

Manufacturiers de fours pour  
boulangers, pâtisseries et restaurateurs

## Convection oven V40/V64 800 x 600 mm



Convection oven ideal for all types of products, the bakery pastry and snacks. Thanks to its modularity, the uses are many.

Reliability combined with great regularity cooking ensures optimum performance.  
**STEAM GENERATOR INCLUDED**

**Capacity** : 5 / 8 trays (600 x 800 mm) or 10 / 16 pastry trays (600 x 400 mm)

See table references

Model	V64	V40	Stand
Capacity 600 x 400 mm	16	10	20
Capacity 800 x 600 mm	8	5	10
Power / Kw	25	17	
Weight / Kg	350	250	35
Dimensions W	1000	1000	1000
D / mm	1150	1150	1150
H / mm	1150	890	1000

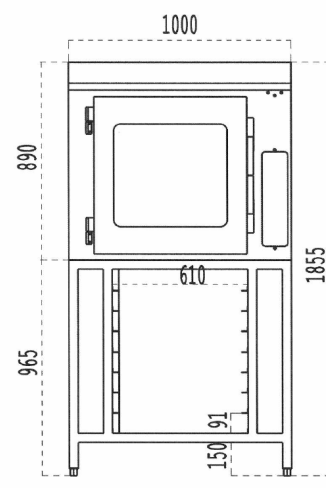
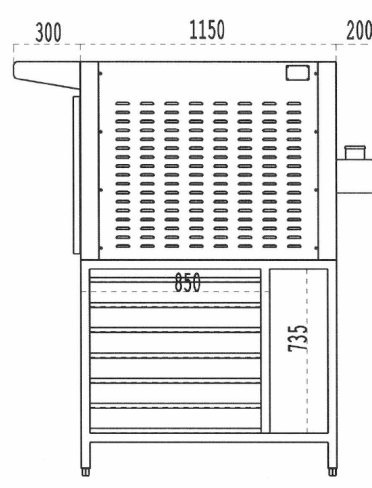
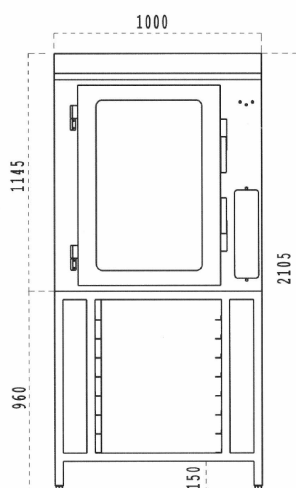
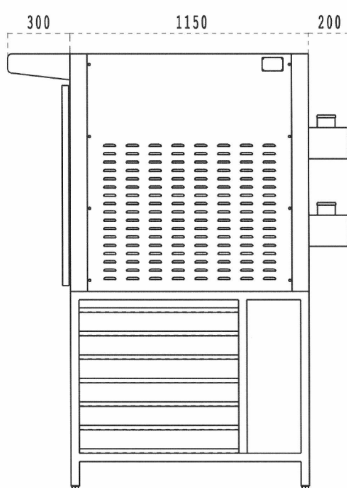
Warning : do allow a 220 mm space on the back of the oven for the engine

### Characteristics :

- Left door hinges
- Electromechanical controls for greater reliability
- Anti-clock wise convection for an optimal cooking
- Ovens available combined with a deck oven
- On stand
- On prover
- With hood without extractor

### Options :

- Right door hinges
- Extractor
- On wheels
- Single phase connecting
- Prover humidifier



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Electric convection oven 800x600 - V40/V64

## Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Door with double glasses to avoid heat loss
- All our ovens are manufacturing in our factory
- Electrical equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our mechanical
- Front and sides panels in brushed stainless steel
- 4 blades turbine
- Cage motor tightly closed
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting
- Adjustable feet

## Reservations :

- Water arrival 1/2"
- Cold water pressure 1 bar (Steam option)
- 3 phases connecting 400 T+N
- Hood diameter 200 mm
- Steam exhaust diameter 60 mm
- Steam condensation diameter 3/8"

- Regulators set in PID mode (Calculation of inertia temperature stable and precise).  
Incorporate digital timer with an end of cooking alarm.  
Terminal block model for change by a non-technical user.

## Regulator type M9



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