

Confectionery Rack Oven for Baking Pastry

Rack Oven used for baking different kinds of Pastries, Cakes, and Massive Breads as Indirect Heat. This Oven can be designed and made in two models (equipped with steam system and without steam system) as orders that is adequate for baking a wide range of Pastries or mixture of Bread and Pastry.

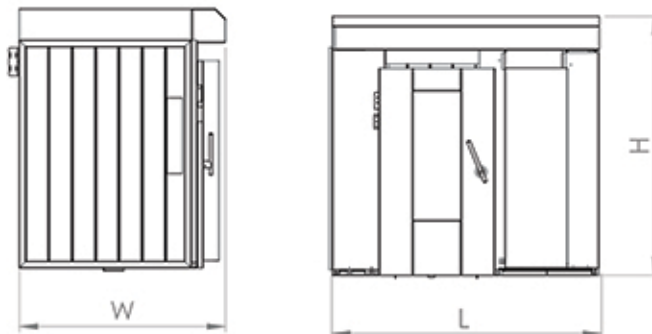
Specifications

Thermal System:

In this Oven, heat is completely indirect and the Products inside Baking Cabin baked with Heat Circulation by centrifuge fan. The heating converter is Winkler (Germany) with high efficiency and low fuel consumption.

Electrical System:

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set Oven temperature, steam time, adjusting of turning ON time the burner after the operation fan, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of Products. Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.



Features

- Possibility of Observing Products during Baking.
- Easy to Clean and Maintenance.
- Minimizing the Required Space.

Advantages

- Equipped with Baking Timer Alarm
- Holder of Iranian National Standard, CE Marking , ISO 9001-2008
- High Efficiency as Low Occupied Space
- Optimal Energy Consumption



Technical Data

Model	MBI DR 2100 I	MBI DR 2100 IS	MBI DR 2100 S	MBI DR 2100 SS
Dimensions (cm)	240x198x244	240x198x244	240x198x244	240x198x244
Material of Baking Cabin	Steel ST37	Steel ST37	Stainless Steel	Stainless Steel
Steam System	No	Yes	No	Yes
Baking Capacity in 8 Hours	800 kg	800 kg	800 kg	800 kg
Motor Power (kw)	2.2	2.2	2.2	2.2
Voltage (V)	220-380	220-380	220-380	220-380
Fuel	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil
Fuel Consumption/Ton	50 M ³ - 45 L	50 M ³ - 45 L	50 M ³ - 45 L	50 M ³ - 45 L
Required Workers	4	4	4	4