

Technical data sheet



Product features

Bakery oven electromechanical 3x GN 2/1 - 12 kW

Model	SAP Code	00008900
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- Number of GN / EN: 0
- GN / EN size in device: GN 2/1
- GN device depth: 0
- Control type: Mechanical
- Humidity control: No
- Delta T heat preparation: No

SAP Code	00008900	Loading	400 V / 3N - 50 Hz
Net Width [mm]	950	Power gas [kW]	0.000
Net Depth [mm]	903	Number of GN / EN	0
Net Height [mm]	1647	GN / EN size in device	GN 2/1
Net Weight [kg]	156.40	GN device depth	0
Power electric [kW]	12.000	Control type	Mechanical

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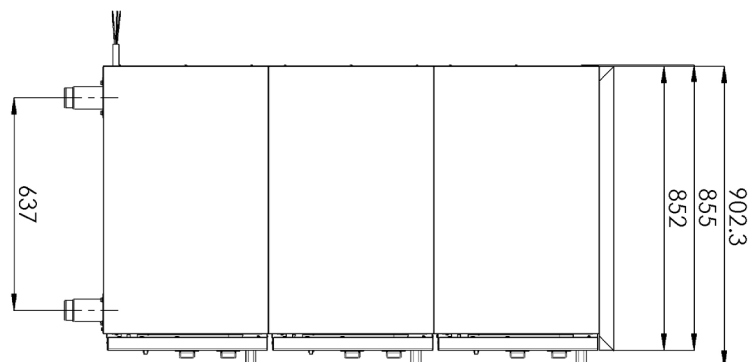
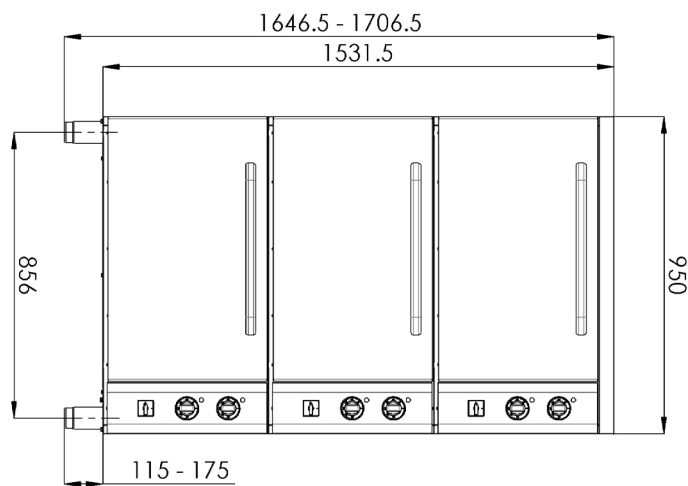
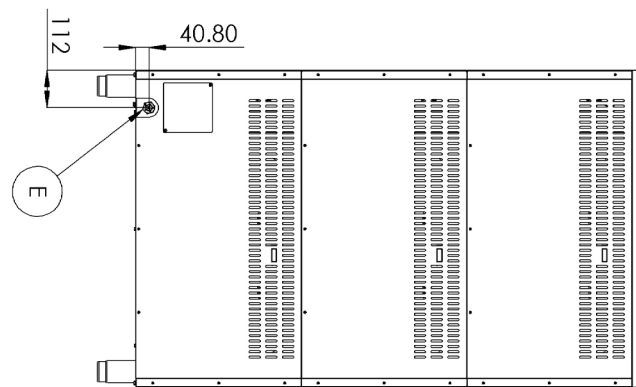
Technical drawing

Bakery oven electromechanical 3x GN 2/1 - 12 kW

Model

SAP Code

00008900



Technical data sheet



Product benefits

Bakery oven electromechanical 3x GN 2/1 - 12 kW

Model

SAP Code

00008900

1

All-stainless steel construction

round construction with stainless steel, rounded edges

- easy cleaning, high hygiene standard, long service life

2

Manual controls

setting values using rotary knobs

- suitable for roasting
- easy to use even for non-technical operators

3

Separate regulation

separate control of the upper and lower heating elements

- possibility of baking from above, below or both sides at the same time

4

Two types of power input

the option of choosing from two power sources without the need for an extra charge

- no need to change the local power supply

Technical data sheet



Technical parameters

Bakery oven electromechanical 3x GN 2/1 - 12 kW

Model

SAP Code

00008900

1. SAP Code:

00008900

2. Net Width [mm]:

950

3. Net Depth [mm]:

903

4. Net Height [mm]:

1647

5. Net Weight [kg]:

156.40

6. Gross Width [mm]:

1015

7. Gross depth [mm]:

975

8. Gross Height [mm]:

1822

9. Gross Weight [kg]:

171.90

10. Device type:

Electric unit

11. Power electric [kW]:

12.000

12. Loading:

400 V / 3N - 50 Hz

13. Power gas [kW]:

0.000

14. Material:

Stainless steel

15. Exterior color of the device:

Stainless steel

16. Width of internal part [mm]:

0

17. Depth of internal part [mm]:

0

18. Height of internal part [mm]:

0

19. Adjustable feet:

No

20. Humidity control:

No

21. Stacking availability:

No

22. Control type:

Mechanical

23. Chimney for moisture extraction:

No

24. Delta T heat preparation:

No

25. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

26. Reversible fan:

No

27. Sustaince box:

No

28. Probe:

No

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Model

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29. Remote control:

No

30. Smoke-dry function:

No

31. Low temperature heat treatment:

No

32. Number of burners/hot plates:

0

33. Number of fans:

0

34. Number of fan speeds:

0

35. Number of programs:

0

36. USB port:

No

37. Number of preset programs:

0

38. Number of recipe steps:

0

39. Minimum device temperature [°C]:

0

40. Maximum device temperature [°C]:

0

41. Device heating type:

Static baking

42. Number of GN / EN:

0

43. GN / EN size in device:

GN 2/1

44. GN device depth:

0

45. Food regeneration:

No