

# Technical data sheet



## Product features

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

<b>Model</b>	<b>SAP Code</b>	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

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

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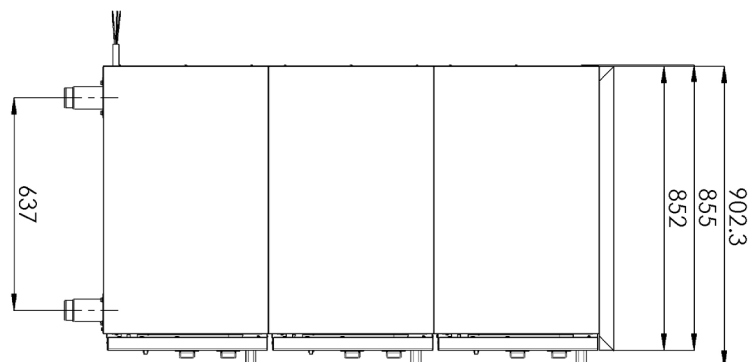
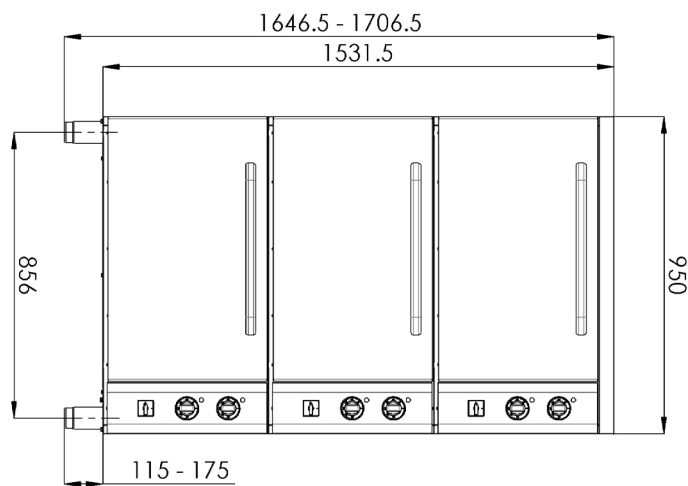
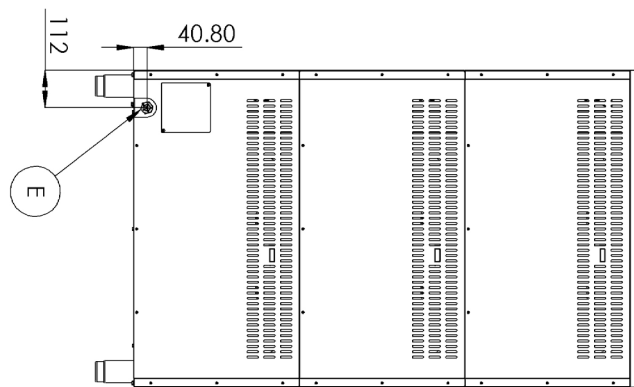
Technical drawing

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

# Technical data sheet



## Technical parameters

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

Model

SAP Code

00008900

**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

**46. Cross-section of conductors CU [mm<sup>2</sup>]:**

4

- Výkon (kW): 30-37 (230 V); 53-64 (400 V)

**47. Diameter nominal:**

DN 50

**48. Water supply connection:**

3/4"