

Smart Oven - Deck Oven

Electric - Deck Oven

NEDO 60.50-S



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Electric Deck Oven with the chamber size of 60 cm by 50 cm. Powered with heating elements with total power rate of 4.8 kW. Includes steam device for superb baking results.

Usable for one bakery tray of 400 x 600 mm.

Operated through touch screen control with Multistep program. Includes on/off-temperature management for better accuracy. Maximum working temperature of 300 degree Celcius.

OTHER AVAILABLE MODELS

- NEDO120.60-S

MAIN FEATURES

- Heated with maximum temperature of 300 degree Celcius.
- Capacity of one bakery tray of 400 x 600 mm.
- Lower opening oven door with stainless steel cylindrical handle bar.
- Fully integrated glass door design.
- Chamber is equipped with ceramic floor plates for best baking capability.
- Combinable with proofer cabinet NBP 8-S2
- Includes halogen lighting in the baking chamber.

CONSTRUCTION

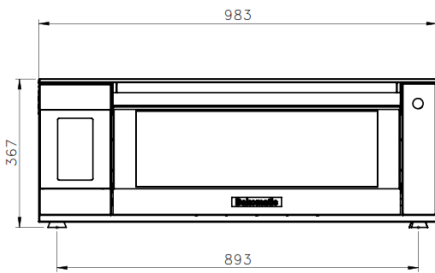
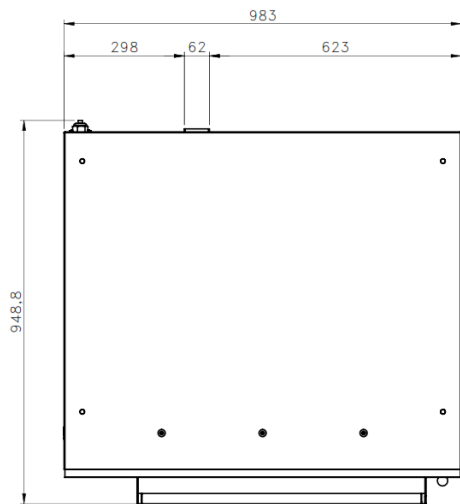
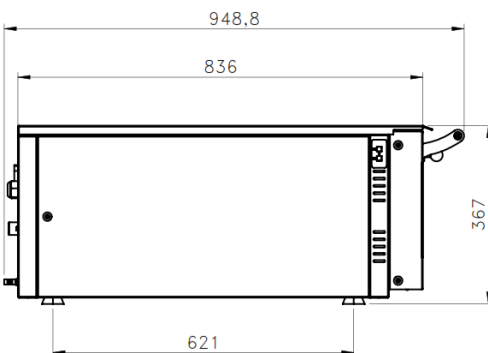
- Exterior panel constructed from stainless steel 304.
- Tempered glass door made of double layer to insulate heat inside the chamber.
- Round bar stainless steel door handle.

INCLUDED ACCESSORIES

- Power cable.
- Steam device.

OPTIONAL ACCESSORIES

- Proofer cabinet NBP 8-S2

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 983 mm
Depth	: 836 mm
Height	: 367 mm

Cooking Surface

Cooking zones	: 600 x 500 x 193 mm
Heating zones	: 1
Control type	: Temperature control

Electrical Supply Data

Total connected load	: 4.8 kW
Voltage	: 400V, 3NPE AC /50-60Hz
Recommended fuse	: 8 A (slow)

Connections

Water	: DN 20 (3/4")
Drain	: DN 10 (3/8")

Heat & Steam Emissions

Direct heat emission	: 1.7 kW
Latent heat emission	: 0.78 kW
Steam emission	: 1.1 kg/h

PACKAGING DATA

Width	: 1059 mm
Depth	: 1023 mm
Height	: 517 mm
Volume	: 0.56 m ³

WEIGHT

Net Weight	: 92 kg
Gross Weight	: 116 kg