

Oven

Bakery Convection Ovens

NBE 443



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NBE 443

DESCRIPTION

Convection Oven with a high resolution 7" touch screen control panel. The bi-functional fan, guaranteeing cooking evenness.

Two cooking mode: manual cooking and recipes book (user can retrieve and run any programmed recipe that they have saved in the recipe book). 7 day timer.

Automatic pre-heating. Have 1 – 5 speeds ventilation control.

Double-glass door with book-like opening maintains a cool external temperature Halogen lighting in the cooking chamber. Side panel and interior in AISI 304 stainless steel. Safety lock handle, left and right.

ITEM#	:
MODEL#	:
NAME	:
SN	:

MAIN FEATURE

- Manual baking.
- Recipe book and 7 day timer.
- Pre-heating.
- Touch screen display 7".
- 6 cooking steps.
- Quick heat/pre-heat button.
- Speed 1 5 ventilation.
- Halogen illumination in the door for betterer view.
- Door interior easy to clean.
- Pluggable door gasket.
- High quality hygienic stainless steel chamber 304.
- Access to electronics in the top front.
- Height adjustable feet.
- Motor break and 1 fan in 5 trays oven.
- Multi bake

CONSTRUCTION

- IPX 5 splash water protection certification for easy cleaning.
- All exterior panel in 304 type of stainless Steel.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door whit open frame construction, for cool outside door panel.
- Swing hinged easy-release inner glass on door for easy cleaning.
- Sliding main component panel for easy service.

INCLUDED ACCESSORIES

N/A

OPTIONAL ACCESSORIES

Water Softener

APPROVAL	:	

FRONT 590 Bekometo 999

ELECTRIC

Electrical rating (kW) : 2.8 kW

Element rating (kW) : 2.8 kW

Electrical supply voltage : 230V 1N

Required electrical supply (amps): 13

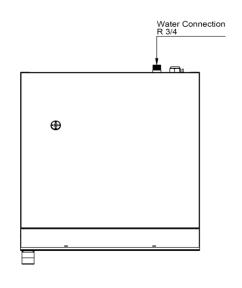
Power cable

~ Cable type : H07RN-F

 \sim Cable dimension : $5 \times 2.5 \text{ mm}^2$

Electrical current split (amps): L1:13

TOP



P KEY INFORMATION

Tray capacity : 4 (425x345 mm)

Space between trays (pitch) : 74 mm

Min working temperature : 30°C

Max working temperature : 250°C

Water connection : R ¾"

Water pressure : 2-4 bar

Fuse protection : 1 x 16 A

Direct heat emission : 0.98 kW

Latent heat emission : 0.44 kW

Steam emission : 0.65 kg/h

Net weoght : -

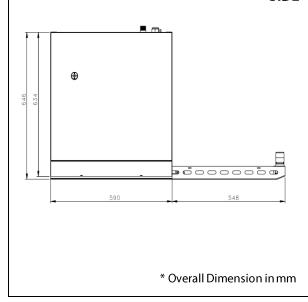
Shipping width : 650 mm

Shipping depth : 830 mm

Shipping height : 850 mm

Shipping volume : 0.46 m³

SIDE



APPROVAL