

Electric Oven for Pastry and Bakery

104P VAP



-  **10 Trays**
600x400mm
-  **3 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.

Oven Stand w/ Shelves
(Optional Item)

SPECIFICATION

External Dimensions	965(W) x 830(D) x 1070(H)
Tray Size	10 positions, 400 x600mm
Distance between trays	80mm
Power / Voltage	14.2kW 400V/ 3PH/ 50Hz
Weight	110 kg

 **EPSONER**
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