

Technical data sheet



Product features

Bakery oven manual 3x GN 2/1 - 18.9 kW

Model	SAP Code	00008901
EPP 03 S	A group of articles - web	Convection machines



- GN / EN size in device: GN 2/1
- Control type: Mechanical
- Humidity control: No
- Delta T heat preparation: No
- Automatic preheating: No

SAP Code	00008901	Power electric [kW]	18.900
Net Width [mm]	950	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	903	GN / EN size in device	GN 2/1
Net Height [mm]	1647	Control type	Mechanical
Net Weight [kg]	156.50		

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Technical drawing



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Product benefits

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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

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Technical parameters



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Model	SAP Code	00008901
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1. SAP Code:

00008901

2. Net Width [mm]:

950

3. Net Depth [mm]:

903

4. Net Height [mm]:

1647

5. Net Weight [kg]:

156.50

6. Gross Width [mm]:

1015

7. Gross depth [mm]:

975

8. Gross Height [mm]:

1822

9. Gross Weight [kg]:

172.00

10. Device type:

Electric unit

11. Power electric [kW]:

18.900

12. Loading:

400 V / 3N - 50 Hz

13. Material:

Stainless steel

14. Exterior color of the device:

Stainless steel

15. Humidity control:

No

16. Stacking availability:

No

17. Control type:

Mechanical

18. Chimney for moisture extraction:

No

19. Delta T heat preparation:

No

20. Automatic preheating:

No

21. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

22. Probe:

No

23. Smoke-dry function:

No

24. Interior lighting:

No

25. Low temperature heat treatment:

No

26. USB port:

No

27. Device heating type:

Static baking

28. GN / EN size in device:

GN 2/1

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29. Food regeneration:

No

31. Diameter nominal:

DN 50

30. Cross-section of conductors CU [mm²]:

5

32. Water supply connection:

3/4"