

RANGE COMPOSITION

Zanussi Professional offers a functional and reliable digital electric pastry oven with 2 chambers, which can be combined in different ways with other complementary units available as accessories: Leavening cabinet, stand and hood.



TUTTOPIZZA

DIGITAL ELECTRIC PASTRY OVENS **ZANUSSI** PROFESSIONAL

TECHNICAL FEATURES

OVEN UNIT

- ◆ External construction: Separately controlled chambers and front in stainless steel AISI 430; side and back panels in grey painted; Cooking surface in studded sheet metal.
- ◆ Vapor release vent.
- ◆ Arched cooking chambers guarantee an even cooking temperature and reduce the emission of wasted heat.
- ◆ Heat recovery system.
- ◆ Special 10 cm -thick rock wool insulation, which guarantees minimal energy consumption and reduction of heat dispersion from the oven, thus limiting rise in temperature of the working environment.
- ◆ Heat-proof internal lighting protected by a stock-resistant covering, which can be easily removed for replacement.
- ◆ Heating via armored steel elements on the top and bottom of the chamber.
- ◆ Control panel completely separate from the cooking chamber, in order to ensure the correct functionality of the electric components and to ease any maintenance operations.

- ◆ Digitally - controlled temperature, adjustable from 0° to 500°. Safety thermostat.
- ◆ Each chamber can hold n. 2 baking trays (600x400mm).
- ◆ All models comply with the standards required by the main international approval bodies and are CE-marked.

STANDS (available on request)

- ◆ All models can be mounted on stands, constructed in 15/10 grey painted steel, provided with an open base.

LEAVENING CABINETS (available on request)

- ◆ Entirely constructed in 304 AISI stainless steel, leavening cabinets are fitted with two 304 AISI stainless steel front doors and two internal shelves.
- ◆ Digitally-controlled heating system which accelerates the dough leavening process.

HOODS (available on request)

- ◆ Equipped with a 700 m³/h capacity-extractor fan, controlled by an electronic board which allows to choose among five different intake-speed degrees. Specially designed to be easily stacked with the ovens.

| TECHNICAL DATA | |
|--------------------------|------------------------|
| CHARACTERISTICS | MODELS |
| | BDE2 291569 |
| External dimensions - mm | |
| width | 1011 |
| depth | 1167 |
| depth/with open doors | 1167 |
| height | 782 |
| Internal dimensions - mm | |
| width | 610 |
| depth | 910 |
| height | 160 |
| Power - kW | |
| electric | 14.4 |
| Net weight - kg. | 236 |
| Supply voltage | 400 V, 3N, 50/60 |

| OPTIONAL ACCESSORIES | |
|---|----------------|
| ACCESSORIES | MODELS |
| | BDE2 291569 |
| HOOD FOR 6&6X2-PIZZA(30CM)/PASTRY EL.OVEN | 291511 |
| LEAVEN.CAB-6X2PIZZA(30CM)/PASTRY EL.OVEN | 291508 |
| STAND FOR 6X2-PIZZA(30CM)/PASTRY EL.OVEN | 291509 |



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