

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Convection oven 600 x 400 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

Capacity : 5 or 8 trays (600 x 400 mm)

See table references

Model	V5	V8	PH12	Stand
Capacity 600 x 400 mm	5	8	2	10 à 16
Power / Kw	10	10 ou 17	5	
Weight / Kg	160	210	110	35
Dimensions W	800	800	800	800
D / mm	1050	1050	1050	1050
H / mm	680	930	420	1000 ou 670

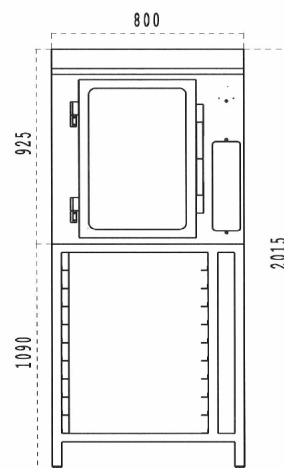
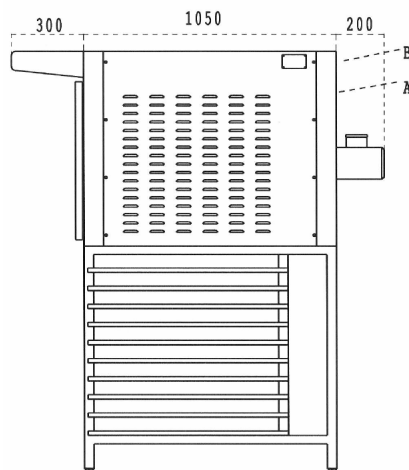
Warning : do allow a 220 mm space on the back of the oven for the engine

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
- Steam generator
- On wheels
- Single phase connecting
- Prover humidifier
- Extractor



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Electric convection oven 600x400 - V5/V8

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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