

PROMAC BABY REMBRANDT™ mini vapor tube oven with refractory baking surface is ideal for hearth baking and you can also bake in regular pans. This oven is perfect for all types of products such as breads, rolls, pies, pastries, pizza etc.

The oven comes with its own steam generating system which works independently for each deck. The oven can be supplied for use with natural gas or propane gas. In either case the consumption of gas is minimal and the baking results are stunning. As standard all models are equipped with a stainless steel stand with heavy duty casters for easy placement.



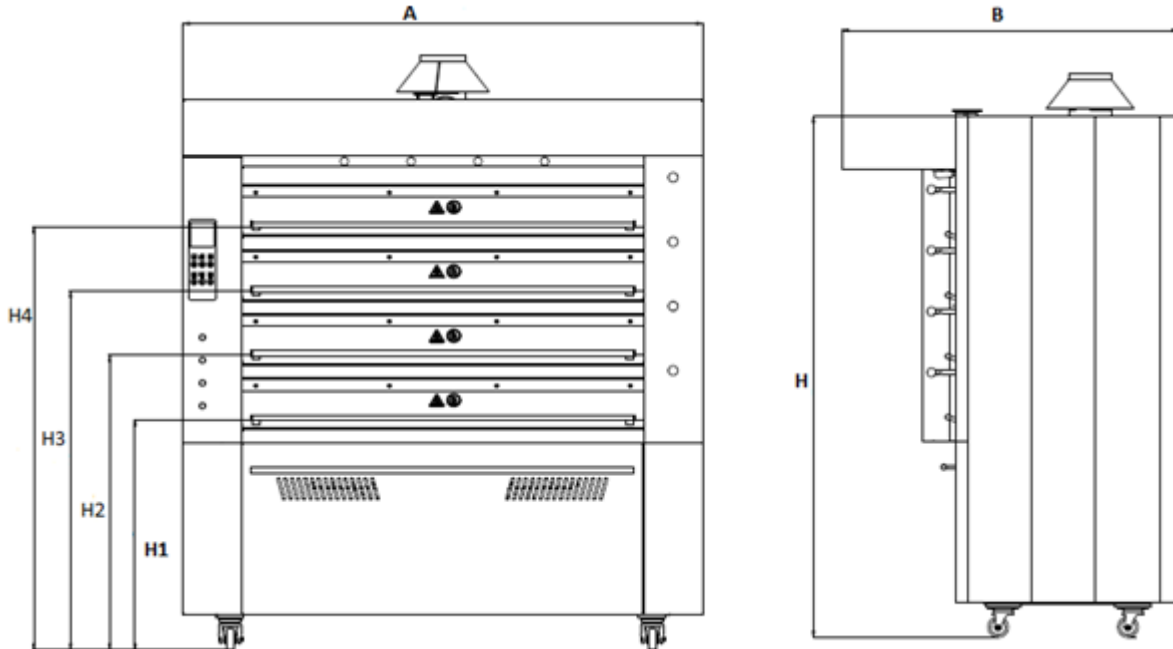
The Mini Vapor Tube Oven is a static oven which means there are no fans to dry out your baked goods. The most important characteristics of this oven is the unique heat heating system. Heat is supplied by a dense network of closed vapor tubes in which hot steam circulates. The baking chambers on each deck are wrapped by these vapor tubes in and around the entire deck, each steam tube is individually tested certified at our factory

Standard features

- Stylish and ergonomic design
- Plug-in installation
- PLC - Touchscreen control panel
- Electro-mechanic control panel
- Stainless steel exterior and interior
- Automatic steam control and air damper
- Atmospheric burner system
- No fume exhaust needed
- High quality insulation
- Low consumption
- Inwards opening glass lids
- Perfect lighting
- Safety gas valves
- Tempered heat resistant glasses
- Easy operation
- Visual and audible warning
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- Available in 4 - 8 and 12 pan versions

PROMAC Bakery Equipment
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Description		PM-MTO 13	PM-MTO 25	PM-MTO 40
Control Unit		Electro mechanic / Touch screen		
Type		Gas	Gas	Gas
Baking area		13 ft2	27 ft2	43 ft2
Width of inner deck	a	19.68"	39.37"	59.05"
Depth of inner deck	b	25.98"	25.98"	25.98"
Height of inner deck	h	7.87"	7.87"	7.87"
Width	A	34.48"	64.96"	84.64"
Lenght	B	42.71"	42.71"	42.71"
Height	H	72.51"	77.04"	77.04"
	h1	29.32"	33.85"	33.85"
	h2	38.77"	43.30"	43.30"
	h3	48.22"	52.75"	52.75"
Deck entrance height	h4	57.67"	62.20"	62.20"
Voltage		220VAC/60Hz + N + PE		
Electrical power		4 amps	4 amps	4 amps
Heating capacity		111 112.96 Btu	111 112.96 Btu	136 907.05 Btu
Max. temperature		572°F	572°F	572°F
Weight		2425 lb	2866 lb	3306 lb



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