



Confectionery Rack Oven is designed especially for baking types of Pastries, Cakes, Cookies, Semi-Bulk & Bulk Breads by means of fully Indirect Heat System. Rack Oven can be provided as two models: with / without Steam System as per the needs. Recommended for Industrial Kitchens, Catering, Bread or Pastry Shops.

-Thermal System

This Oven, bakes the Bread via Radiation & Proximity by utilizing Fully Indirect Heat System as completely hygienic. The heat is generated in a combustion chamber with no burning gases inside the baking environment and no bread pollution. Therefore, the final product (Bread) will be baked via a clean method by this Oven.

-Control System:

The electrical control system can be provided as three models as the below:

-Industrial Control System:

Industrial Monitoring by PLC - HMI

Multi - Language

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

-Electronic Control System:

Multi - Language

Equipped with Automatic & Manual Baking Systems

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

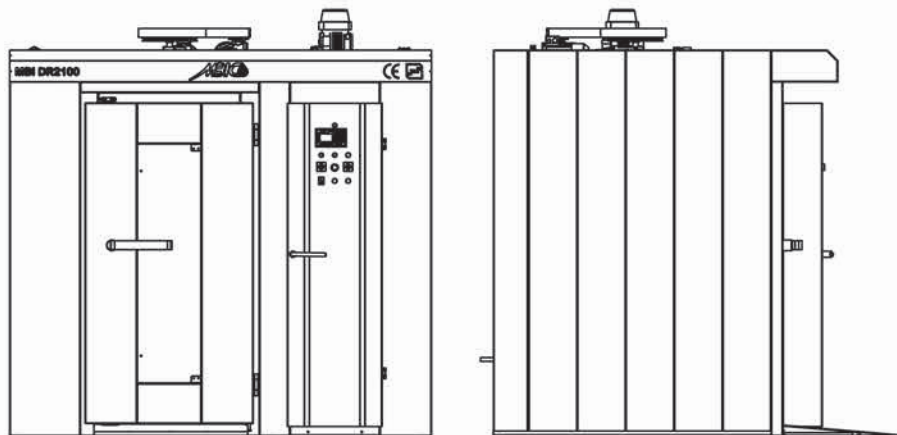
Panel Connection to WIFI and Remote System

Receiving of Baking Recipes as Online

Forum

-Simple Control System

Heat is regulated by the thermostat; rotating speed of baking plates are adjustable by the inverter and control switches can be set by the operator.



Features

Easy to Observe Baking
Easy Use, Maintenance, Loading & Unloading of Rack Oven
Reduced Space

Advantages

Holder of ISO 9001:2015, CE Certification, UL & CSA Certifications, and GOST Certification
Homogeneous Baking
Low Energy Consumption due to Special Thermal System by means of Indirect Heat System

Technical Data

Model	MBI DR 2100 CB	MBI DR 2100 S
Dimensions (cm)	270x158x240	240x200x240
Material of Baking Chamber	Steel - ST37	Steel - ST37
Steam System	Yes - No	Yes - No
Baking Capacity / 8 H (kg)	800 kg	800 kg
Motor Power (kw)	2.2	2.2
Voltage (V)	220-380	220-380
Fuel	Gas / Gasoil	Gas / Gasoil
Fuel Consumption(8hr)	50 M ³ - 45 L	50 M ³ - 45 L
Number of Operators	4	

