

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Fuel rotary rack oven 144

MODEL : BVT 144 F

Rotary rack oven for bakeries and pastries
Reliability and energy savings.

Regularity of cooking for optimal performance.

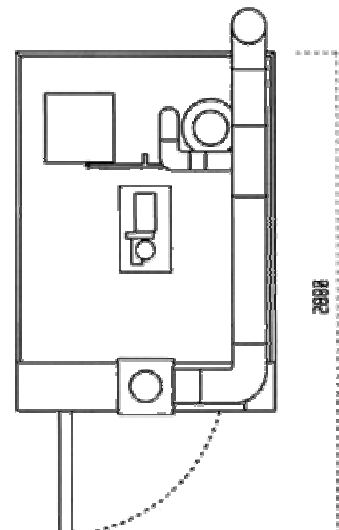
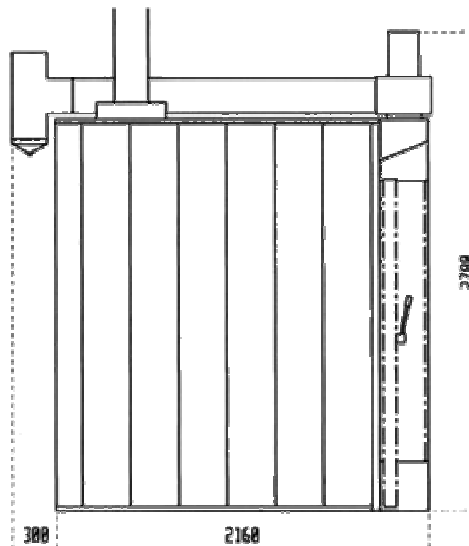
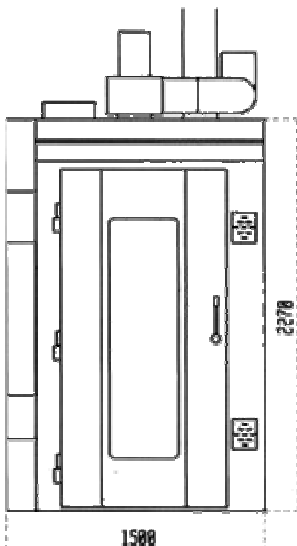
Capacity : 18 levels for 600 x 800 mm baking trays
144 baguettes per baking

For racks dimensions : W 670 x D 805 x H 1845 mm



Characteristics :

- Right or left hinges
- Control panel on right or left according to your local
- Electromechanical controls for greater reliability
- Power : 100 Kw
- Weight : 2000 Kg
- Dimensions : W 1500 x D 2160 x H 2270 mm
- Over all height : 2780 mm
- Extractor included
- Possible connection GTC
- Delayed light system
- End of baking Flash (Option)



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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.
- Double glasses door to avoid heat loss
- All our ovens are made in our factory
- Electric equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our oven controlled by servo motor
- Front and sides panels in brushed stainless steel
- 6 blades turbine (quantity 3)
- Cage motor tightly closed
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting
- High temperature sealing
- Energy saver and end of cooking flash in option



Reservations :

- Water arrival 1/2"
- Cold water pressure 1 bar
- 3 phases connecting 400V T+N
- Hood diameter : 200 mm
- Steam exhaust diameter : 110 mm
- Drains : diameter for the steam generators overflow : 1/2"
- Steam condensation diameter : 3/8"
- Burned gas exit : diameter 200 mm
- 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 adapted to the platform of Guyon's oven**

Regulator type M9

