray, grill wire, crumb tray and handle
- suitable even for large pizzas and cake tins up to diameter 30 cm
- top and bottom heat can be combined and selected separately
- variable thermostat 100 - 230 °C
- 60-minute timer with acoustic signal at the end of the cooking cycle
- short heating time



Incl. pizza grill stone, suitable even for large pizzas.



With functional rotisserie spit for meat and poultry.



For the preparation of crispy chips.



Incl. pizza grill stone, baking tray, grill wire, crumb tray and handle.

For technology fans

- wattage: approx. 1.500 W
- capacity: approx. 20 l
- colour: black
- approx. dimensions W = 44.0 x D = 39.0 x H = 29.5 cm
- heat resistant painted housing
- 5-position switch (off – top heat – top heat with rotisserie spit – bottom heat – top and bottom heat)
- variable thermostat 100 - 230 °C
- 60-minute timer with acoustic signal at the end of the cooking cycle
- incl. grill wire: W = 31 cm, D = 30 cm
- incl. baking tray: W = 31 cm, D = 28 cm
- incl. detachable crumb tray
- incl. functional handle
- inner lighting
- 4 different shelf positions
- pilot light

logistics data:

weight approx. 6 kg, gross weight (incl. packaging) approx. 9.3 kg
measurements packaging: 49.5 x 41.5 x 35.8 cm
display carton, PU 1 piece
EAN 4008146034961