

DF3000 CONVECTION OVEN



GOURMET FOOD QUALITY THROUGH INTUITIVE EQUIPMENT

Often a remarkable meal makes the difference between an ordinary flight and a memorable one. The DF3000 allows you to provide gourmet meals with enhanced flavor through convection cooking.

KEY ATTRIBUTES

- Lightweight construction
- One-touch meal preparation
- Modular design
- Easy to clean & maintain
- Superior cooking at lower temperatures
- Even heat distribution
- Easy to read LCD display
- Auto-defrost feature



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MANY PARTS. *One* PARTNER.



ADVANTAGES

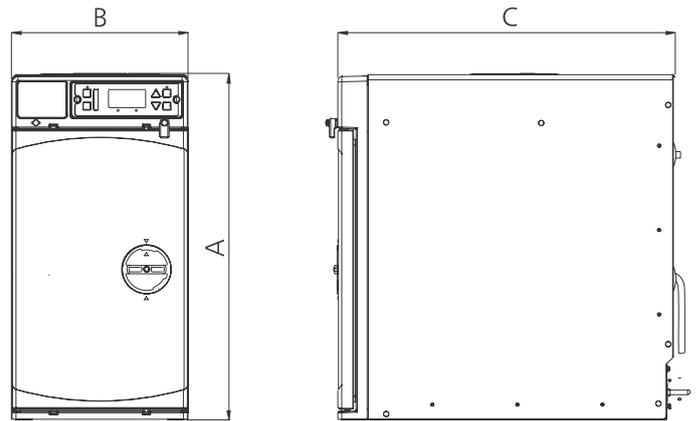
- Even heat distribution
- Lightweight construction
- Enhanced meal quality
- Left or right side door hinge

SAFETY

- Integrated door seal
- Door open sensor
- Rounded edges and recessed handles

PERFORMANCE

- 22-28 Minute prep time
- ARINC size 2
- Capacity: 32 meals (ATLAS)
- Auto defrost



SPECIFICATIONS

SIZE:

Height (A): 22.06 in (561 mm)

Width (B): 11.22 in (285 mm)

Depth (C): 21.32 in (541.5 mm)

WEIGHT:

34.8lbs (15.8kg)

ELECTRICAL:

- Three-Phase
- 200 Volts AC
- 360-800 Hz
- 3800 Watts Nominal

