

The ULTRA-BAKE convection oven is particularly for baking of pastry products, gastronomy products and big or small breads. It is useful for confectioners, restaurants and hotels.

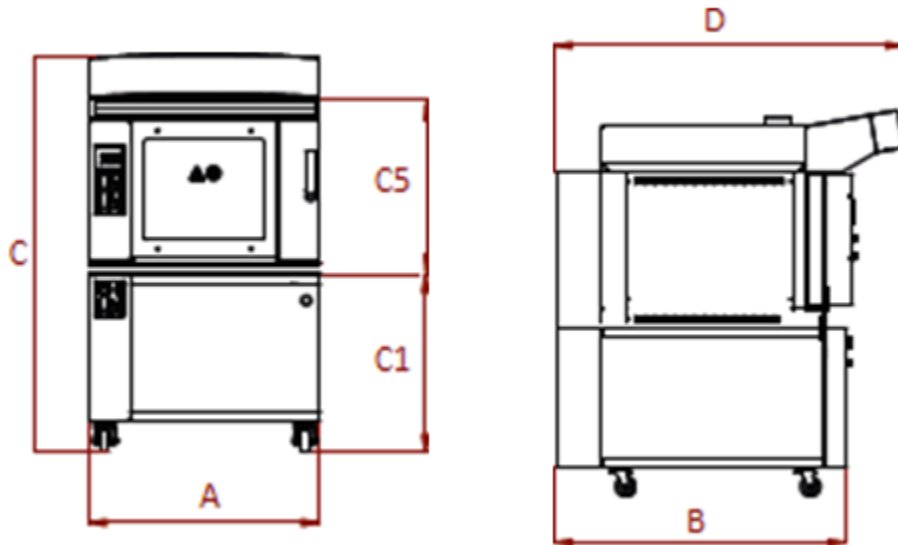
Heat distribution on the products is obtained through the forced circulation of heated air, by means of special fans. At the bottom of the oven there is a fermentation cabinet for the yeast having products. This oven has a very good uniformity of baking and vaporizer placed inside the baking chamber. High quality insulation ensures energy saving.



- Available in 5 and 8 trays capacity
- 46x66 US pans
- Electromechanical or Touchscreen control
- Optional remote control via internet (android or ios systems) for Touchscreen option



Description		PM-CO 8 E	PM-CO 5+5 E	PM-CO 5 E
Control Unit		Electro mechanic / Touch screen		
Type		Electric	Electric	Electric
Baking area		20 ft2	13+13 ft2	13 ft2
Number of trays		8	5+5	5
Tray dimensions		18.11"x25.98"	18.11"x25.98"	18.11"x25.98"
Distance between trays		3.74"	3.34"	3.34"
Width A		37.20"	37.20"	37.20"
Lenght B		44.68"	44.68"	44.68"
Lenght (incl. hood) D		53.54"	53.54"	53.54"
Height	C	79.33"	78.14"	55.31"
	C3	26.57"	22.83"	26.57"
	C4	46.85"	22.83"	22.83"
Voltage		220VAC/60Hz + N + PE		
Electrical power		30 amps	30 amps	15 amps
Electrical power fermentation		10 amps	10 amps	10 amps
Max. temperature		572°F	572°F	572°F
Weight		848 lb	1003 lb	551 lb



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