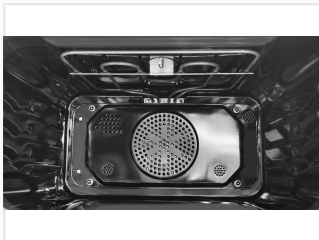


# 47L Electric Combination Steam Convection Oven

This 47L electric oven combines convection and steam for versatile cooking. It features precise temperature control and an enamel cavity for easy cleaning.



## ADDITIONAL IMAGES



## Overview

### Professional Compact Combi-Oven

The S47DQ-A is a high-performance 47L compact electric convection combination steam oven designed for versatile culinary applications. Featuring a sleek touch-control interface and a 1.3L water reservoir, this unit offers advanced modes including steam, grill, yogurt, fermentation, and defrosting. With its A-rated energy efficiency and 68 pre-programmed smart menus, it provides an ideal, space-saving solution for modern professional kitchens.

## Technical Specifications

### Energy Efficiency Class

Class A

### Total Capacity

47 L

### Rated Power

3000 W

### Operating Voltage

220-240V 50Hz

## Features

### Additional Functions

- Self-clean
- Drying
- Keep warm
- Delay start
- 68 Smart menus

### Available Cooking Modes

Steam, Grill, Yogurt, Ferment, Defrost, Convection, Combined Mode

## Dimensions and Logistics

### Weight (Net/Gross)

**29 kg**

Net Weight

**32.5 kg**

Gross Weight

### Loading Quantity

Container Type	Quantity
20GP	96
40GP	216
40HQ	216

### Physical Dimensions (WxHxD)

595 x 455 x 550 mm