

HENDI 225059

HENDI Digital Bakery Oven Model 225059 Instruction Manual



1. INTRODUCTION

Thank you for choosing the HENDI Digital Bakery Oven Model 225059. This compact and efficient appliance is designed for small bakeries and establishments requiring fresh baked goods. Its stainless steel construction ensures durability, while the digital control panel offers precise temperature management and programmable baking cycles. This manual provides essential information for the safe installation, operation, and maintenance of your new oven.

The oven features a built-in humidifier for optimal baking results, an auto-reverse fan system for even heat distribution, and a heat-insulated double-glazed door for energy efficiency and safety. It is designed to be splash-proof according to IPX3 standards.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the oven is connected to a properly grounded electrical outlet with the correct voltage (400V) and wattage (6400W).
- Do not immerse the appliance or electrical cord in water or other liquids.
- Keep hands and utensils away from heating elements and moving parts during operation.
- The oven surfaces become very hot during operation. Use oven mitts and exercise caution to prevent burns.
- Do not operate the oven if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- This appliance is designed for professional use. Only trained personnel should operate and maintain it.
- Ensure adequate ventilation around the oven during operation.
- The oven is splash-proof (IPX3), but avoid direct high-pressure water jets.

3. PRODUCT OVERVIEW

The HENDI Digital Bakery Oven Model 225059 features a robust stainless steel casing and oven interior, designed for durability and easy cleaning. The front includes a large, heat-insulated double-glazed door for clear visibility of

the baking process and enhanced safety.



Image 1: Front view of the HENDI Digital Bakery Oven Model 225059. The image displays the stainless steel exterior, the large glass door, and the digital control panel located at the bottom. Inside the oven, two circular fans are visible, along with rack supports for baking trays.

The digital control panel, located below the door, allows for precise temperature and time settings, as well as programming up to 99 different 4-stage baking programs. The interior is equipped with an auto-reverse fan system to ensure uniform heat distribution and consistent baking results.

4. SETUP

1. **Unpacking:** Carefully remove the oven from its packaging. Inspect for any damage incurred during transit. Report any damage to your supplier immediately.
2. **Placement:** Place the oven on a stable, level, and heat-resistant surface. Ensure there is adequate clearance around the oven for ventilation, especially at the rear and sides. Do not place the oven near flammable materials.
3. **Electrical Connection:** Connect the oven to a dedicated 400V, 6400W electrical supply. Ensure the electrical installation complies with local regulations and safety standards.

4. **Initial Cleaning:** Before first use, clean the interior and exterior of the oven with a damp cloth and mild detergent. Rinse thoroughly and dry.
5. **Tray Installation:** The oven is supplied without baking plates. Install appropriate baking trays (up to 600 x 400 mm) onto the rack supports, maintaining an 83 mm distance between plates.

5. OPERATING INSTRUCTIONS

The HENDI Digital Bakery Oven offers both programmable and manual operation modes.

5.1. Digital Control Panel

The digital control panel allows for precise setting of temperature, time, and humidity. It features 99 memory slots for storing freely programmable 4-stage preparation programs.

5.2. Temperature Setting

- The oven operates within a temperature range of 50°C to 270°C.
- Use the temperature control buttons on the digital panel to set the desired baking temperature.

5.3. Time Setting

- Set the baking time using the timer controls on the digital panel.

5.4. Humidity/Spray Function

- The oven includes a built-in humidifier. Use the dedicated controls on the digital panel to activate and adjust the manual or programmable spray function as required for your baked goods.

5.5. Loading the Oven

- Open the heat-insulated double-glazed door.
- Carefully slide baking trays (up to 600 x 400 mm) onto the rack supports. The oven can accommodate four such trays with an 83 mm distance between them.
- Close the door securely.

5.6. Auto-Reverse System

- The integrated auto-reverse fan system automatically alternates the direction of fan rotation (left/right) to ensure uniform heat distribution and consistent baking across all trays.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your HENDI Bakery Oven.

- Always disconnect the oven from the power supply before cleaning.
- Allow the oven to cool completely before cleaning.
- Clean the stainless steel exterior and interior with a damp cloth and a mild, non-abrasive detergent. Avoid using harsh chemicals or abrasive pads that could scratch the surface.
- Wipe down the glass door with a glass cleaner.
- Regularly clean the fan covers and interior to prevent grease buildup, which can affect performance and hygiene.
- The oven is splash-proof (IPX3), but do not use high-pressure washers or direct water streams on electrical components.
- Ensure all surfaces are thoroughly dried before reconnecting the power supply and operating the oven.

7. TROUBLESHOOTING

If you encounter issues with your HENDI Bakery Oven, please refer to the following general troubleshooting steps:

- **Oven not heating:** Check if the oven is properly plugged into a functional power outlet. Verify the circuit breaker or fuse. Ensure the temperature setting is correct.
- **Uneven baking:** Ensure the oven is preheated to the correct temperature. Check that the auto-reverse fan system is functioning. Avoid overloading the oven, which can restrict airflow.
- **Digital display not working:** Disconnect the power for a few minutes and then reconnect. If the issue persists, contact customer support.
- **Excessive smoke:** This may indicate food spills or grease buildup. Turn off the oven, allow it to cool, and clean the interior thoroughly.

For problems not resolved by these steps, please contact HENDI customer support or a qualified service technician.

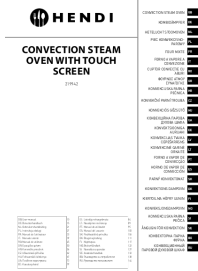
8. SPECIFICATIONS

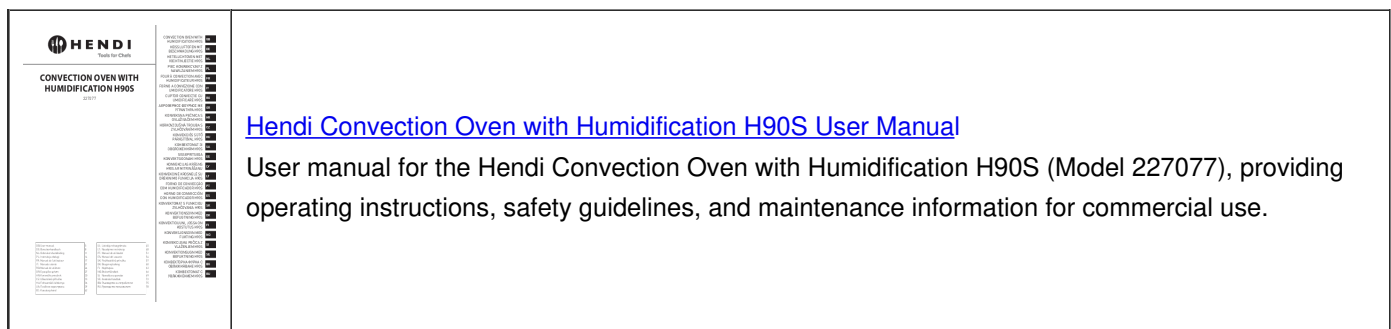
Feature	Specification
Model Number	225059
GTIN	08711369225059
Brand	HENDI
Material	Stainless Steel
Product Dimensions (W x D x H)	79 x 75 x 63.5 cm
Item Weight	60.72 kg
Wattage	6400 W
Voltage	400 V
Temperature Range	50 °C to 270 °C
Plate Capacity	4 plates (max. 600 x 400 mm)
Distance Between Plates	83 mm
Protection Class	IPX3 (Splash-proof)
Control Panel	Digital, with 99 memory slots
Door	Heat-insulated, double glazing

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries regarding your HENDI Digital Bakery Oven Model 225059, please contact your authorized HENDI dealer or HENDI BV directly. Keep your purchase receipt and model number (225059) available when contacting support.

Related Documents - 225059

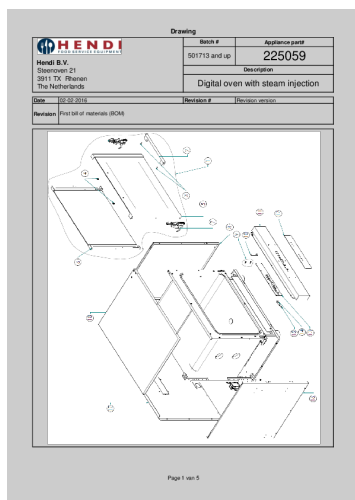
	Hendi Convection Oven H90 User Manual Comprehensive user manual for the Hendi Convection Oven H90, covering intended use, safety regulations, operation, cleaning, troubleshooting, and technical specifications. Learn how to safely and effectively operate your Hendi convection oven.
	Hendi Stainless Steel Cookware Maintenance Guide Detailed maintenance instructions for Hendi stainless steel pots, casseroles, and pans from the Profi Line, Kitchen Line, and Budget Line. Learn how to properly clean and care for your cookware to ensure longevity and optimal performance.
	Hendi Pizza Oven User Manual - Models 220290, 220283 Comprehensive user manual for the Hendi Pizza Oven (models 220290, 220283). Contains essential safety guidelines, operating instructions, cleaning procedures, and technical specifications for professional kitchen use.
	Hendi Convection Oven H90 User Manual - Safety, Operation & Maintenance Comprehensive user manual for the Hendi Convection Oven H90 (models 227060, 227374). Learn about safety regulations, proper operation, cleaning, and troubleshooting for commercial use.
	Hendi 219942 Convection Steam Oven with Touch Screen User Manual User manual for the Hendi 219942 Convection Steam Oven with Touch Screen, providing detailed instructions on operation, safety, and technical specifications.



[Hendi Convection Oven with Humidification H90S User Manual](#)

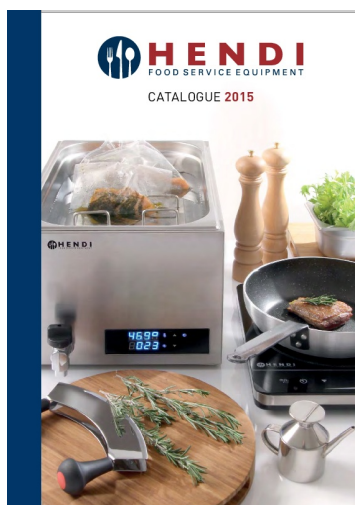
User manual for the Hendi Convection Oven with Humidification H90S (Model 227077), providing operating instructions, safety guidelines, and maintenance information for commercial use.

Documents - HENDI – 225059



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Freek Meulenberg Reserveonderdelen Digitale oven met stoominjectie 400V 6400W 790x750x H 635mm
kopen H225059 24Horeca.nl Sparepart Form 225059 Batch nr 50173 and up hendi xcdn FD |||
Hendi B.V. Steenoven 21 3911 TX Rhenen The Netherlands Date 02-02-2016
Revision First bill of materials BOM Drawing Batch # Appliance part# 501713 and up
225059 Description Digital oven with steam injection Revision # Revision version
Place the drawing here Page 1 van 5 Hendi B.V....
lang:en **score:30** filesize: 497.02 K page_count: 5 document date: 2016-02-02



[\[pdf\]](#) Instructions Catalog

Naamloos 1 CATALOGUE 2015 hendi katalogus en hfse hu 2022 01 HFSE HENDI Webshop 31 — Trays
and grids bakery size 255 Gastronorm Always read the instructions on product before use Panasonic
microwave tube Letöltöm Katalógusok |||
CATALOGUE 2015 professional food service equipment CATALOGUE 2015 HENDI
Group Hendi BV Steenove ... ure range: 50 to 300C. IPX3 rating. code 225523 mm
790x750x H 635 V W weight kg 400 6400 58 **225059** DIGITAL OVEN WITH STEAM
INJECTION Two reversible fans. Direct steam injection, digitally adj...
lang:it **score:24** filesize: 31.71 M page_count: 308 document date: 2015-04-02



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bbrk Hendi Polska Sp z o ul Magazynowa 5 62 023 Gądko Poznań Piec piekarniczy konwekcyjny
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Hendi Polska Sp. z o.o. ul. Magazynowa 5 62-023 Gdki Polska tel: 48 658 70 00 fax:
48 658 70 01 www.hendi.pl info hendi.pl Na podstawie deklaracji producenta Hendi
Polska oświadczam, że poniższy produkt: Kod Produktu: **225059** Nazwa Produktu: Piec
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lang:pl **score:22** filesize: 233.63 K page_count: 1 document date: 2016-08-18



[\[pdf\]](#) User Manual Instructions Specifications

225035 piec konwekcyjny manual 0617 indd mateusz karolczuk DIGITAL CONVECTION OVEN WITH STEAM INJECTION Please read this carefully before connecting the appliance in order to prevent damage due incorrect use Read safety regulations particular very 1 TECHNICAL SERVICE A technical check up once or twice a year helps pro long life of and guarantees better Manual 225059 digital convection oven with steam injection WEB hendi xcdn nl FD low 2018 03 22 MK using Przed uruchomieniem urządzenia należy koniecznie dokładnie przeczytać niniejszą instrukcję obsługi User Instrukcja Digital Convection Oven With Steam Injection User manual Instrukcja obsługi DIGITAL CONVECTION OVEN WITH STEAM INJECTION PIEC KONWEKCYJNY Z NAWILANIEM 4X X MM Item: You should read this user manual carefully before using the appliance Przed uruchomieniem urzdzenia naley koniecznie dokładnie przeczyta niniejsz instrukcj obsługi Keep this m...

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Letöltöm Katalógusok HFSE HENDI Webshop Ujdonsagok EN hfse hu 2022 01 ||| HENDI. NPORVOEDLUTCIETS. . 2022 2 Percolator Hot Drink Boiler Designed with your guests in min ... 0 160x160x H 50 STAND FOR BAKERY OVENS Capacity: 6x 600x400. Suitable for ovens: 225516, 225523, **225059**, **225059**. code 224434 mm 760x520x H 700 STAND FOR OVENS H90 H90S Suitable for H90 and H90... lang:en score:18 filesize: 22.14 M page_count: 20 document date: 2021-11-22



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Letöltöm Katalógusok HFSE HENDI Webshop Ujdondosagok DE hfse hu 2022 01 |||

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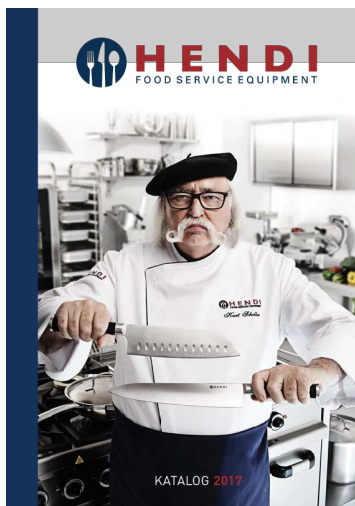
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CATALOGUE 2016 professional food service equipment CATALOGUE 2016 HENDI Polska Sp. z o.o. is a ... ,4 kW/400 V 58 kg 225523 FLOOR STAND FOR OVEN 225523 Dimensions 760x520x H 700 mm Code 224434 **225059** 316 CONVECTION BAKERY OVEN WITH HUMIDIFIER 4x 600x400 MM electric, programmable, electronic...

lang:en **score:15** filesize: 49.57 M page_count: 426 document date: 2016-07-06



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katalog EN 2018 indb bartoszfasiiecki HENDI Catalogue web hendi eu products product folders HENDICatalogue2018

CATALOGUE 2018 professional food service equipment CATALOGUE 2018 HENDI Food Service Equipment ... inless steel. Glass door with gravity ventilation. Cooling system for controls. J 225516 225523 **225059** BAKERY HUMIDIFIED CONVECTION OVEN Two non-reversible fans. Indirect humidification, manual...

lang:en **score:14** filesize: 44.47 M page_count: 396 document date: 2017-11-14



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Gastro HENDI 2017 gastro pl media katalogi |||

Profesjonalny sprzęt gastronomiczny KATALOG 2017 Firma HENDI Polska jest czci międzynarodowej Grupy ... 516 4999,- PODSTAWA POD PIEC 225516 Wymiary Kod Cena PLN 760x520x H 700 mm 224434 990,- 225523 **225059** 372 PIEC PIEKARNICZY, KONWEKCYJNY Z NAWILANIEM 4x 600x400 MM elektryczny, sterowanie manual...

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9JX Великобритания Т 44 333 0143200 sales@hendi co uk 239780 230 3500katalog rukatalog

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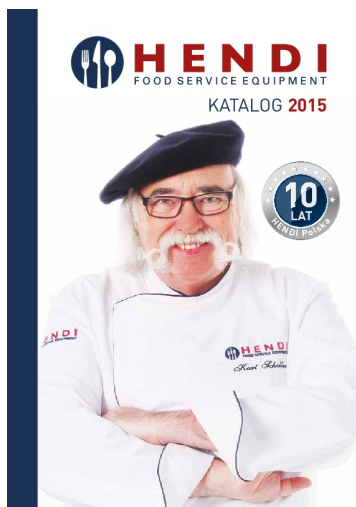
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Tools for chefs I 2019 - GN GN , 2019 HEND ... 028 225035 225165 259 MA DE IN EU MA , DE IN EU 225516 225523 **225059** 260 I IPX 3 4x 600x400 , , / EU...

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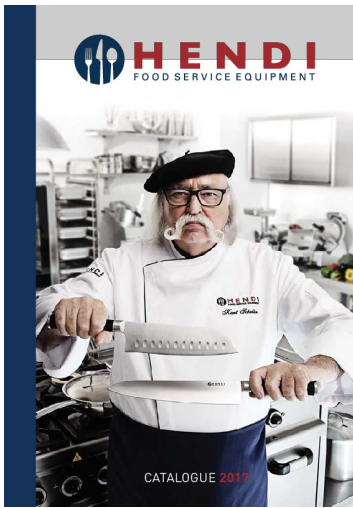


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CATALOGUE 2017 FUTURE EQUIPMENT www.grafen.com professional food service equipment CATALOGUE 201 ... 1461,78 FLOOR STAND FOR OVEN 225516 Dimensions 760x520x H 700 mm Code 224434 337,08 225523 **225059** 358 CONVECTION BAKERY OVEN WITH HUMIDIFIER 4x 600x400 MM electric, manual control, three-ph...

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AfrmBOoqNw8jigtgkFrRduSdQcMSWQAxAms2B4TnHvGaxuRjymRZqgvcvsystem4

AfrmBOoohDhrE4ujEoeSib0XxQtfmLYz9Nv8JJEYgKse4JJi0mfFS9SS AfrmBOoq

vwDmjpsJlMnl7HydWRm75RZ6ZyfuAh6s5g83i6JfIX6igmodsystem4 AfrmBOorVYdSf

hTiLkFSfxh2kpm3LC9bFO AdfGpPWHZhmWQQsRs1937system4

AfrmBOorMoWm2vYn9evHuq0zbXlbU5HcRVNbBwR LDSlPfJqXZCFa21Aosystem4 AfrmBOopB

zfltf7UWLsYR4KuwpLwscDPN1yAj5WvrgzWetUQooTQlIfUesystem4 AfrmBOoo0WahJYkNTEgV5

www.hendi.com , GN , , , , , , , , , , , 2024/25 , , - , . HENDI 5000 . , , , - 2 HENDI ul. Firmowa 12, 62-023 Robakowo T: 48 61 658 70 41 F: 48 61 658 70 01 export hendi.pl www.hendi.com HENDI Innovatielaan 6, 6745 XW De Klomp T: ||| www.hendi.com , GN , , , , , , , , , , 2024/25 , , - , . HENDI 5000 . , , , - 2 HENDI ul. Firmowa 12, 62-023 Robakowo T: 48 61 658 70 41 F: 48 61 658 70 01 export hendi.pl www.hendi.com HENDI Innovatielaan 6, 6745 XW De Klomp T: ||| www.hendi.com , GN , , , , , , , , , , 2024/25 , , - , . HENDI 5000 . , , , - 2 HENDI ul. Firmowa 12, 62-023 Robakowo T: 48 61 658 70 41 F: 48 61 658 70 01 export hendi.pl www.hendi.com HENDI Innovatielaan 6, 6745 XW De Klomp T: ||| www.hendi.com , GN , , , , , , , , , , 2024/25 , , - , . HENDI 5000 . , , , - 2 HENDI ul. Firmowa 12, 62-023 Robakowo T: 48 61 658 70 41 F: 48 61 658 70 01 export hendi.pl www.hendi.com HENDI Innovatielaan 6, 6745 XW De Klomp T: ||| www.hendi.com , GN , , , , , , , , , , 2024/25 ... 625x585x H 590 580x390x H 750 USD 2 590,00 544,00 I 225967 8X 600X400 : 225516, 225523, **225059**, EKF464N, EKF464NUD, EKF464NTUD 70 30C 60C 225967 8 x 600x400 70 ... lang:de score:14 filesize: 51.9 M page_count: 770 document date: 2024-11-21



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Каталог HENDI 2024 ua ► Супниця UNIQ Hendi 860540 зелена купити у Києві Україні ціна характеристики відгуки System4 274ad4786c3abca69fa097b85867d9a4 system4 ||| www.hendi.com , GN , , , , , , , , , , 2024/25 ... 625x585x H 590 580x390x H 750 USD 2 590,00 544,00 I 225967 8X 600X400 : 225516, 225523, **225059**, EKF464N, EKF464NUD, EKF464NTUD 70 30C 60C 225967 8 x 600x400 70 ... lang:de score:14 filesize: 51.9 M page_count: 770 document date: 2024-11-21



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catalogue HENDI EE 2019 indb I Hendi pl KCDEGA EXCLUSIVE DESIGN POTTIDE KOMPLEKT 9 OSA Pott kaanega 2 75 l Ø180x k 115 mm 5 1 Ø240x 6 0 Ø220x 165 30 giu — Rahvusvaheline grupp asutati üle 80 aasta tagasi ja on tänapäeval toiduaine tööstuse kaubanduse jaoks mõeldud professionaalsete seadmete ja Sisustuseksperat katalog hendi ee low media ||| I 2019 POTID JA PANNID GN-NUD KGITARVIKUD KONDIITRITARVIKUD MEHAANILINE TTLELINE TERMILINE TTLELINE ... 69,91 Alus ahju jaoks 225516 Mtmmed kood hind EUR 760x520x H 700 mm 224434 234,84 225516 225523 **225059** AURUKONVEKTSIOONAH 4x 600x400 MM elektriline, manuaalne, kolmefaasiline Kambri mahutavus ... lang:nl score:13 filesize: 42.59 M page_count: 528 document date: 2019-06-27



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katalog 2017 DE indb bartoszfasiacki KATALOG HENDI Katalogus hfse hu 2022 01 |||

KATALOG 2017 Professionelle Kchenprodukte KATALOG 2017 Hendi Food Service Equipment ist Anbiere ... urbereich: 50 - 300C. Artikelnummer mm V W kg 225516 790x750x H 635 230 3400 50,4 225523 **225059** BCKEREIOFEN MIT BESCHWADUNG Auto-Reverse System Links-/ Rechtslauf Direkte, in 5 Stufen ... lang:de score:13 filesize: 42.23 M page_count: 356 document date: 2017-01-03



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katalog HENDI 2020 media hendi pl B2B |||

Tools for Chefs I 2020 tel. 61 221 00 11 www.hendi.pl GARNKI I PATELNIE POJEMNIKI GN GN PRZYBORY C ... c/napiecie waga cena do cen nalezy doliczy VAT 23 8x 600x400 225967 pasuje do piecw 225516, 225523, **225059** 75 mm 795x655x H 835 mm 30C do 60C, elektromechaniczny 2,4 kW/230 V 43,6 kg 3809,00 12x 600... lang:pl score:13 filesize: 141.69 M page_count: 698 document date: 2020-09-01



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Hendi 2016 Gastrro pl SZAFY CHŁODNICZO MROŻNICZE PROFI LINE 420 L 890 SZAFKA

CHŁODNICZE I KITCHEN 580 1300 MROŻNICZA KITCHEN gastrro media katalogi |||

Profesjonalny sprzęt gastronomiczny KATALOG 2016 Firma HENDI Polska jest czci midzynarodowej Grupy ... e grawitacyjnie System chłodzenia elementw sterujcych Wspłczynnik szczelnoci IPX 3 225516 225523 **225059** 316 PIEC PIEKARNICZY, KONWEKCYJNY Z NAWILANIEM 4x 600x400 MM elektryczny, sterowanie manual... lang:pl score:13 filesize: 62.86 M page_count: 214 document date: 2016-04-06



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catalogue DE Austria 2018 indb bartoszfisiecki Letöltöm Katalógusok HFSE HENDI Webshop Katalogus hfse hu 2022 01 |||

KATALOG 2018 Professionelle Kchenprodukte KATALOG 2018 Hendi Food Service Equipment ist Anbiere ... turbereich: 50 - 300C. Artikelnummer kg V W mm 225516 50,4 230 3400 790x750x H 635 225523 **225059** BCKEREIOFEN MIT BESCHWADUNG Auto-Reverse System Links-/ Rechtslauf Direkte, in 5 Stufen ... lang:de score:13 filesize: 44.55 M page_count: 396 document date: 2017-11-14



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Tools for Chefs | 2021 tel. 61 221 00 11 www.hendi.pl GARNKI I POJEMNIKI GN DESKI, NOE, PRZYBORY C ... dlowe Temperatura sterowana termostatem, 2 grzalki kada po 1,2 kW Pasuje do piecw 225516, 225523, **225059** pojemno komory odleglo midzy prowadnicami wymiary zewntrzne termostat elektromechaniczny nap... lang:pl score:13 filesize: 182.44 M page_count: 790 document date: 2021-09-17



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Tools for Chefs | 2022 tel. 61 221 00 11 www.hendi.pl GARNKI I POJEMNIKI GN DESKI, NOE, PRZYBORY C ... dlowe Temperatura sterowana termostatem, 2 grzalki kada po 1,2 kW Pasuje do piecw 225516, 225523, **225059** 324 I 5 24000 kod pojemno komory odleglo midzy prowadnicami wymiary zewntrzne termostat ele... lang:pl score:13 filesize: 158.98 M page_count: 800 document date: 2022-07-06



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Kurt Scheller Varssavis Kulinaarse Akadeemi asutaja, Art-director Top Chef, eriline klaline MasterCh ... leerimine mberlliti abil 6,4 kW/400 V 58 kg 225523 1940,43 1287,50 760x520x k 700 mm 224434 234,84 **225059** 380 -39 AURUKONVEKTSIOONNAHI 4x 600x400 MM elektriline, programmeeritav, elektrooniline, k...

lang:nl score:12 filesize: 44.12 M page_count: 532 document date: 2018-05-30



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Tools for Chefs I 2022/23 KGINUD, GN-NUD LIKELAUAD, NOAD, KGIRIISTAD MAIUSTUSED, PAGARIRI, KOHVIK T ... uleerimine liti abil 6,4 kW/400 V 58 kg 1 920,00 224434 760x520x H 700 mm 282,00 4x 600x400x H 20 **225059** kolme faasiline elektriline, programmeeritav 83 mm 790x750x H 635 mm 2 50C kuni 270C elektroon...

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Tools for Chefs I 2021 KGINUD, GN-NUD LIKELAUAD, NOAD, KGIRIISTAD MAIUSTUSED, PAGARIRI, KOHVIK TOID ... E IN EU MA MA DE IN EU KERGITUSKAPP 8X 600X400 Manuaalne Sobib ahjude jaoks: 225516, 225523, **225059** kambri mahutavus vahemaa tasandite vahel vlised mtmed elektromehaaniline termostaat pinge vi...

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Tools for Chefs I 2021 Asitek and magnetic properties of steel to allow induction cooking Aluminium excels at conducting heat the pan is quickly ready use katalog HENDI EN EU asitek ee 05 Tools for Chefs I 2021 POTS, PANS GN CONTAINERS BOARDS, KNIVES, TOOLS CONFECTIONERY, BAKERY, CAF ... IN EU 123000 MA DE IN EU PROOFER 8X 600X400 Manual control Suitable for ovens 225516, 225523, **225059** Distance between rails 70 mm Electromechanical thermostat 30C to 60C capacity tray suppo... lang:en score:10 filesize: 47.31 M page_count: 670 document date: 2021-05-07