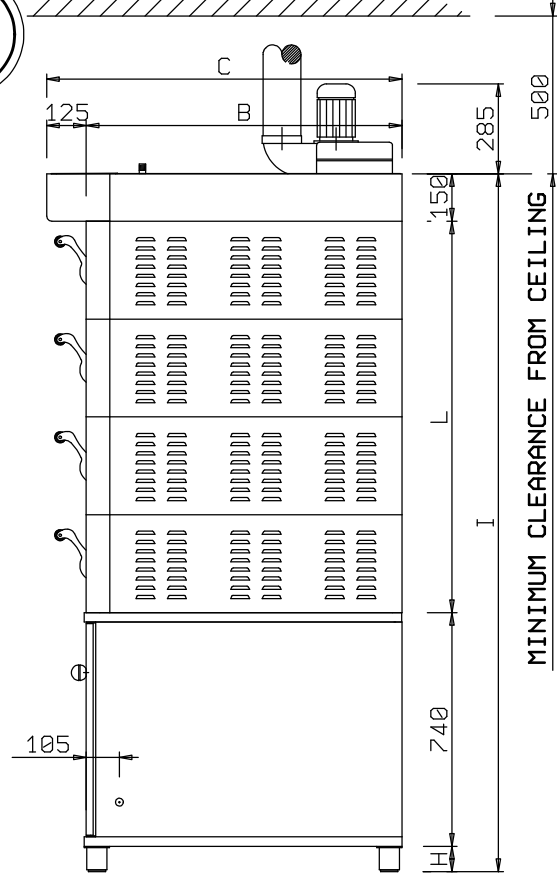
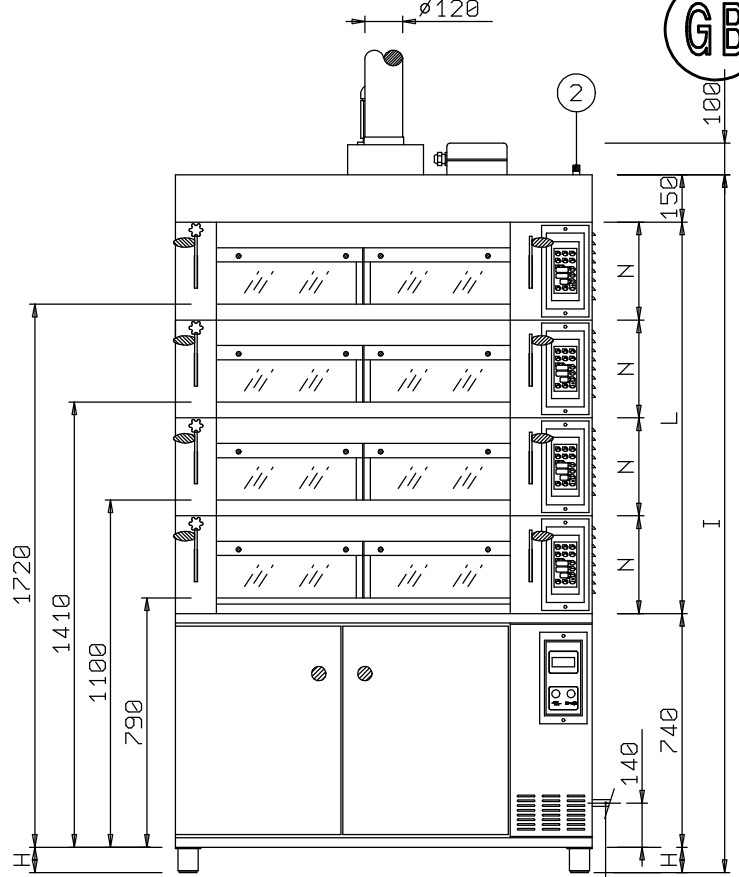


**A**



**GB**



**PANS 46X66**

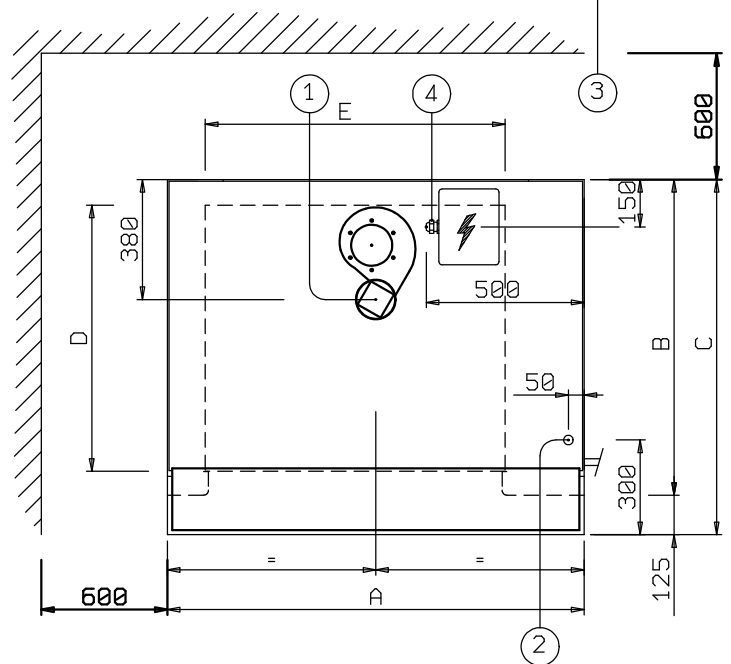
OVEN TYPE	A	B	C	D	E	F	G
2 PANS	1320	1000	1125	660	920	1170	1050
3 PANS	1800	1000	1125	660	1410	1170	1050
4 PANS	1320	1670	1795	1320	920	1370	1370
6 PANS	1800	1670	1795	1320	1410	1850	1720

**PANS 46X76**

OVEN TYPE	A	B	C	D	E	F	G
2 PANS	1320	1100	1225	760	920	1270	1150
3 PANS	1800	1100	1225	760	1410	1270	1150
4 PANS	1320	1870	1995	1520	920	1370	1570
6 PANS	1800	1870	1995	1520	1410	1850	1850

OVEN TYPE	H	I	L	M
1 H. 180 CHAMBER	190	1390	310	1510
2 H. 180 CHAMBERS	190	1700	620	1820
3 H. 180 CHAMBERS	80	1900	930	2020
4 H. 180 CHAMBERS	80	2210	1240	2330

WORKING CHAMBER HEIGHT CAN BE 180 , 230 , 280 mm BY CHOICE	USEFUL H. H. 180	H. 230	H. 280
	N	310	360



**TECHNICAL FEACTURES**

	2 PANS	3 PANS	4 PANS	6 PANS
INSTALLED POWER FOR SINGLE CHAMBER	4,5 KW	7 KW	8,5 KW	13 KW
AVERAGE CONSUMPTION FOR SINGLE CHAMBER	2,7 KW/H	4,2 KW/H	5 KW/H	8 KW/H
INSTALLED POWER PROOFER	0,5 KW	0,5 KW	0,5 KW	1 KW
AVERAGE CONSUMPTION PROOFER	0,3 KW		0,5 KW	
ELECTRIC POWER FOR STEAM GENERATOR FOR SINGLE CHAMBER	0,7 KW		1 KW	
USEFUL DIMENSIONS BAKING CHAMBER	D X E			
MINIMUM PASSAGE FOR DISSEMBLED OVEN	500 X G			
MINIMUM PASSAGE FOR ASSEMBLED OVEN WITH H. 180 CHAMBERS	F X M			
MINIMUM PASSAGE FOR ASSEMBLED PROOFER	800 X G			

1 STEAM EXHAUST PIPE	ø120
2 WATER ARRIVAL	ø1/2"
3 WATER DISCHARGE	ø1/2"
4 ELECTRIC ENERGY ARRIVAL	

**MODULAR OVEN WITH PROOFER AND STEAM SUCTION FAN**

**Sistema Qualita'**

DATA 09.05.05 VISTO . DATA 10.05.05

BOLL. 1045 DIS. SA. DIS.N° POS.486

DISEGNO DI PROPRIETA' RISERVATA E NON PUO' ESSERE RIPRODOTTO O MOSTRATO A TERZI AI SENSI DI LEGGE