

BE-STO



STEAM TUBE OVEN



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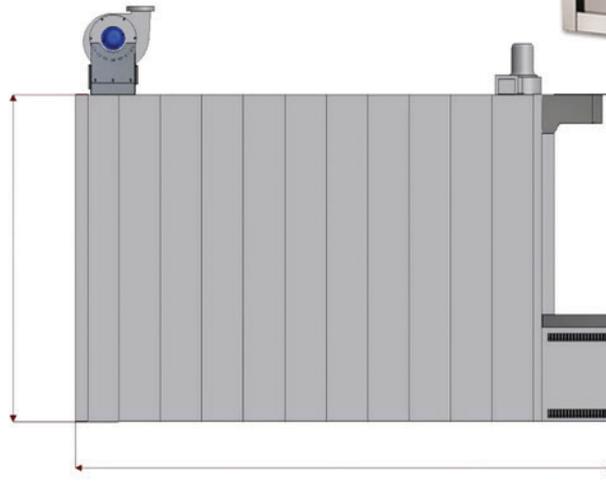


STEAM TUBE OVEN

Designed with artisan bakers in mind, the main feature of this oven is its heating system. Heat is spread throughout the decks by circulation of water vapor inside parallel tubes surrounding each deck. The advantage of this system is providing equal heating on all points of the baking surface, as well as an abundant steam source. The heat exchanger and fire chamber are made of fire proof bricks. Bakers can obtain the same great quality products time after time thanks to the thick layer of heat fiber insulation, which helps to maintain consistent temperature, conserve energy, and results in quick heat recovery after loading/unloading. The control system has two options, manual control or touch screen panel.

FEATURES

- Heat resistant stone soles
- Specially designed heat circulation
- Separate steam device for each deck
- Stainless steel
- Manual control panel



MODEL	BAKING AREA (SQ. FT.)	MAX HEAT	PALLET (H x W)	DIMENSIONS (L x W x H1 x H2)	WEIGHT	POWER
BE-STO-100	108	572°F	94" x 23"	138" 83" x 93" x 102"	13,228 lbs	220V - 3Ph - 60Hz - 25 AMPS
BE-STO-150	162	572°F	94" x 23"	138" 83" x 93" x 102"	19,842 lbs	220V - 3Ph - 60Hz - 25 AMPS
BE-STO-180	194	572°F	110" x 23"	154" 83" x 93" x 102"	24,251 lbs	220V - 3Ph - 60Hz - 25 AMPS