

SMART WIND



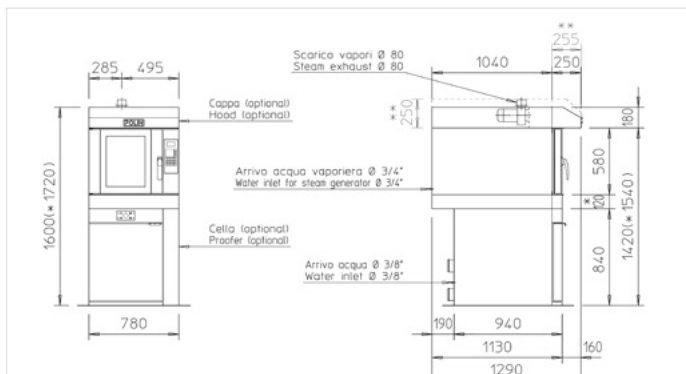
- Baking chamber with convection heating
- Outside panels in st/st
- Computer MULTIBAKE 100 programs
- Weekly automatic start
- Electric board removable from the front for easy maintenance
- Water drain system in the floor
- Steam generator with water nebulization
- Mass steam generator (optional) to 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:

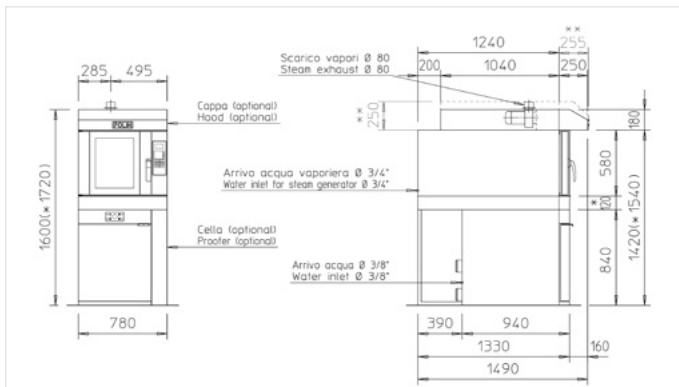
- Armored electric element with thermostat for heating
- Water basin with ball-cock and electric element for humidity
- Inner ventilation for even air distribution
- Digital keyboard supplied as standard
- Humidity control kit (optional)

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

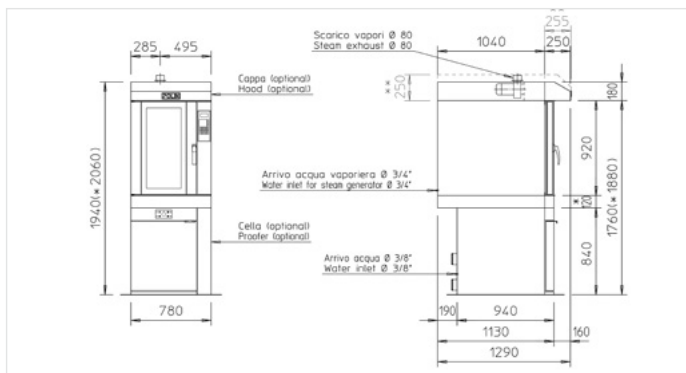
WIND 4060/5



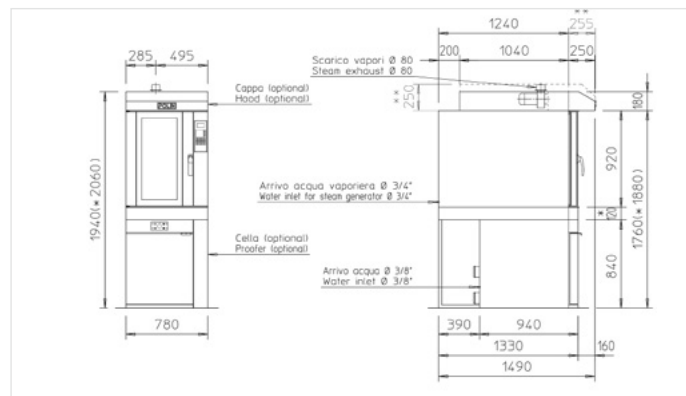
WIND 4080/5



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"	-

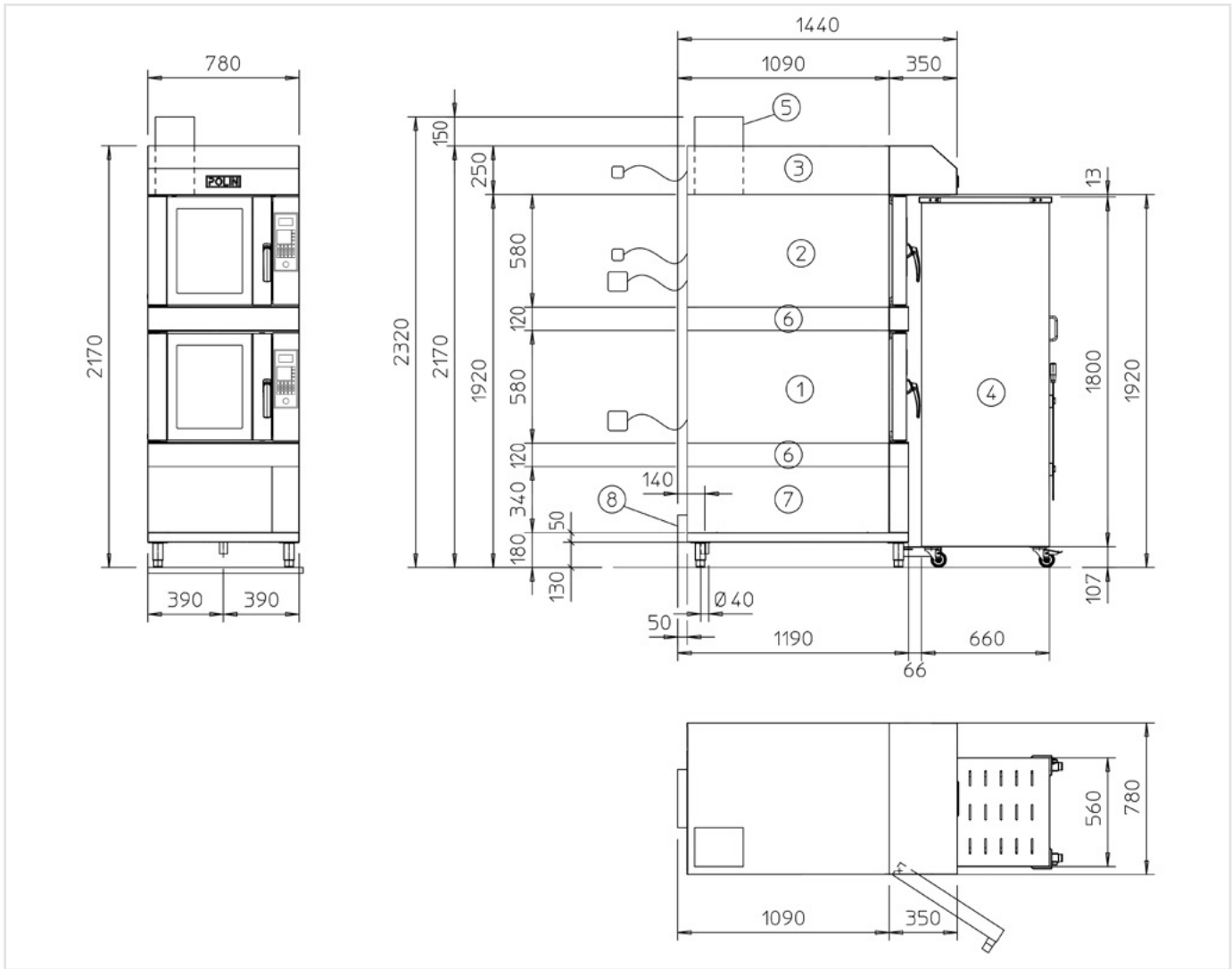


COMBINATION SMART WIND OVEN



Tipo forno Oven type	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Linea di alimentazione Line feeder	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	V~/Hz	Ø mm	Ø mm
4060/5 (1)	5	84	400x600	790	450	9,9	400/3N~/50	3/4"	150
4060/5 (2)	5					10,1			

SMART WIND 4060/5+5



IN ADDITION TO THE STANDARD:

- **Ovens suited for oven loading** ①②
- **Inverter with oversized motors**
- **Automatic and programmable from the baking chamber self-cleaning**
- **Mass steam generator**
- **Water softener for water treatment** ⑤
- **120 mm high basin under the oven door for water collection** ⑥
- **Compartment in the base 340 cm high with pull-out drawer for an easy replacement of the tanks (detergent)** ⑦
- **Ethernet cabling for connection to BakeApp**
- **Rear drip tray for the collection of water waste and condensation, with a single outlet under the oven so that the oven can be placed as close to a wall as possible** ⑧
- **Condensing hood** ③
- **Oven loader with racks included** ④

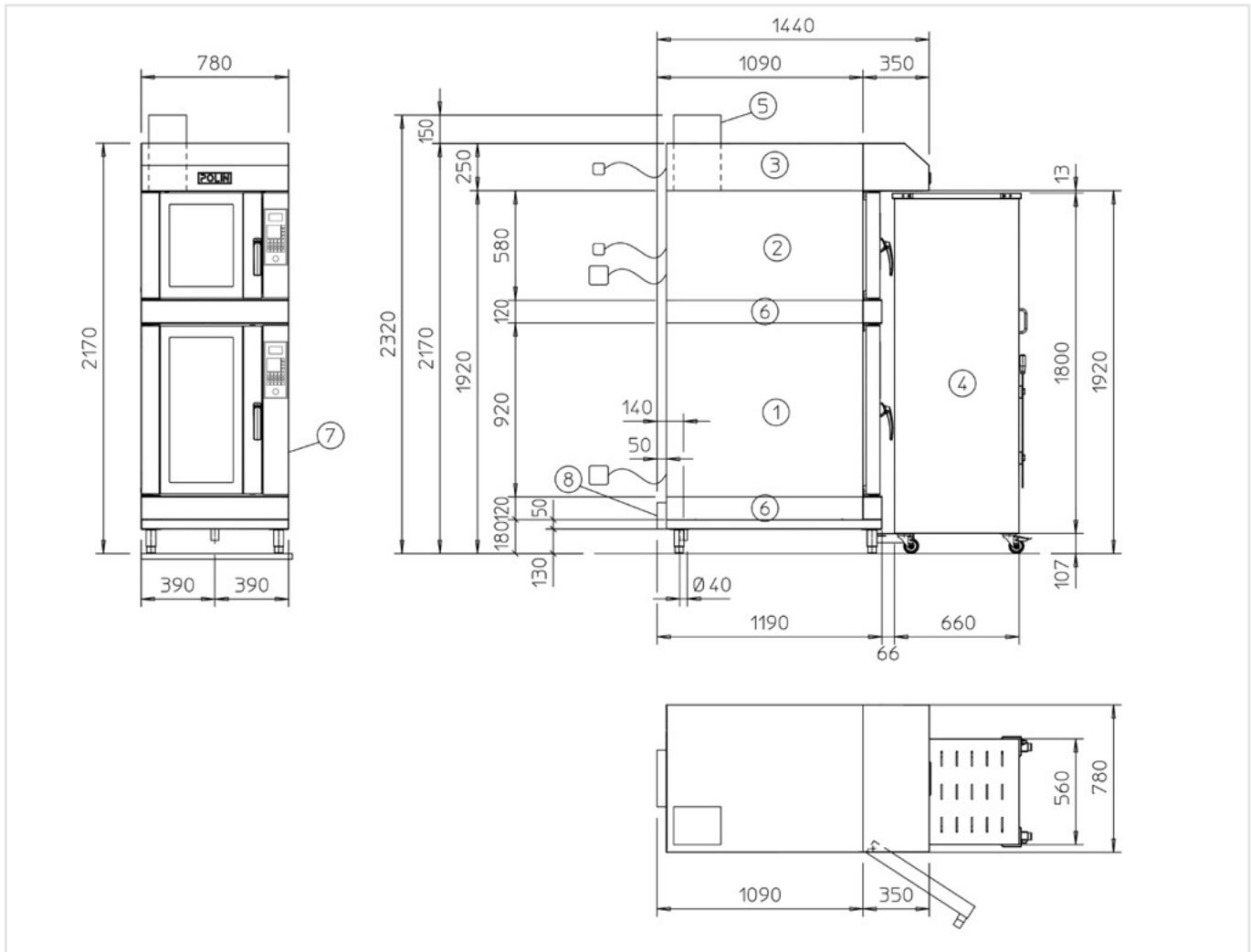


COMBINATION SMART WIND OVEN



Tipo forno Oven type	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimun door width	Peso Weight	Potenza elettrica Electrical power	Linea di alimentazione Line feeder	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	V/~Hz	Ø mm	Ø mm
4060/5 (2)	5	84	400x600	790	500	10,1	400/3N~/50	3/4"	150
4060/10 (1)	10	76				16,4			

SMART WIND 4060/5+10



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- **120 mm high basin under the oven door for water collection** ⑥
- **Compartment in the oven 4060/10 with pull-out drawer for an easy replacement of the tanks (detergent)** ⑦
- **Ethernet cabling for connection to BakeApp**
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