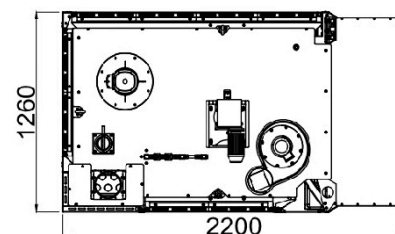
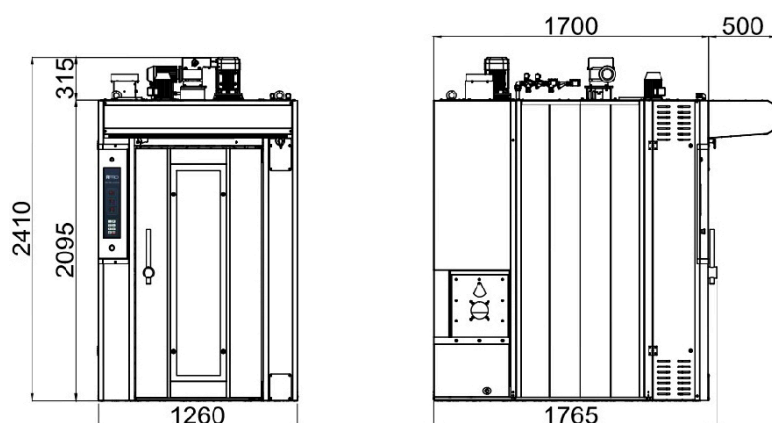


Rack ovens - EXTREME



DATA SHEET

External dimensions	mm 1260x2160x2415
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 600x400 mm 500x700 mm 450x650 mm 460x660 mm 400x800
n° of trays	18
Distance between trays	81 mm
Max rack height for oven with platform	1645 mm
Thermal power	45.000 Kcal/h 36 Kw
Baking surface	4,32 sqm
Total weight	950 Kg
Steam volume	400 mc/h
Maximum operating temperature	300°C
Internal light	n.2 halogen lamps
Water inlet diameter	1/2"
Steam outlet diameter	180 mm
Chimney diameter	197 mm
Water drain diameter	3/4"
Min - Max flow Natural Gas (G20)	2.3 ~ 5.8 Nmc/h
Temperature sensor	Thermocouple J
Controller	Digital display with soft key
Power supply Voltage	3/N - 400V 50Hz
Absorbed Current	4,7A
Absorbed Power	1,7 Kw

OPTIONS

Assembly	Oven assembly performed in the company. The oven is shipped fully assembled
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

EX-126-G