

60cm Electric Combi Steam Convection Oven with TFT Display

This 60cm electric oven features both convection and steam functions, along with a food probe. The 66L capacity and enamel cavity make it suitable for a variety of cooking needs.



ADDITIONAL IMAGES



Product Overview

Professional Combi Steam Oven

The S66TQ-A is a high-performance 60cm built-in electric convection combi steam oven designed for professional and modern kitchens. It features an intuitive TFT display and a comprehensive suite of functions including steaming, grilling, fermentation, and sterilization. With 56 pre-set smart menus and precise moisture control, this appliance delivers consistent culinary results for demanding applications.

Technical Specifications

Total Power	3000 W
Steam Generator Power	1200 W
Voltage & Frequency	220V-240V 50Hz
Water Tank Capacity	1.3 L

Physical Dimensions

Net/Gross Weight

33.5 kg Net Weight	38.5 kg Gross Weight
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Outer Dimensions (WxHxD)	595 x 595 x 565 mm
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Features

Smart Capabilities

- 56 Smart Menu programs
- Food probe included
- Intelligent anti-burning system
- Steam self-clean function
- Favorite menu storage

Safety & Convenience

Child-lock • Timer • Preheat • Halogen Lighting

Cooking Modes

2 Steam Modes, 9 Grill Modes, Yogurt, Ferment, Defrost, Combined Mode

Logistics

Packing Dimensions (WxHxD)

685 x 655 x 650 mm

Container Loading (20GP/40GP/40HQ)

81 / 162 / 216