

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Rotary convection oven Nano



Convection oven ideal for all types of products, the bakery pastry and snacks.

Compact rotary convection oven to greater modularity and high homogeneity of cooking.

Its performance and reliability guarantee you an optimal peace of mind.

Capacity : 10 trays (600 x 400 mm) or (600 x 800 mm)

See table references

Model	Nano 64	Nano 68	Stand 64	Stand 68
Capacity in trays	10 600 x 400	10 600 x 800	With shelves for trays	With shelves for trays
Power / Kw	17	26		
Weight / Kg	380	400	35	40
Dimensions W	990	1260	990	1260
D / mm	1180	1450	1180	1450
H / mm	1220	1220	1090	1090

Warning : do allow a 220 mm space on the back of the oven for the engine

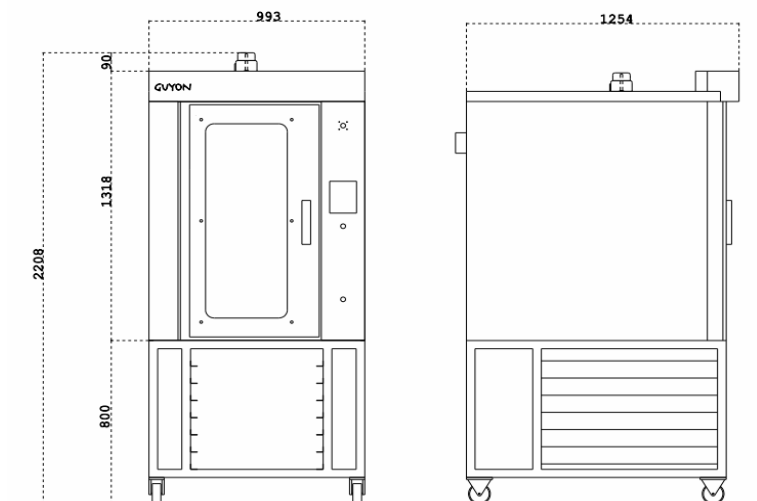
Characteristics :

- Left door hinges
- Touch pad control commands
- Anti-clock wise convection for an optimal cooking
- Ovens available combined with a deck oven
- On stand
- On prover
- With hood without extractor
- STEAM GENERATOR INCLUDED

Options :

- Right door hinges
- Extractor
- On wheels
- Single phase connecting
- Prover humidifier

Typical drawing
Non contractual



Baking rack



Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Rotary convection oven Nano

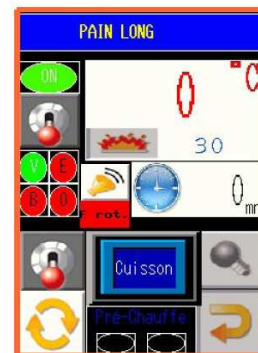
Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Door with double glasses to avoid heat loss
- All our ovens are manufacturing in our factory
- Electrical equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our mechanical
- Front and sides panels in brushed stainless steel
- Turbine with blades
- Cage motor tightly closed
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting
- Adjustable feet

Reservations :

- Water arrival 1/2"
- Cold water pressure 1 bar (Steam option)
- 3 phases connecting 400 T+N
- Hood diameter 200 mm
- Steam exhaust diameter 60 mm
- Steam condensation diameter 3/8"

- Screen of the touch pad control commands



1652 avenue de Genève

F - 74140 SCIEZ

Phone : +33 4.50.72.76.55 - fax : +33 4.50.72.52.72