

FR MINI 50 x 70



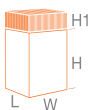
Fr mini is a rotary convection oven for reduced loads. Recommended for bread-making and confectionery Laboratories. Available with 8 or 10 baking trays (40x60 cm or 50x70 cm), in the electrical or with burner (Gas or diesel) version. Façade and baking chamber made of stainless steel. Double glass door. Manual or motorised steam exhaust valve. Powerful, removable, and easy to clean steamer. Crossed rockwool panel insulation. High performance armoured heating elements inserted from the top or front burner. Hot air circulates evenly in every point of the baking chamber.

A suitable amount of highquality steam allows the baking of any type of product, even the most hydrated. Extremely versatile. Its multiple configuration options and reduced dimensions make it suitable for many requirements. Ideal as a baking point for shopping centres, hotels and restaurants.

The oven is provided with proofer of 16 trays for the electrical version, 10 trays for burner type. It is available with electromechanical or digital control panel. Three phase power supply 230v or 400v. 50 or 60 hz. Special voltage upon request.



FR mini
gas or diesel



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KW	
FR MINI E57.8	50 x 70	8	83	2.8	1070 x 1200 x 1110 + 200	1.5	12.0	335
FR MINI E57.10	50 x 70	10	83	3.5	1070 x 1200 x 1280 + 200	1.5	12.0	350
FR MINI E57.PR	50 x 70	16	93		1070 x 1200 x 855	0.5		80
FR MINI E57.ST	50 x 70	12	82		1070 x 1200 x 673			35
MODEL GAS/DIESEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KW	
FR MINI 57.8	50 x 70	8	83	2.8	1070 x 1200 x 1110 + 200	1.5		20.000
FR MINI 57.10	50 x 70	10	83	3.5	1070 x 1200 x 1280 + 200	1.5		20.000
PROOFER	50 x 70	10	80		1070 x 1200 x 930	0.5		180