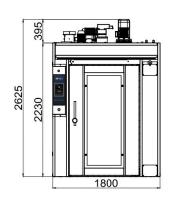
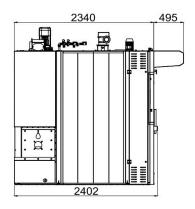
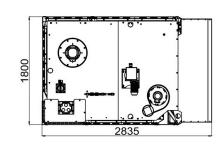


Rack ovens - INSPIRE







| DATA SHEET | |
|--|---|
| External dimensions | mm 1800x2835x2625 |
| Structure | Robust and masterful construction in AISI 430 stainless steel material internally and externally. Burning chamber in AISI 310 and 321 stainless steel. Insulation thickness 120mm with high thermal insulation mat. Adjustable door hinges. Oven base thickness 30mm. Large amount of steam production. Efficient and uniform air circulation over the entire height of the baking chamber. |
| Tray size | mm 800x1000 |
| n° of trays | 18 |
| Distance between trays | 87 mm |
| Max rack height for oven with platform | 1765 mm |
| Thermal power | 80.000 Kcal/h 101 Kw |
| Baking surface | 14,40 sqm |
| Total weight | 1.600 Kg |
| Steam volume | 600 mc/h |
| Maximum operating temperature | 300°C |
| Internal light | n.2 halogen lamps |
| Water inlet diamiter | 1/2" |
| Steam outlet diameter | 180 mm |
| Chimney diameter | 197 mm |
| Water drain diameter | 3/4" |
| Min - Max flow Natural Gas (G20) | 11.7 ~ 23.4 Nmc/h |
| Temperature sensor | Thermocouple J |
| Controller | With touch screen front panel of 7" |
| Power supply Voltage | 3/N - 400V 50Hz |
| Absorbed Current | 8,5A |
| Absorbed Power | 3,2 Kw |

| OPTIONS | |
|----------------------------------|---|
| Assembly | Oven assembly performed in the company. The oven is shipped fully assembled |
| Automatici steam exhaust opening | Automatic steam outlet gate managed directly by the controller |
| Refractory bricks | Internal lining of the baking chamber in refractory briks. |
| Eyebolts | Set of 4 oven lifting eyebolts |
| Platform | Racks rotation system on platform |
| Cover | Metal covering of moving parts and aspirators |

CODE

IN-180-G