

CONVECTION OVEN

USE

- For tray size 400 x 600 (46.4 4 levels & 46.10 10 levels)
- For tray size 400 x 800 (48.4 4 levels & 48.9 9 levels)

CONSTRUCTION

- Stainless steel oven : front, baking chamber, frame, electrical heaters
- Double glass window
- Insulation with by means of glass wool mattresses
- Electromécanical contols & right hand side door handle
- Steam generator

ACCESSORIES

- Hood with or without exhaust fan
- Ornamental headband
- Proofer
- Retarder proofer
- Castors, shelves, drawer

GENERAL FEATURES

Models	With steam			Without steam	
	46.4	48.4	48.9	46.4	46.10
Height					
Oven alone	525 mm	525 mm	1050 mm	525 mm	1050 mm
Oven on proofer or stand	1375 mm	1375 mm	1900 mm	1375 mm	1900 mm
Ornamental headband or hood			2200 mm		2200 mm
Width					
Front	780 mm	780 mm	780 mm	780 mm	780 mm
Depth					
From door	1130 mm	1130 mm	1130 mm	1130 mm	1130 mm
Door opened	1750 mm	1950 mm	1950 mm	1750 mm	1750 mm
Minimum required	2500 mm	2700 mm	2700 mm	2500 mm	2500 mm
Oven + hood option	1570 mm	1770 mm	1770 mm	1570 mm	1570 mm
Floor area	1.05 m ²	1.05 m ²	1.05 m ²	0.90 m ²	0.90 m ²
Weight					
Oven	140 kg	160 kg	290 kg	140 kg	220 kg
Proofer underneath oven	94 kg	94 kg	94 kg	94 kg	94 kg
Oven stand	18 kg	18 kg	18 kg	18 kg	18 kg
Oven stand with tray slides	26 kg	26 kg	26 kg	26 kg	26 kg
Baking chamber					
Height	600 mm	800 mm	800 mm	600 mm	600 mm
Number of levels	4	4	9	4	10

