

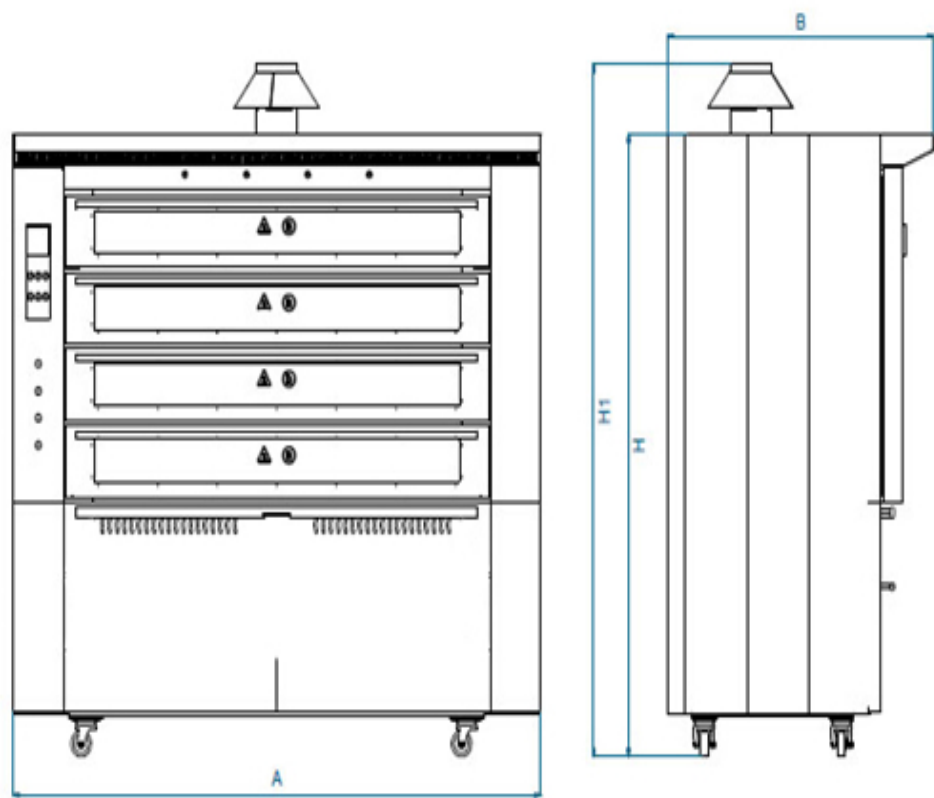


Work Principle: Heat is supplied by a dense network of closed vapour tubes in which hot steam circulates.



Feature:

- Mini Steam Tube Oven is a static oven which means there are no distributing heat fans to dry out your baked goods.
- The consumption of gas is minimal, quick temperature recovery and the perfect uniform bake every time.
- Each deck has its own powerful self-contained high capacity steam system that is ready on demand for artisan breads, bagels and rolls.
- High quality stainless steel is used on the entire outside & inside of the oven for easy cleaning and attractive look.
- Refractory baking surface is ideal for hearth baking and you can also bake in regular trays.
- This oven is perfect for all types of products such as breads, rolls, pies, pastries and pizza's, etc.
- Equipped with a removable vapor hood, halogen lamps on each deck.
- Full glass door for an easy view of your products.
- All service components are front mounted for easy access.
- The smallest footprint in the industry.
- On wheels for easy placement.



Specifications:

Model	Tray Dimension (mm)	Tray Capacity Per deck	Deck Internal Dimensions a x b x h (mm)	External Dimensions A x B x H – H1 (mm)	Heating Power Kcal / h	Weight Kg
iST 40G	400 x 600 600 x 800	3 2	1500 x 635 x 150	2150 x 1085 x 1957 - 2175	34.500	1500

Voltage (V)	Electrical Power (Kw)	Max Temperature (°C)	Energy Sources
380 VAC 50 Hz	1,5	275	Natural Gas – LPG



W: ibakery.com.au - E: sales@ibakery.com.au - M: 0450 600 800

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