



Bakermax Stackable Electric Deck Bakery Oven with steam- ME2ST-1D

Quick Overview

- 1 layer, 2 trays (trays not included) electric oven with optional unit for steam cooking
- Heavy-duty castors
- Can stack up to 3 layers
- Stainless steel sole with optional stone sole upgrade
- An efficient heating tube makes baking more efficient and even
- Digital micro-computer controller for more accurate temperature
- The inter-layer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly
- Double-glazed tempered glass viewing window to permit real-time control of baking conditions
- Internal Chamber dimensions: 860x623x215mm
- Suitable for 600x400 trays
- Memory function
- Individual temperature controllers for upper and lower heating elements
- Temperature Range: 0 to +380

Description

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Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Connection Type	Electric
Net Weight (Kg)	160
Width (mm)	1300
Depth (mm)	908
Height (mm)	770
Packing Width (mm)	1350
Packing Depth (mm)	910
Packing Height (mm)	750
Power	415V, 8.6kW/3-N
Warranty	1 Year Parts and Labour Warranty