

## Electric Oven for Pastry and Bakery

## 46P VAP





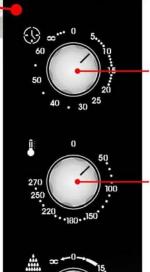


2 Motors w/ Reverse System Turbo Fan



Manual Direct Steam Inject

## **Mechanical Panel**



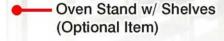
Timer 60-minute bake timer

## Temperature Temp. setting range from 50°C~270°C



Steam Inject
Sets the
percentage of
steam during
the cooking
process.





SPECIFICATION	
External Dimensions	965(W) x 830(D) x 610(H)
Tray Size	4 positions, 400 x600mm
Distance between trays	80mm
Power / Voltage	7.0kW 400V/ 3PH/ 50Hz
Weight	60 kg



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