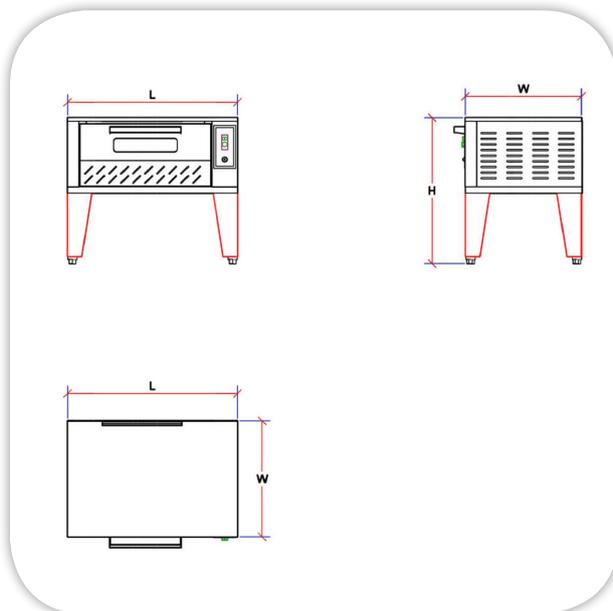
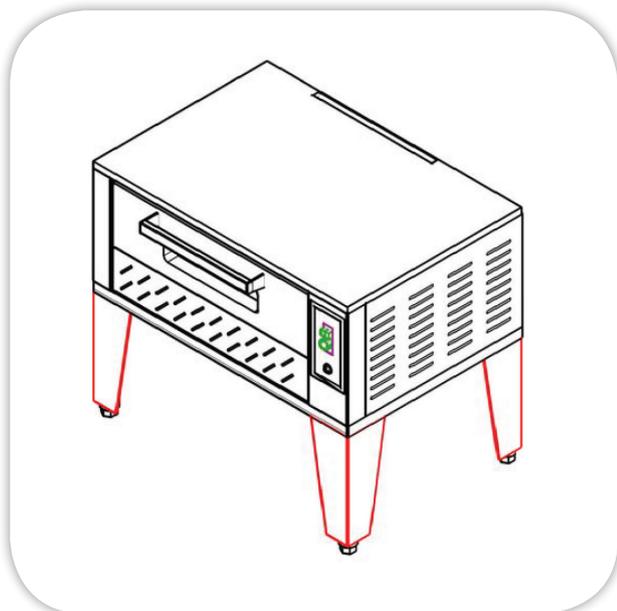


GAS DECK BAKERY OVEN (VENICE IG) - ROTARY FLOOR SURFACE

Item:



ISO 9001



SPECIFICATIONS:

Body: Heavy duty steel construction, thermal enamel painted steel interior, cladding enamel Painted steel exterior except front Stainless steel & floor surface steel 3mm thickness, available up-on request thermal bricks fire stone (25mm thickness).

Door: Hinged door equipped with, big thermal glass window.

Unit Dimension: (1180× 820 ×550mm)

Gas: Natural gas or LPG.

Control: Thermostatically Controlled (50:350°C) Per deck, equipped with Internal Lighting, equipped with automatic shut-off gas valve, ignition spark & safety pilot

Chamber: Capacity (2)(400×600mm) baking trays, internal dimensions (830× 610 ×250mm)

Stand: Painted Steel Construction-Height upon models

Available up-on request: floor surface thermal brick fire stone dimensions (820× 620 ×25mm), steel or stainless steel Bakery Trays.

TECHNICAL DATA:

MODEL	Dimensions (mm)			Capacity Tray (400×600mm)	Gas Power (K.W)gas	Net Weight (KG)
	L	W	H			
Venice IG-(2)(40×60)G Single Deck Electric Bakery, Oven	1180	820	1340	2	11.8	
Venice IG-(2)(2)(40×60)G Double Deck Electric Bakery, Oven	1180	820	1500	4	23.5	

Masria, In Line with its policy to continually improve its quality, reserves the right to change specs without notice.

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