

Ovens

CONVECTION OVENS

PRODUCT CODE

BM-CONO-1301-series

Convection oven + underbuild prover equipped with two timers, one for baking, the other for steaming. The frequency of the steam is adjustable. Underbuild prover for 10 trays 60x40 cm.

- Inside and outside of the oven all in stainless steel, heat-resistant glass door with silica-gel air-proof gasket. Thanks to the door which is easily taken-down, cleaning of the oven is very easy.
- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.
- The capacity is for either 5 or 8 trays measuring 40 x 60 cm or 46 x 72 cm depending on the model.



ALSO CAPACITY OF OVEN WITH 10 OR 12 TRAY (40 X 60 CM) IS AVAILABLE ON REQUEST.

| Code | Exterior Dimensions Oven | Exterior Dimensions Prover | Voltage | Frequency | PowerT | ray Size | Yield (pans) oven | Yield (pans) prover |
|-------------------|--------------------------|----------------------------|----------------|-----------|--------|------------|-------------------|---------------------|
| BM-CONO-1301-5(E) | 1100x900x730 | 920x1200x700 | 220V/380V | 50-60hz | 9kw | 600x400x20 | 5-7 | 10 |
| BM-CONO-1301-8(E) | 1100x900x1500 | 920x1200x700 | 220V/380V | 50-60hz | 16kw | 600x400x20 | 8-10 | 10 |
| BM-CONO-1301-5(G) | 1170x900x730 | 920x1200x700 | 110V/220V/380V | 50-60hz | 0.55kw | 600x400x20 | 5-7 | 10 |
| BM-CONO-1301-8(G) | 1170x900x1500 | 920x1200x700 | 110V/220V/380V | 50-60hz | 0.85kw | 600x400x20 | 8-10 | 10 |