Rotating rack convection oven. It meets reduced space requirements. Its versatility makes it perfect for many needs. Suitable for a large variety of bread and confectionery Products. Small and medium size. Electric operation with high-performance armoured heating elements, or a gas or diesel-powered Combustion chamber. Removable 12-trays rack with the following dimensions 40x60, 50x70 or 60x80 cm. Can be provided with a 2-Trays electrical chamber or an additional 12-trays proofer. Located on the upper part of the oven.

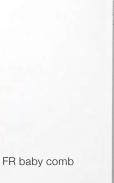
Stainless steel structure, front, baking chamber, and steam suction system. Double glazed door. The Removable steamer located inside the baking chamber is activated by an adjustable timed system. Manual steam exhaust valve. Perfect heat and steam distribution, even with continuous work cycles. It can be equipped with a mechanical or programmable digital control panel. Three-phase power supply + 230v or 400v neutral. 50 Or 60 hz. Special voltage upon request.



Door handle



2 trays Static electric baking chamber







MODEL	TRAY	DISTANCE		BAKING	DIMENSIONS	POWER			WEIGHT
	СМ	NR	MM	MQ	MM - W x L x H	KW	KW	KCAL	KG
FR BABY E57	50 x 70	12	80	4.2	1120 x 1640 x 1470 + 90	1	17		500
FR BABY 57	50 x 70	12	80	4.2	1120 x 1640 x 1470 + 90	1		23.000	500
FR BABY COMB 57	50 x 70	12	80	4.2	1120 x 1640 x 1470	1	17	23.000	500
DECK	50 x 70	2	B 180	0.7	1120 x 1380 x 520 + 90		5.5		180
DECK	50 x 70	2	B 230	0.7	1120 x 1380 x 570 + 90		5.5		190
PROOFER	50 x 70	12	66		1120 x 1150 x 650		0.5		70