

CONVECTION OVENS



EN 6040 Convection Ovens

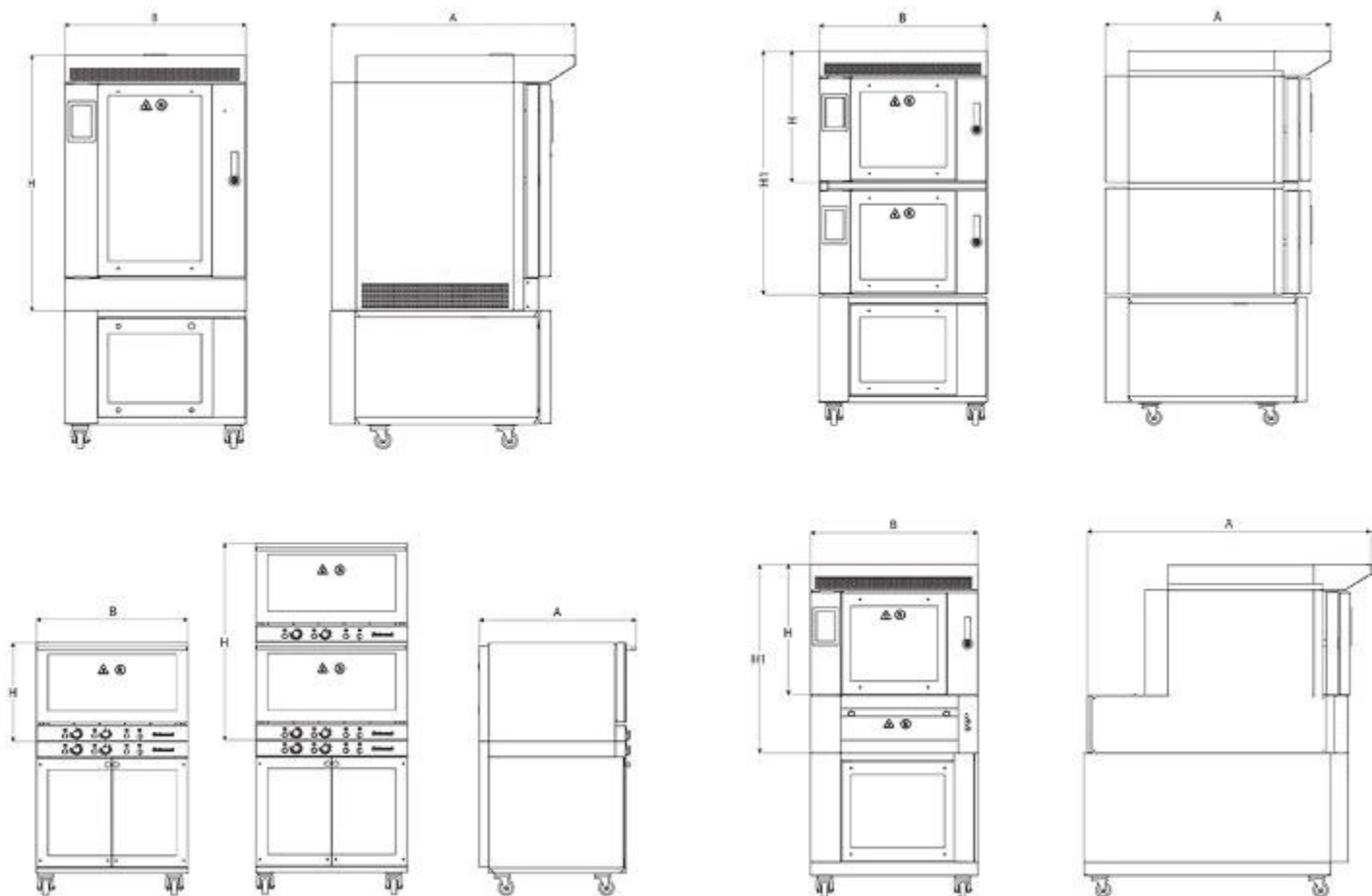
CONVECTION OVEN

- ▶ Convection ovens are particularly suitable for baking small volume cake, pastry, sandwich and bread production at patisseries, restaurants, hotels, and bakeries.
- ▶ Control panel is produced as touch screen or manual turning type.
- ▶ Hot air circulation is provided by inner fans (one fan for 4 or 5 trays oven, and double fans for 8 trays oven), and spread all over the baking area to provide a homogenous environment.
- ▶ The water is directly sprayed on the fans so it is easy and quick to supply demanded vapour inside the oven.
- ▶ The adjustable air flow channels provides the balance in upper and lower trays.
- ▶ There are 4 or 5 trays 8 and 10 trays capacity ovens available.
- ▶ The 4 and 5 trays model only operates by electric. The 8 trays model operates with gas or electric.
- ▶ The hood of the oven is a standard on the machine and no extra cost opposite of competitors.

Option

- ▶ Electrical or gas energy types (Except 4 and 5 trays models)
- ▶ Touch screen or manual turning type control panel
- ▶ Fermentation room or stainless steel table at the bottom of the oven





Convection Ovens		EN 6040 E-4T	EN 6040 E-5T	EN 6040 E-8T	EN 6040 G-8T
External Dimension	A	840	1200	1200	1240
	B	800	885	885	885
	H mm	1345	1380	1860	1900
	H1 mm	535	720	1200	1240
	H2 mm	810	660	660	660
Tray Dimension	mm	600 x 400	600 x 400	600 x 400	600 x 400
Tray Capacity	Adet/Pcs	4	5	8	8
Distance Between Trays	mm	75	80	100	100
Heat Capacity	kcal/h	5200	6900	13800	14000
Max Temp.	°C	250	250	250	250
Electrical Pwr.	kw	6,3	8,5	16,7	1
Weight	kg	75	130	195	230

* 4T: 4 Pcs Tray Capacity - 5T: 5 Pcs Tray Capacity - 8T: 8 Pcs Tray - 10T: 10 Pcs Tray Capacity

** E: Electrical Heating System - G: LPG or Natural Gas Heating System

*** FC: Fermentation Cabinet