

Bakbar Convection Oven

Specifications:

Electrical requirements:	230-240V, 50Hz, 2.4kW, 10Amp
External Dimensions:	855mm w x 1472mm h on stand x 668mm d
Internal Dimensions:	635mm w x 270mm h x 465mm d
Oven Rack Dimensions:	600mm w x 400mm d
Nett Weight (total):	51kg



Operating Instructions:

This versatile counter top convection oven can be used as the primary oven in pubs, kiosks and smaller throughput applications, or as a dedicated product oven in higher throughput installations. Its compact size and limited kW requirements make it ideal as a remote cooking piece, and can be connected simply to a 10 Amp plug in supply.

Applications:

Bakbar convection ovens are designed for commercial use in service stations, convenience stores, bake-off applications, in-store bakeries, restaurants, hotels, hospitals, schools, pubs and supermarkets.

Baking:

Standard features for Bakbar Turbofan applications include 60-minute timers, water injection, low velocity fans, and fullview insulated glass doors (assisted by lights).

Roasting:

For roasting applications, units include easy clean vitreous enamel oven liners and three hour timer backed up by a cook and hold facility. Turbofan ovens reduce roasting times by up to one third and are able to significantly reduce shrinkage and moisture loss.



WARNING
Caution should
be exercised with
any appliance
employing heat.