



SNACK CONVECTION OVEN SX-641G 400/50/3N

Multifunction oven. Capacity: 4 trays 600 x 400 - GN 1/1.



5120087

- Support with guides.

SPECIFICATIONS

Capacity

Tray type: 600 x 400 - GN 1/1
 Number of trays: 4
 Space between trays: 75 mm
 Maximum load per tray: 3 kg

Loading

Total loading: 5800 W
 Electrical supply: 400 V / 50 Hz / 3N~ ()

Cooking data

Maximum temperature: 280°C
 Fans: 2
 Speeds: 1
 Manual humidifier: yes (3/4")
 Multifunction oven (grill): yes

External dimensions (W x D x H)

External dimensions (W x D x H): 750 x 693 x 553mm
 Net weight: 45 kg
 Crated dimensions
 774 x 764 x 682 mm
 Gross weight: 50 kg



SALES DESCRIPTION

- ✓ Easy, fast, and practical electro-mechanical control.
- ✓ Convection cooking.
- ✓ Manual humidity control.

Ideal for pastry shops, bakeries, and cafés thanks to their versatility, capable of operating with both pastry trays and gastronorm trays in the multifunction version.

The simplicity in design and use does not detract from the best technology to offer the user guaranteed performance and cooking results that meet the user's demands.

The SX convection ovens are designed to achieve uniform cooking for frozen bread, bake-off croissants, and delicate pastries.

The SX ovens guarantee high productivity with fast, even, and perfect cooking.

They are ideal for distribution, cafés, hotels, restaurants, etc., where compact size is important in the workspace.

INCLUDES

- ✓ Support for pastry trays 600 x 400 mm / GN 1/1.
- ✓ Manual humidity control.
- ✓ Halogen lighting.

OPTIONAL



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Project	Date
Item	Qty
Approved	

SNACK BAR-PIZZERIA
 SNACK CONVECTION OVENS

product sheet
 updated 03/02/2025