



D600

For 4 single or 2 double racks

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

D600 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

OIL/GAS HEATED

3 PH 220 - 240 VAC	175,0/5,0 KW
3 PH 380 - 415 VAC	175,0/5,0 KW
Recommended fuse	20

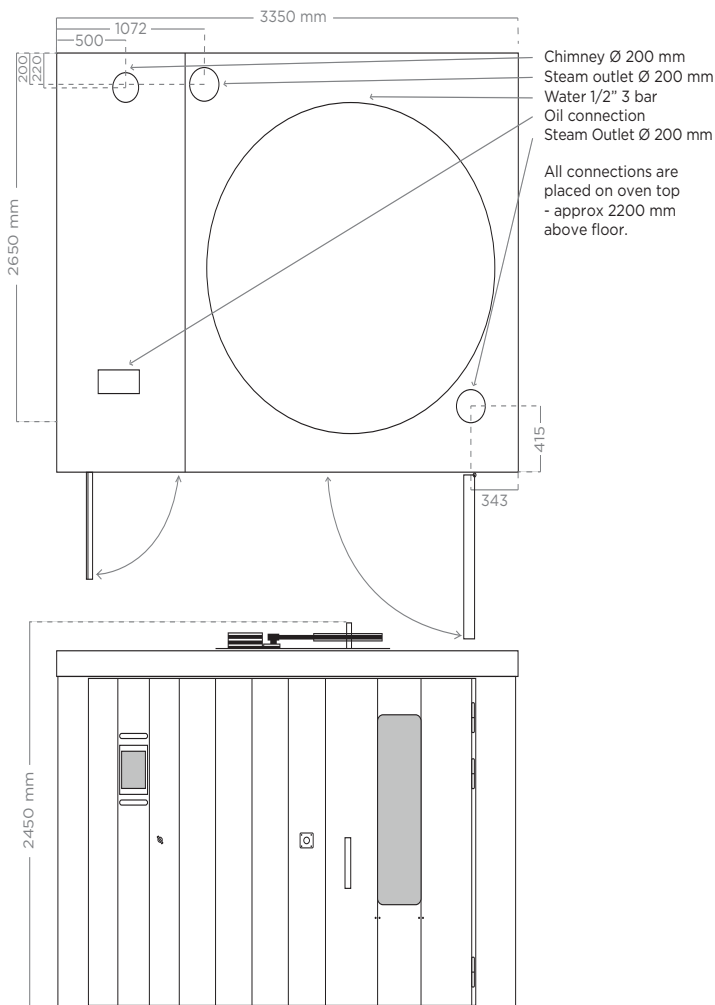
TECHNICAL DATA

PROPERTY	VALUE
Temperature range	50-350°C.
Steam generation	6,0 L./20 sec.
Water connection	1/2" minimum 3 bar
Platform diameter	2100 mm.
Max load for platform	2000 kg.
Height	2450 mm.
Height of rack	1870 mm.
External width x depth *	3350x2650 mm.
External width x depth **	2640x3555 mm.
No. of racks - Tray size	6 pcs. - 460x610 mm. 4 pcs. - 600x800 mm. 2 pcs. - 800x1000 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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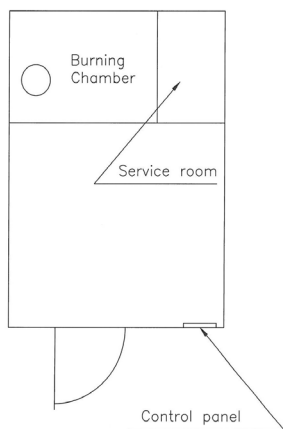
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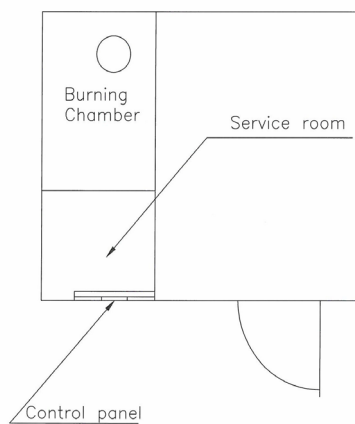
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D600 Versions

VERSION B:



VERSION F:



VERSION G:

