

# F50E+PD 60.60

## ELECTRIC STATIC AND CONVECTION OVEN



Date \_\_\_\_\_

Project \_\_\_\_\_

Location \_\_\_\_\_

### MODEL | ITEM CODE

MODEL	ITEM CODE
<ul style="list-style-type: none"> <li>← F/K C</li> <li>← F45E - F50E - F55E</li> <li>← F KIT/6</li> <li>← PD 60.60 - PD 72.72</li> <li>← IDD 60.60 - IDD 72.72</li> </ul>	<p>COMP B+P2/S</p> <p>With stand with castors + stacking kit</p> <p>Avec support avec roues + necessaire pour recouvrement</p>
<ul style="list-style-type: none"> <li>← S 60.60/50</li> <li>← castors - roues</li> <li>← F/K C</li> <li>← F45E - F50E - F55E</li> <li>← F KIT/6</li> <li>← PD 60.60 - PD 72.72</li> <li>← IDD 60.60 - IDD 72.72</li> </ul>	<p>COMP B+P2/L</p> <p>With prover with castors + stacking kit</p> <p>Avec etuve avec roues + necessaire pour recouvrement</p>
<ul style="list-style-type: none"> <li>← L 60.60/70 - L 72.72/70</li> <li>← castors - roues</li> <li>← F/K C</li> <li>← F45E - F50E - F55E</li> <li>← F KIT/6</li> <li>← PD 60.60 - PD 72.72</li> <li>← IDD 60.60 - IDD 72.72</li> <li>← F L/60U</li> <li>← castors - roues</li> </ul>	<p>COMP B+P2/LU</p> <p>With prover with humidifier with castors + stacking kit</p> <p>Avec etuve avec unificateur avec roues + necessaire pour recouvrement</p>

### OPTIONS AND ACCESSORIES (WITH SURCHAGE)

- Prover with castors with humidifier, height 600mm
- Support with castors and trayholder slides, height 500mm
- Hood exhauster
- Additional trayholder slides
- Canalized hood in stainless steel with tempered silk-screen processed glass logo BlackBar® Design
- Water pressure regulator (CONVECTION)

### EXTERNAL CONSTRUCTION

Control panel on the right front side

#### STATIC

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring, door handle in stainless steel, tempered crystal glass
- Vapour outlet in stainless steel

#### CONVECTION

- Structure in shaped stainless steel plate
- Oven top cover, front and sides in stainless steel
- Oven back in aluminized steel
- Stainless steel door with 2 tempered glasses, the internal glass type of athermic has an easy compass opening for cleaning
- Locking handle in thermoplastic material

### INTERNAL CONSTRUCTION

Thermal insulation in rock wool

#### STATIC

- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet

#### CONVECTION

- Baking chamber in shaped stainless steel plate able for cleaning
- Trayholder in welded stainless steel plate, extract team production by
- Nebulizer injection system in stainless steel for s timer controller, programmable or manual

### FUNCTIONING STATIC

- Heating by armoured heating elements
- Separate heating element control by mean contactors that are controlled by thermostats
- Maximum temperature reached 450°C (840°F)
- Continuous measurement of temperature by probe indicator

### CONVECTION

- Heating by circular armored heating elements
- Ventilation system by alternating rotation centrifugal fans in stainless steel
- Maximum temperature reached 270°C (518°F)
- Continuous temperature monitoring with thermocouple
- Programmable electronic (100 programs) function management ECO-SMARTBAKING® and control of power PID can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product ADAPTIVE-POWER® TECHNOLOGY
- Vapour ducting using a motorized programmable valve

### STANDARD EQUIPMENT

Stacking kit, height 60mm

#### STATIC

Illumination by halogen lamp

#### CONVECTION

- Color multilanguage display TFT 5" with the possibility to program up to 9 baking steps. Customized Hotkey with recurring control.
- Humidity management. Weekly Timer with the possibility to program two lightings and two power off every day
- USB slot for data reading/input DATA-FEED® SYSTEM, ECO-STAND BY® TECHNOLOGY for break, POWER-BOOSTER® TECHNOLOGY for workload peaks
- Self-diagnosis with error message display
- Lighting with halogen lamps easy to replace
- Independent maximum temperature safety device
- Setting steaming



