

## CONVECTION OVENS

### CONVO



# BAKING LINE

#### Description:

Specifically designed for bake-off operations.

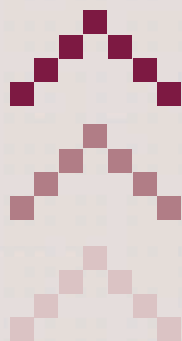
Mostly suitable for pre-baked and frozen bread and pastry products.

Internal structure and baking chamber made of 18/10 stainless steel.

- > **E=electric oven**  
with electromechanical/analogical controls
- > **G=gas oven**  
with electromechanical/analogical controls
- > Steam injection
- > Alternate fan rotation
- > Standard distance between trays 7.5 cm.

#### On request:

- > Special rack with increased distance between trays for better baking results, advised for baking bread:
  - 4 trays on model CONVO5 (distance 9 cm.)
  - 8 trays on model CONVO10 (distance 9 cm.)
- > Extraction hood with fan



#### TECHNICAL DATA

Trays n°  
Trays dimensions cm  
Dimensions cm  
Weight kg  
Power kW

#### CONVO5E

5 (4 on request)  
40x60  
93x91x88  
100  
8

#### CONVO10E

10 (8 on request)  
40x60  
93x96x114  
127  
16

#### CONVO16E

16  
40x60  
93x95x193  
229  
33.2

#### TECHNICAL DATA

Trays n°  
Trays dimensions cm  
Dimensions cm  
Weight kg  
Power kW  
Power gas kcal/h

#### CONVO5G

5 (4 on request)  
40x60  
61x41x47  
113  
0,45  
13000

#### CONVO10G

10 (8 on request)  
40x60  
93x96x114  
146  
0,6  
22100

#### CONVO16G

16  
40x60  
93x95x193  
249  
1,2  
25800