

# 60cm Electric Combi Steam Pizza Oven with Food Probe

This 60cm electric oven combines convection, steam, and pizza baking capabilities. It features a food probe for precise temperature monitoring to ensure perfectly cooked dishes.



## ADDITIONAL IMAGES



## Overview

### Professional Combi Steam Performance

The S66DQ-A is a high-performance 60cm built-in electric oven engineered for versatility in modern culinary environments. It integrates advanced convection, combi steam, and specialized pizza baking modes to deliver precise results across a wide range of cooking styles. Equipped with a food probe for internal temperature control, 68 smart menu settings, and automated cleaning features, this appliance streamlines professional kitchen workflows.

## Technical Specifications

Power Output	3000 W
Electrical Requirements	220V-240V 50Hz
Water Tank Volume	1.3 L
Net Weight	36.5 kg

## Cooking Features

Smart Menu Count	68
Supported Modes	Steam, Grill, Yogurt, Ferment, Defrost, Pizza, Convection

## Dimensions and Logistics

### Container Loading Quantities

Container Type	Units
20GP	81
40GP	162
40HQ	216

Unit Dimensions (WxHxD)	595 x 595 x 565 mm
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Packaging Dimensions (WxHxD)	685 x 655 x 650 mm
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