







FEATURES

- Durable stainless steel construction
- Double-glazed door for better heat retention
- Electromechanical temperature control
- 2 Fans installed
- Manual control timer installed (0 to 120 minutes)

SPECIFICATIONS

MODEL **ELECTRICITY DIMENSIONS** CHAMBER DIM WEIGHT CAPACITY TEMP RANGE

2.7kW, 230V, Single Phase 600 x 600 x 570mm high 460 x 370 x 360mm high 51kg $(4x)^{2}$ 435 x 315mm trays 50 to 300°C

SmartChef HECO-A1E

COS0004 **ORDER CODE**

BAKERY CONVECTION OVENS





FEATURES

- Manufactured from 201 non-magnetic stainless steel
- Doors are fitted with tempered glass
- Internal lighting for improved view of the product
- Fitted with a heavy duty door handle
- Fitted with bi-directional fans
- Adjustable air duct, for more baking varieties
- Timer and Steam function





10 TRAY

SPECIFICATIONS

MODEL **ELECTRICITY DIMENSIONS** WEIGHT CAPACITY RUNNER SPACING TEMP RANGE

ORDER CODE

BakeMark RX10D 18kW, 380V, 3 Phase + N 930 x 1320 x 1550mm high 250kg

(10x) 600 x 400mm trays 80mm

90 to 300°C

COB-RX10D 1020mm 1330mm

6 TRAY

SPECIFICATIONS

MODEL **ELECTRICITY DIMENSIONS** WEIGHT CAPACITY **RUNNER SPACING** TEMP RANGE

ORDER CODE

BakeMark RX6D 9kW, 380V, 3 Phase + N 910 x 1370 x 890mm high 170kg (6x) 600 x 400mm trays 80mm

90 to 300°C

COB-RX6D

190kg 1030mm 1420mm

OPTIONAL STAND

DIMENSIONS RUNNER SPACING 920 x 1000 x 480mm high 40mm

ORDER CODE SOB0010

OPTIONAL STANDI

DIMENSIONS RUNNER SPACING 910 x 1000 x 770mm high 40mm

ORDER CODE SOB0006

OPTIONAL EXTRAS

BAKING TRAY

600 x 400 x 30mm

BTA0064

OVEN GRIDS 600 x 400mm

270kg

OGS0064

COOLING RACK

600 x 400mm

CTS0064