

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Electric Fixed Rack oven BV 120



MODEL: BV 120 E

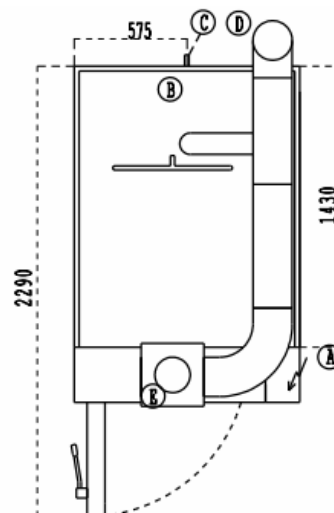
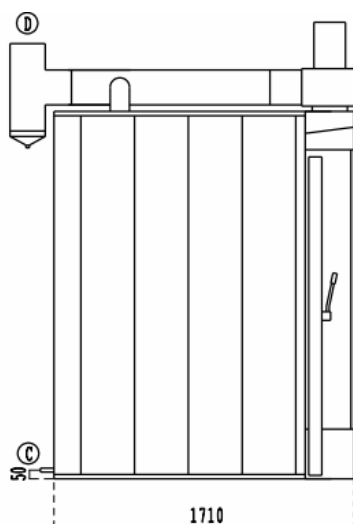
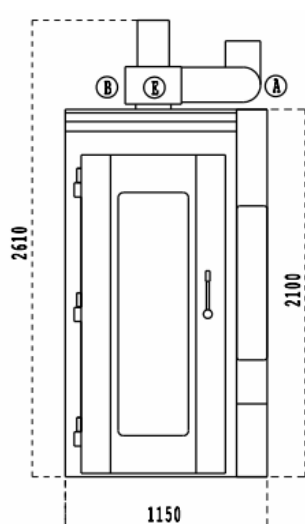
Fixed rack oven ideal for bakeries and pastries.

Reliability and energy saving.

Capacity : 15 levels for 600 x 800 mm baking trays
120 baguettes per baking

Characteristics :

- Right or left hinges
- Control panel on right or left side according to your local
- Digital thermostat
- Power : 41 Kw
- Weight: 1100 Kg
- Dimensions : W 1150 x D 1710 x H 2100 mm
- Overall height : 2610 mm
- Extractor included
- Possibility of GTC connection



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Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Refractory bricks allowing heat accumulation and important energy saving
- 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
- 6 blade turbines (quantity 4)
- Cage motor tightly closed (Convection oven)
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting



Reservations :

- Water arrival 1/2''
- Cold water pressure 1 bar
- 3 phases connecting 400V T+N
- Hood diameter : 200 mm
- Steam exhaust diameter : 60 mm
- Drains : diameter for the steam generators overflow : 3/8''
- Steam condensation diameter : 1/2''
- Do allow a 300 mm space on the back of the oven for the engine access

- 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.

- **Ensure the use of racks with deflectors adapted to the platform of Guyon's oven**

Regulator type M3

