

# Convection oven Krystal



## Convection oven Electrical

### Capacity


- 46.4, 46.9 and 64.4 for 400 x 600 plates
- 48.4 and 48.9 for 400 x 800 plates
- Number of decks : 4 to 10 depending on models

### Characteristics

- Door opening on the left
- Opticom control panel on the right
- Steam exhaust hood with optional exhaust fan
- Alternative way of ventilation for a perfect and even cooking

### General features

- Oven front in polished stainless steel
- Cooking chamber in stainless steel 1.5 mm thick
- Insulation by means of glass wool mattresses
- Ergonomic door handle
- Double independent steam exhaust allowing steam injection without convection (for oven with steam exhaust)
- Motorised steam vent (manual on electronic control panel)
- Tempered glass
- Electrical resistances armoured with stainless steel 3 years warranty

- Oven complies with  regulations

### Standard version

- Door handle on the left hand side
- Electronic control Opticom on the right

Reference	Oven with steam
72100239	46.4 V
72100229	48.4 V
72100279	46.9 V
72100269	48.9 V

Reference	Oven without steam
72100219	46.4
72100259	46.10

### Options

Door handle on the right

### Accessories

Ornamental hood with light

Hood with exhaust fan and light

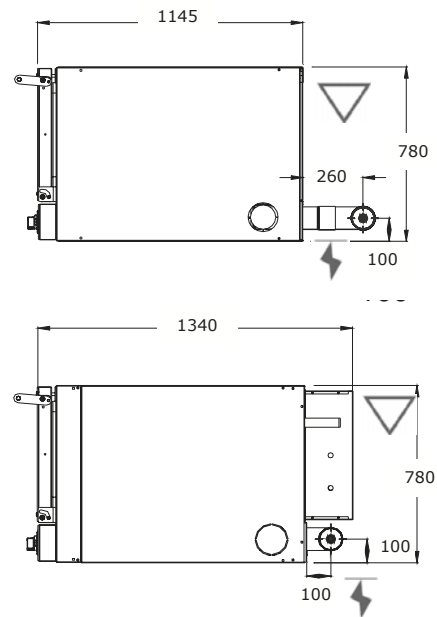
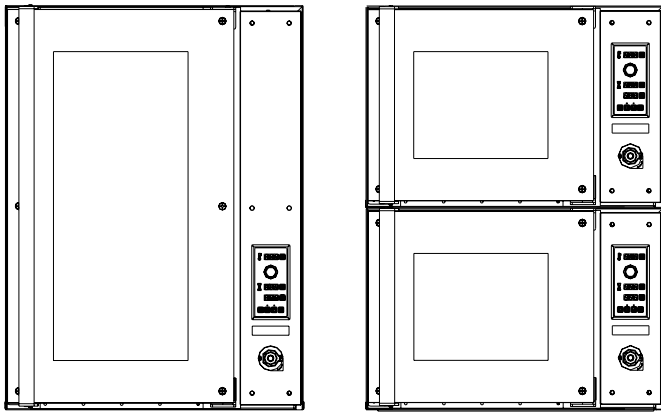
Stands


Cabinets





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 Electrical connection from top, Connection at back right hand side  
P = see technical data sheet, 3PH + N + T(P/E), 50 Hz

 Caution cold water connection from top (Option steam generator)  
Ø 1/2" – 12/14 mm brass, Pressure : 2.5 – 4 b

 Steam exhaust Ø 100 mm (height 360 mm).  
Option hood with exhaust fan, Ø 200  
Steam exhaust fan included 450 to 800 m3/h

### General features

Model	With steam			Without steam	
	46.4	48.4	48.9	46.4	46.10
<b>Height</b>					
Oven alone	530 mm	530 mm	1055 mm	530 mm	1055 mm
Oven on proof or stand	1380 mm	1380 mm	1905 mm	1380 mm	1905 mm
+ ornamental headband or hood			2200 mm		2200 mm
<b>Width</b>					
Front	780 mm	780 mm	780 mm	780 mm	780 mm
<b>Depth</b>					
From the door	1145 mm	1340 mm	1340 mm	1145 mm	1145 mm
Door opened	1705 mm	1900 mm	1900 mm	1705 mm	1705 mm
Functional	2500 mm	2700 mm	2700 mm	2500 mm	2500 mm
Oven + hood option	1465 mm	1660 mm	1660 mm	1465 mm	1465 mm
Floor area	1,1 m <sup>2</sup>	1,1 m <sup>2</sup>	1,1 m <sup>2</sup>	1,0 m <sup>2</sup>	1,0 m <sup>2</sup>
<b>Net weight</b>					
Oven	140 kg	160 kg	290 kg	140 kg	220 kg
Proofer under oven	94 kg	94 kg	94 kg	94 kg	94 kg
Oven stands	18 kg	18 kg	18 kg	18 kg	18 kg
Oven stands with tray slides	26 kg	26 kg	26 kg	26 kg	26 kg
<b>Baking chamber</b>					
Useful height	600 mm	800 mm	800 mm	600 mm	600 mm
Number of levels	4	4	9	4	10
<b>Energy characteristics</b>					
Power	10,3 kW	10,3 kW	18,6 kW	8,3 kW	18,6 kW
Proofer	1 kW	1 kW	1 kW	1 kW	1 kW
Hood	0,2 kW	0,2 kW	0,2 kW	0,2 kW	0,2 kW

Average gradient rise in temperature 10 - 11°C/mn

Maximum application temperature of the oven : 300°C

### Specifications of baking trays

Products	Number of pieces	Levels	Spacing	Type of trays	Dimensions	Oven type
Baguettes 200 g	20	4	95	5 AL 600	400 x 600 mm	46.4
	20	4	95	5 AL 800	400 x 800 mm	48.4
Baguettes 250 g	45	9	100	5 AL 800	400 x 800 mm	48.9
	16	4	95	4 AL 800	400 x 800 mm	48.4
loaves 400 g	36	9	100	4 AL 800	400 x 800 mm	48.9
		4	95	Plaques	400 x 600 mm	46.4
Pastries and Danish		10	90	Plaques	400 x 600 mm	46.10
		4	95	Plaques	400 x 800 mm	48.4
		9	100	Plaques	400 x 800 mm	48.9