



Fornos e equipamentos para food service.

ARTISAN STONE DECK OVEN

Electric

FBA-24



FEATURES

Through the standard Digital Programming Panel, or the optional Touch Screen HMI (see price and availability), it is possible to carry out individual control of each camera. Heating is achieved through nickel-chromium electrical resistances encapsulated in ceramic bricks, installed on the ceiling and ballast inside each chamber. Each chamber has ballast stones at the base to better conserve and distribute heat. Energy savings through Control Systems of Temperature and Thermal Insulation; The chambers are individual and can be superimposed in up to 4 chambers. Base with variable heights to provide flexibility with maximum ergonomic comfort for the user. The internal chambers and structure are in carbon steel, while the external coatings are in stainless steel. The doors are in stainless steel as standard or optional in tempered glass. The high-performance thermal insulation in glass wool.

SPECIFICATIONS

MODEL	Dimensions (in)			Weight (lbs.)	Tension (V)	Phase	AMP	Motor	Capacity
	Length	Depth	Height						
FBA-24	1,82	1,5	2,23	2.645	220/380	1	0,33	1/2 HP	8 trays

BERMAR reserves the right to make changes to the design or specifications without prior notice.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.