Ristoattrezzature®

**Cod: 105890090022473**

# Three-phase electric bakery oven for mechanical bread-making, with glass door and light, 3 trays (60×40 cm), 3 chambers (62×50×12h cm) – 6 thermostats



## Description

It’s now possible to cook all kinds of dishes without taking up too much space in your workplace. Compact, reliable and powerful, they are ideal for bars and restaurants that offer their customers specialities to enjoy during a break – whether for a quick but tasty meal or a snack. They are easy to use and feature optimised energy consumption.

## Dimensions

| | |
|---|---|
| External dimensions | 915x690x900 mm |
| Internal dimensions | 620x500x120 mm |
| Packaging dimensions | 970x770x1025 mm |

## Technical specifications

| | |
|---|---|
| Amperage | 17.4 A |
| Electrical Power | 12 kW |
| Net weight | 114 kg |
| Operating temperature | +45 +455 °C |
| Power of the auditorium heating system | 6 kW |
| Power supply | Electric |
| Sky resistance power | 6 kW |
| Voltage | 400 V |
| Weight including packaging | 124 kg |