

C-series – greater capacity on a small surface area



1 ROTATING PLATFORM

The rotating platform makes possible the use of all types of racks.



GLASS BACK

For easy demonstration of in-store baking.

User-friendly E-panel:

Panels with large buttons and clear functions.

- Manually operated and pre-programmed baking
- Programmable
 - Memory for up to 35 recipes
 - 2 temperature settings (with possibility to have up to 4 settings)
- Energy-saving mode
- Ready to bake signal (when the oven is warm)
- Week timer and start timer
- USB connection port



Maintenance

The C-series rack ovens have easily accessible service points, located on the inside or on the outside the oven chamber.

Safety

All components, motors and fans are of high quality and are sourced from well-known suppliers. The ovens are tested and approved in accordance with the relevant international quality and safety standards.

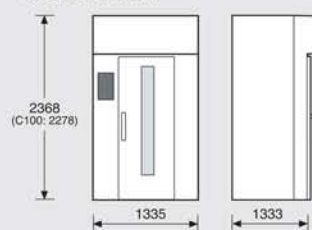
Specifications

	Max rot diameter (mm)	Net w:t with hook (kg)	Total load (kW)	Heat output (kW)	Max. traysize (mm)	Max load (kg) hook/racklift	Plat-form	HD ecec.
C100 El.	935	830	40 35 30	-	457x762	150	150	350
C101 Oil C102 Gas	935	1.060	2,0	45	457x762	150	150	350
C150 El.	935	950	50 45 40	-	457x762	150	150	350
C151 Oil C152 Gas	935	1.000	2,0	55	457x762	150	150	350
C200 El.	1.050	940	50 45 40	-	600x800	200	200	350
C201 Oil C202 Gas	1.050	1.070	2,0	55	600x800	200	200	350
C250 El.	1.050	1.040	60 55 50	-	600x800	200	200	350
C251 Oil C252 Gas	1.050	1.130	2,0	65	600x800	200	200	350

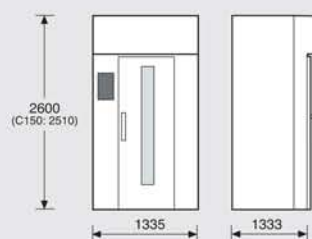
Maximum baking temperature 350°C

Measurements

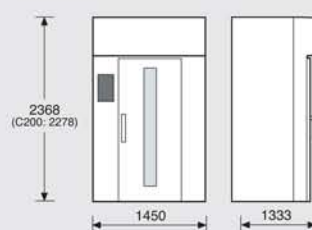
C100, C101, C102



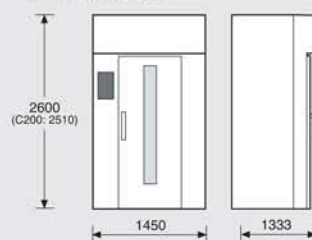
C150, C151, C152



C200, C201, C202



C250, C251, C252



Subject to alteration without notice