

# Technical data sheet

## Product features



### Bakery oven electromechanical 3x GN 2/1 - 12 kW

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00008900            |
| EPP 03       | <b>A group of articles - web</b> | Convection machines |



- Number of GN / EN: 0
- GN / EN size in device: GN 2/1
- GN device depth: 0
- Control type: Mechanical
- Humidity control: No
- Delta T heat preparation: No

|                            |          |                               |                    |
|----------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>            | 00008900 | <b>Loading</b>                | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 950      | <b>Power gas [kW]</b>         | 0.000              |
| <b>Net Depth [mm]</b>      | 903      | <b>Number of GN / EN</b>      | 0                  |
| <b>Net Height [mm]</b>     | 1647     | <b>GN / EN size in device</b> | GN 2/1             |
| <b>Net Weight [kg]</b>     | 156.40   | <b>GN device depth</b>        | 0                  |
| <b>Power electric [kW]</b> | 12.000   | <b>Control type</b>           | Mechanical         |

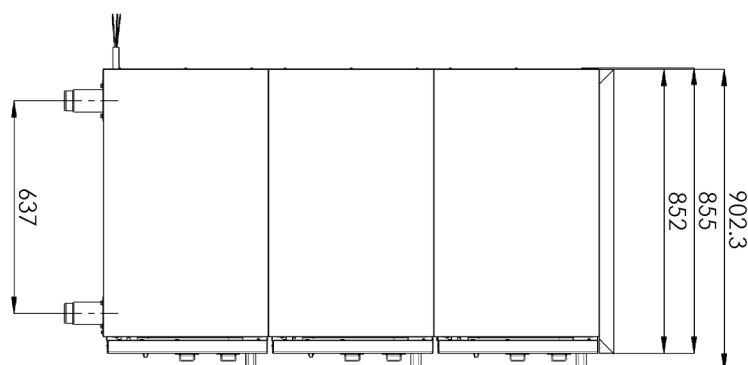
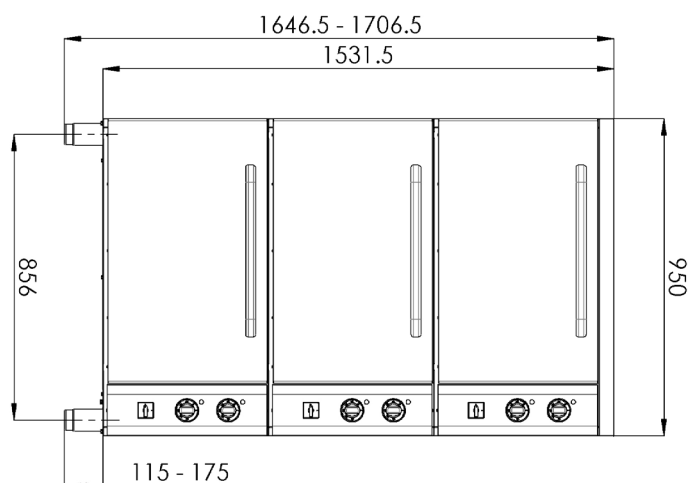
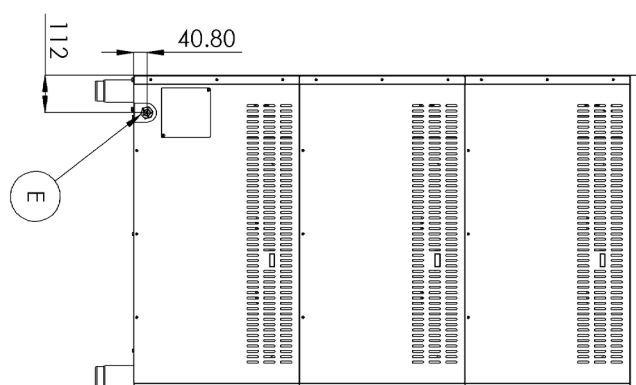
# Technical data sheet

Technical drawing



Bakery oven electromechanical 3x GN 2/1 - 12 kW

|              |                                  |                     |
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## Product benefits

### Bakery oven electromechanical 3x GN 2/1 - 12 kW

|        |                           |                     |
|--------|---------------------------|---------------------|
| Model  | SAP Code                  | 00008900            |
| EPP 03 | A group of articles - web | Convection machines |

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

# Technical data sheet

## Technical parameters



### Bakery oven electromechanical 3x GN 2/1 - 12 kW

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00008900            |
| EPP 03       | <b>A group of articles - web</b> | Convection machines |

**1. SAP Code:**

00008900

**2. Net Width [mm]:**

950

**3. Net Depth [mm]:**

903

**4. Net Height [mm]:**

1647

**5. Net Weight [kg]:**

156.40

**6. Gross Width [mm]:**

1015

**7. Gross depth [mm]:**

975

**8. Gross Height [mm]:**

1822

**9. Gross Weight [kg]:**

171.90

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

12.000

**12. Loading:**

400 V / 3N - 50 Hz

**13. Power gas [kW]:**

0.000

**14. Material:**

Stainless steel

**15. Exterior color of the device:**

Stainless steel

**16. Width of internal part [mm]:**

0

**17. Depth of internal part [mm]:**

0

**18. Height of internal part [mm]:**

0

**19. Adjustable feet:**

No

**20. Humidity control:**

No

**21. Stacking availability:**

No

**22. Control type:**

Mechanical

**23. Chimney for moisture extraction:**

No

**24. Delta T heat preparation:**

No

**25. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**26. Reversible fan:**

No

**27. Sustaine box:**

No

**28. Probe:**

No

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## Technical parameters



### Bakery oven electromechanical 3x GN 2/1 - 12 kW

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**29. Remote control:**

No

**30. Smoke-dry function:**

No

**31. Low temperature heat treatment:**

No

**32. Number of burners/hot plates:**

0

**33. Number of fans:**

0

**34. Number of fan speeds:**

0

**35. Number of programs:**

0

**36. USB port:**

No

**37. Number of preset programs:**

0

**38. Number of recipe steps:**

0

**39. Minimum device temperature [°C]:**

0

**40. Maximum device temperature [°C]:**

0

**41. Device heating type:**

Static baking

**42. Number of GN / EN:**

0

**43. GN / EN size in device:**

GN 2/1

**44. GN device depth:**

0

**45. Food regeneration:**

No

**46. Cross-section of conductors CU [mm²]:**

4

**47. Diameter nominal:**

DN 50

**48. Water supply connection:**

3/4"