



Convection Oven

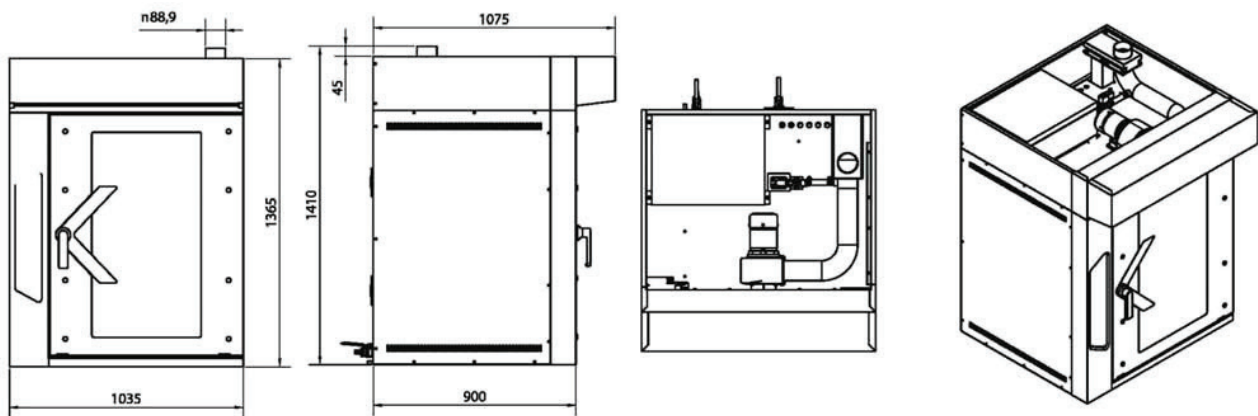
Technical Features

Model	LIDYA 10 E
Serial number	
Width ± 5 mm	1035
Length ± 5 mm	1075
Height ± 5 mm	1410
Weight ± 5 kg	
Warranty period	1 year / yıl
Type of electricity	380 V 60 Hz N+PE
Electric power (total) kw	19 kW
Phase	3
Resistance	2 x 9 Kw = 18 kW
Circulation motor amp.	1.25 A
Steam outside motor amp.	0.71 A
Circulation motor rpm&power	1420 rpm 0.37 kW
Steam outside motor rpm&power	2710 rpm 0.25 kW
Standards	TSE -ISO 9001



Lidya serie pastry ovens are for cooking bread or pastry between 150/250 °C . Ovens can work under hard climate conditions like 5/45 °C and up to 80% relative humidity.

- Tray Dimensions : 40 x 60 cm - 10 trays
- Cooking Time : 10 - 20 minutes
- Temperature Control : 0 / 400 °C
- Steam Temperature :120 °C (0 - 10 seconds period)



Makes Your Bakery Productive!

Australia Smart Trading Pty Ltd. T/As ibakery

A: 13/20 Alfred Street , Chipping Norton, NSW 2170

M: 0450 600 800

W: ibakery.com.au

Ask how you can optimize your bakery business and maximize your productivity?



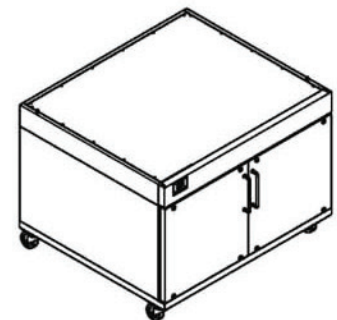
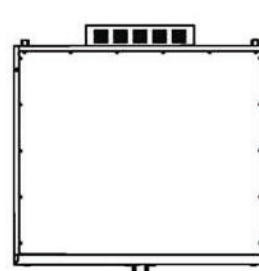
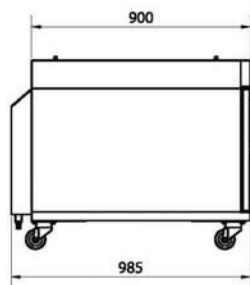
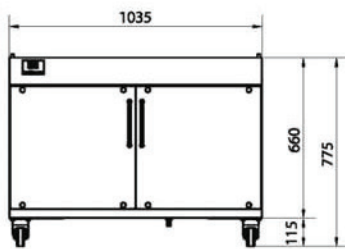
Fermentation Cabinet



Technical Features

Model	M010
Serial number	
Width ± 5 mm	1035
Length ± 5 mm	985
Height ± 5 mm	775
Weight ±5 kg	
Warranty period	1 year / yil
Type of electricity	220 V 50 Hz N+PE
Electric power (total) kw	2.5
Phase	1
Resistance	2x1 kW
Circulation motor rpm&power	1400 rpm 0.038 kW
Standards	TSE - ISO 9001

Fermentation cabinet is for dough proofing at 0 /40 °C and 0% - 80% relative humidity. Time, temperature and fermentation level are all adjustable.



Makes Your Bakery Productive!

Australia Smart Trading Pty Ltd. T/As ibakery

A: 13/20 Alfred Street , Chipping Norton, NSW 2170

M: 0450 600 800

W: ibakery.com.au

Ask how you can optimize your bakery business and maximize your productivity?