



Bakermax Electric Deck Bakery Oven with steam - ME2ST-1

Quick Overview

- 1 layer, 2 trays (trays not included) electric oven with optional unit for steam cooking
- 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 window to permit real-time control of baking conditions
- Internal Chamber dimensions 860x623x215
- Suits 600 × 400 trays

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)	135
Width (mm)	1240
Depth (mm)	860
Height (mm)	625
Packing Width (mm)	1300
Packing Depth (mm)	910
Packing Height (mm)	750
Power	415V, 8.6kW/3-N
Warranty	1 Year Parts and Labour Warranty