Ristoattrezzature®

Cod: 4297

Electric Pastry Oven with 3 Trays and a Baking Chamber



Description

BL tubular construction with pre-painted sheet metal panelling, combining robustness and elegance; front panel in top-quality, highly durable AISI 304 stainless steel. Scotch Brite finish, 15/10 thick; cooking chamber made of highly reliable aluminised sheet metal, 15/10 thick; floor made of riveted aluminised sheet metal, 20/10 thick; dual internal lighting, double door for accessing the cooking chamber, efficient insulation with evaporated rock wool panels, armoured heating elements for the top and base controlled by a controller. The controller is set to values ranging from zero to ten for precise regulation of the temperature of the base and top heating elements, and is equipped with an automatic pre-heating mechanism. Simply set the oven's start time, along with the desired temperature and positions. It is also possible to set baking times with an audible alarm to simplify workflow management. This controller is termed an 'energy-saving' model because it guarantees extremely high standards of energy efficiency. Furthermore, the most important feature of this controller is its calibration; that is, the controller divides both the base and the ceiling into three heating zone groups: 'Group one' in front of the oven door, 'Group two' in the centre of the chamber and 'Group three' at the back of the chamber, with the option to adjust the heating elements from one to seven to ensure even cooking across the entire surface of the chamber. Furthermore, there is an additional energy saving as the heating elements are activated for a shorter period.

The price refers to the oven with a single cooking chamber; you have the option to stack additional cooking chambers (SEE OPTIONS)

Dimensions

External dimensions	1800x900x450 mm
Internal dimensions	1250x750x220 mm

Technical specifications

Electrical Power	10 kW
Electricity consumption	6.5 Kw/h
Net weight	220 kg
Power supply	Electric
Voltage	400 V