

BST PASTRY OVEN - ELECTROMECHANICAL VERSION

GIEBAK0564GCR.BUXX



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 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

The electromechanical products have a control panel with five rotary knobs that can be used to adjust the cooking method, temperature, timer and humidity by simply turning them.

The electromechanical version is a perfect combination of intuitive design and excellent performance for optimum user-friendliness.

The BST line is completed with the GAS models.

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Capacity Grids	Max temperature	Humidification	Power (kW)	Electrical
GIEBAK0564GCR.BUXX	934x857x812	5 X EN 600x400	270°C	Adjustable	9 - 13.8	220-240V 3N 50Hz