

SMART WIND



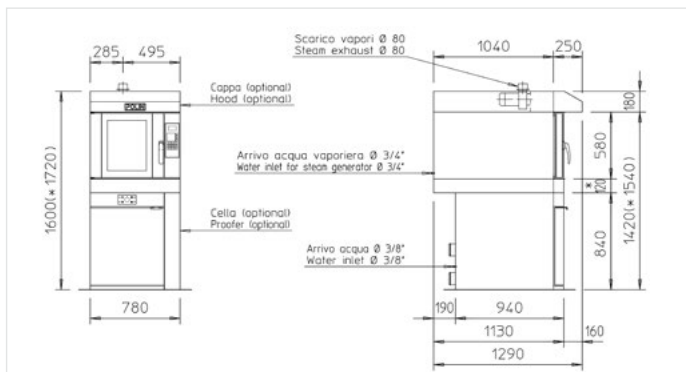
- Baking chamber with convection heating
- Outside panels in st/st
- Computer MULTIBAKE 100 programs
- Weekly automatic start
- Electric board removable from the front for easy maintenance
- Water drain system in the floor
- Steam generator with water nebulization
- Mass steam generator (optional) to be specified when ordering
- Chamber provided with 2 halogen lamps for complete visibility of the product
- Steam automatic exhaust valve (Fast Air).
- Door with double glass low emitting type
- Possibility of symmetric oven. (standard hinges left side - handle and electric board right side), to be specified when ordering
- Automatic self-cleaning (optional) to be specified when ordering

PROOF-BOX:

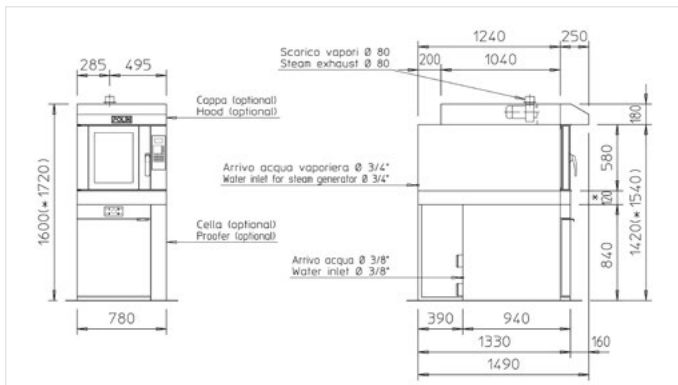
- Armored electric element with thermostat for heating
- Water basin with ball-cock and electric element for humidity
- Inner ventilation for even air distribution
- Digital keyboard supplied as standard
- Humidity control kit (optional)

POWER INLET	400/3N~/50 OVEN 230/1~/50 CELL
WATER INLET	Diam 3/4" (OVEN) Diam 3/8" (PROOF-BOX)
STEAM EXHAUST	Diam 80 mm

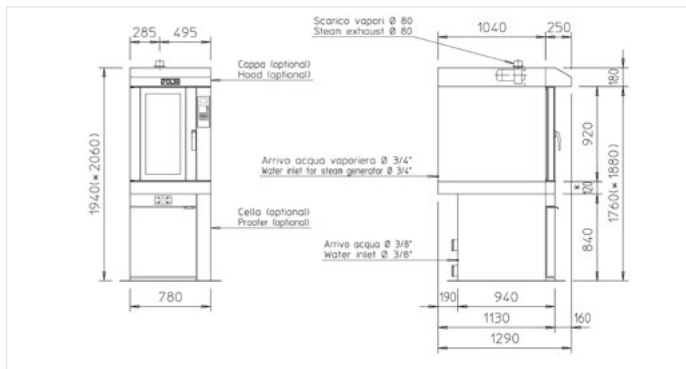
WIND 4060/5



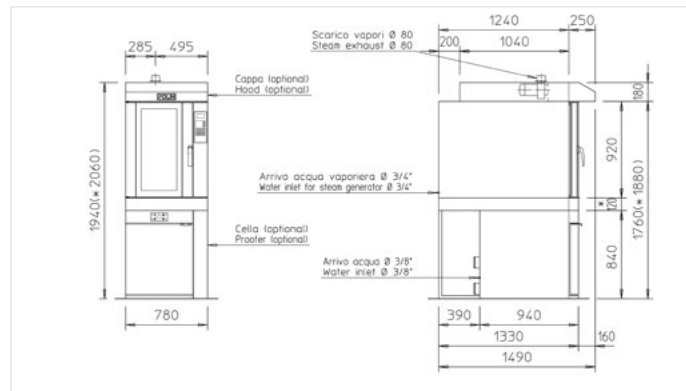
WIND 4080/5



WIND 4060/9-10



WIND 4080/9-10



Type	Pan capacity		Pan size	Minimun door width	Weight	Electrical power	Line feeder	Water Inlet	Steam exhaust
	N°	Pitch mm	mm	mm	kg	kW	V/~/Hz	Ø mm	Ø mm
OVEN 4060/5	5	84	400x600	590	130	6,5	400/3N~/50	3/4"	80
PROOF-BOX	10	64	400x600	790	90	1,7	230/1~/50	3/8"	-
OVEN 4080/5	5	84	400x800	590	150	8,5	400/3N~/50	3/4"	80
PROOF-BOX	10	64	400x800	790	90	1,7	230/1~/50	3/8"	-
OVEN 4060/9-10	9	84	400x600	790	180	13	400/3N~/50	3/4"	80
	10	76							
PROOF-BOX	10	64	400x600	790	90	1,7	230/1~/50	3/8"	-
OVEN 4080/9-10	9	84	400x800	790	200	17	400/3N~/50	3/4"	80
	10	76							
PROOF-BOX	10	64	400x800	790	90	1,7	230/1~/50	3/8"	-

