

## TECHNICAL FEATURES "INDUSTRIA"

INFO	«INDUSTRIA» MODELS		
	40X60 45x75 50X70	60X80	60x100 80X80 80X100
N° trolley	1	1	1
Size of trolleys	40x60 45x75 50x70	60x80	60x100 80x80 80x100
N° of shelves on each trolley	15/18	18/20	18/20
External measures LxD(cm)	140x142	170x170	205x210
H without motors (cm)	205	230	230
H with motors (cm)	240	270	270
Weight (kg)	800	1300	1550
Burner	anterior	anterior	anterior
Thermic Power (kcal/h)	40.000	55.000	65.000
Thermic Power (KW)	41	64	76
Electric Power with Burner (KW)	1,5	2,5	3
Electric Power with resistances (KW)	24	47	50
Structure Material	inox aisi 430	inox aisi 430	inox aisi 430
Internal/External finishing	matt	matt	matt
Facade finishing	satin	satin	satin
Manual trolley positioning	si	si	si
Chamber ventilation motor power (KW)	1,5	1,5	2,2
Extraction hood motor power (KW)	0,37	0,37	0,37
Rotation gearmotor power + pulley (KW)	0,18	0,18	0,18
Movements on brass bushes	si	si	si
Oversized pulley for less wear (cm)	35	35	35
N° of rotation pulley belts	2	2	2
External panels material	inox aisi 430 + pvc	inox aisi 430 + pvc	inox aisi 430 + pvc
4cm pressed rock wool	yes	yes	yes
Fully welded structure	yes	yes	yes
Pre-assembled structure in 2 or 3 pieces	yes	yes	yes
<b>FACADE</b>			
Facade size (cm)	140x205	170x230	205x230
Door size (cm)	68x174	82x197	110x197
Door thickness (cm)	11	11	11
Double tempered inspection glass	yes	yes	yes
Glass size (cm)	30x127	45x127	48x127
Glass opening for cleaning	yes	yes	yes
Internal chamber lighting	yes	yes	yes
Anti burn handle	yes	yes	yes
Lock with adjustable brass bushings + bearing	yes	yes	yes

Door seals with high temperature silicone	yes	yes	yes
Adjustable door rotation pin*	yes	yes	yes
Electromechanical control panel as standard	yes	yes	yes
Hood with extractor	yes	yes	yes
Steel ramp for trolley from 0 to 3.5cm	yes	yes	yes
Burner position on the left side	yes	yes	yes
Left side water dispenser	yes	yes	yes
Left side steam chimney opening valve	yes	yes	yes
<b>BOILER</b>			
Boiler position on the left side, inside the chamber	yes	yes	yes
Removable steel protective casing, with screws	yes	yes	yes
Boiler dimensions (cm)	87x71x30	103x111x41	103x111x41
Boiler material part in contact with the flame	Aisi 310s refractory	Aisi 310s refractory	Aisi 310s refractory
Work in compression + consumption optimization*	yes	yes	yes
Anti-expansion boiler support	yes	yes	yes
<b>STEAMER</b>			
Steamer structure material	Iron	Iron	Iron
Bars material for humidity	B450	B450	B450
Removable drawers for easy cleaning	yes	yes	yes
Perforated casing for protection with steel screws	yes	yes	yes
Amount of steam generated	adjustable	adjustable	adjustable
Softness and homogeneity steam*	high	high	high
<b>COOKING CHAMBER</b>			
Cooking chamber material	Inox aisi 430	Inox aisi 430	Inox aisi 430
Reinforced hook for trolley (3cmx2cm)	yes	yes	yes
Platform on request	yes	yes	yes
Possibility of special hooks on request	yes	yes	yes
Upper part of the chamber with 15cm cavity for air flow	yes	yes	yes
Vertical air flow during cooking	yes	yes	yes
Ground effect in cooking	yes	yes	yes
«too-full" system as standard (security)*	yes	yes	yes
Adjustable slots for the air flow*	4	4	4
Easy maintenance for the boiler inside the chamber	yes	yes	yes
Reinforced floor material	Inox aisi 430	Inox aisi 430	Inox aisi 430
Reinforced floor thickness(mm)	3	3	3
Product drying valve	yes	yes	yes

\*DOOR PIN adjustable over time. Many ovens on the market have fixed pins. Our, adjustable, allows the door to be adjusted even after years, to guarantee 100% hermetic sealing, even in the presence of wear.

\*WORKING IN COMPRESSION: the boiler is built in such a way as to push the hot air inside from top to bottom. This creates a huge energy saving because the heat will come out of the chimney only by filling, not by draft like other ovens on the market, and will cause the burner to activate for less time. The optimal result is given by the perfect efficiency of the mechanism, which does not allow energy to be dispersed.

\* SOFTNESS STEAM: The system is designed "drop", in order to always give the same amount of steam during the rotation of the trolley, in order to avoid the classic jet that sprays a lot of steam immediately and for a short time.

\* "TOO-FULL" SYSTEM: to protect the regular operation and safety of the operator, we have designed a vertical chamber separated from the rest of the cooking chamber with an opening and adjustable door that allows air to escape and pressure dispersion in the room, given by the humidity of the dough.

\* SLOTS: our slots to regulate the flow of air during cooking are in 430 stainless steel and as high as the entire cooking chamber. The upper and lower part are adjustable every 10cm, to allow uniform cooking from the highest to the lowest pans.