

BST PASTRY OVEN - ELECTROMECHANICAL VERSION

BST0664ECR.RUXX



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PRODUCT FEATURES

The automatic rinsing systems are equipped with peristaltic pumps, which ensure greater efficiency.
 The concentrated detergent is automatically diluted during the rinsing process.
 High performance fan - This fan enables a higher heat exchange and better efficiency.
 Opening double glazed door with automatic closing mechanism.
 If the door is closed without the pane being blocked, it closes automatically, without breaking.
 Motorised steam drain - The user can set the drain position himself using a rotary knob on the control panel.
 Increased heat output (heating elements). Quickly reach the set temperatures and improved reactivity.
 Cooking chamber in AISI 304 stainless steel.

Cooking Method

CONVECTION

Cooking processes with circulating air enable the even and fast preparation of a variety of dishes.
 The dynamic air circulation created by the bidirectional ventilation air circulation promotes rapid heat exchange, which enhances the flavour and aroma of the food

Cooking temps:

from 30°C to 300°C

Ventilation:

from 45% to 100%

Humidity:

manual and automatic

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Weight (kg)	Capacity	Power (kW)	Electrical
	788x759x808	94	6 X EN 600x400mm	12.3	380-415V 3N 50/60 HZ