



# **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

## **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 3 PH 380 - 415 VAC	41,0 KW 41,0 KW
Recomended fuse	63

OIL/GAS HEATED	
3 PH 220 - 240 VAC 3 PH 380 - 415 VAC	58,0/2,5 KW 58,0/2,5 KW
Recommended fuse	16

## **TECHNICAL DATA**

#### **PROPERTY**

Temperature range Steam generation Water connection

Platform diameter Max load for platform

Heigth Heigth of rack External width x depth

No. of racks - Tray size

Shipping weight Minimum entry opening:

- Delivery in 1 piece
- Delivery in 3 pieces

# VALUE

50-350°C. 2,4L./20 sec. 1/2" minimum 3 bar

830 mm. 1500 kg.

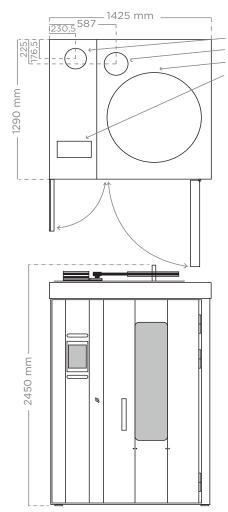
2450 mm. 1870 mm. 1425x1290 mm.

1 pcs. - 460x610 mm.

1500 kg.

1650x2450 mm. 840x2000 mm.

# **Technical** footprint



Chimney Ø 200 mm Steam outlet Ø 200 mm Water 1/2" 3 bar Oil connection

All connections are placed on oven top - approx 2200 mm above floor.

# Please stay in touch

#### **Danbake ApS** Nøgelgårdsvej 20 3540 Lynge Denmark

Jesper Larsen Sales Manager jl@danbake.dk +45 2343 8968

www.danbake.dk



