



# D200

For 2 single or 1 double rack

## Key benefits



Danish design  
Timeless and elegant design in brushed stainless steel



Heating  
Fast and efficient heating with option of both electric, oil or gas



Touch display  
Simple and very user friendly. Can be changed independently from the control panel



Customized  
The ovens exists in many different versions and dimensions can be customized to your needs



Handcrafted and built to last 30 years



Bakes a broad range of products with excellent results



5 years warranty

## D200 Technical specifications

### MATERIAL INFORMATION

- \* Internal LED light
- \* Front of the oven is produced in stainless steel type 304
- \* Fire chamber is produced with 2 mm stainless steel type 253 MA

### ELECTRIC HEATED

3 PH 220 - 240 VAC	70,0 KW
3 PH 380 - 415 VAC	70,0 KW
Recommended fuse	125

### OIL/GAS HEATED

3 PH 220 - 240 VAC	93,0/2,5 KW
3 PH 380 - 415 VAC	93,0/2,5 KW
Recommended fuse	16

### TECHNICAL DATA

#### PROPERTY

Temperature range	50-350°C.
Steam generation	2,4 L./20 sec.
Water connection	1/2" minimum 3 bar

Platform diameter	1200 mm.
Max load for platform	1500 kg.

Height	2450 mm.
Height of rack	1870 mm.
External width x depth *	2250x1800 mm.
External width x depth **	1650x2340 mm.

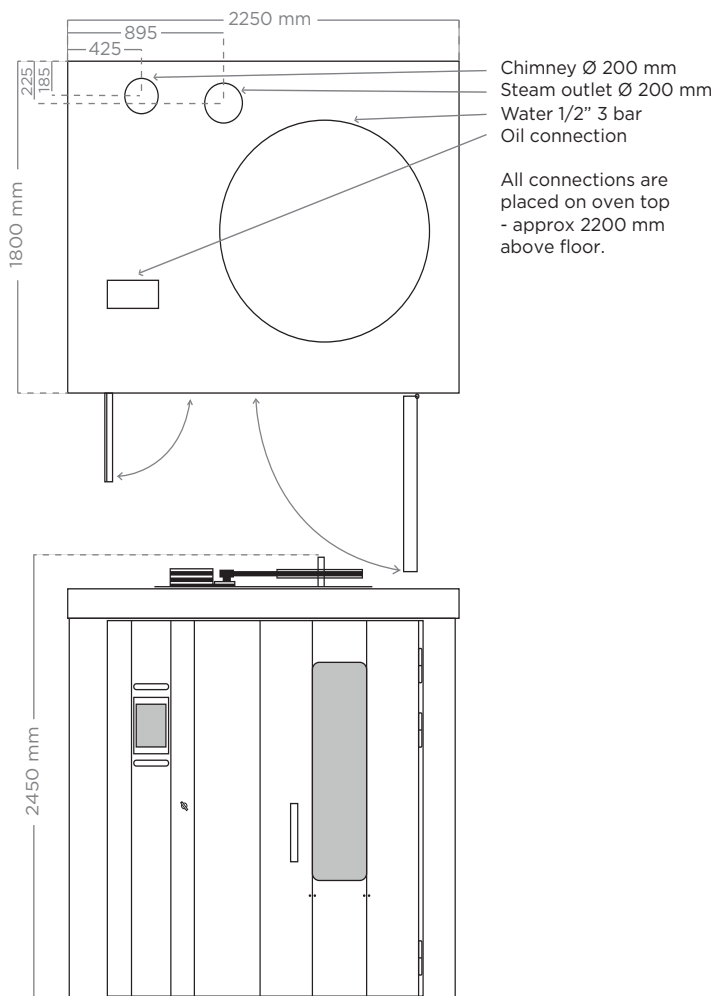
No. of racks - Tray size	2 pcs. - 460x610 mm.
	1 pcs. - 600x1000 mm

Shipping weight	1500 kg.
Minimum entry opening:	
- Delivery in 1 piece	1650x2450 mm.
- Delivery in 3 pieces	840x2000 mm.

\* Burning chamber on the side

\*\* Burning chamber on rear

### Technical footprint



**Please** stay in touch

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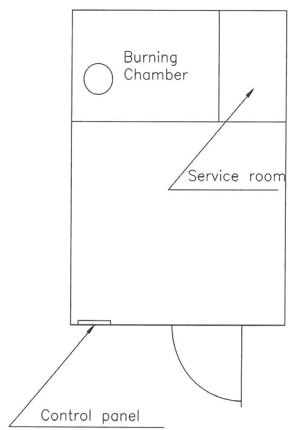
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## D200 Versions

VERSION A:



VERSION F:

