

STATIC OVEN. MODEL. SATURNO E



Because of its reduced size, this oven is specially designed to be installed in sales outlets.

It allows for a wide production range of high quality cooking: from bread to confectionary, to pastries. This oven has the following characteristics:

- **Hot Air Cooking Oven**: easy to use and clean. Static cooking.
- **Oven built of stainless steel**: Quality 304.
- **Analogue and digital control panels**: very practical and easy to use.
- **Powerful steamers**: to give a perfect shine to bread.
- **Internal coating**: composed of a special fibre to completely insulate heat, reducing heat loss to a minimum.
- **The fuel tank is in the lower part of the oven**: with options for gas, oil, or electricity.
- **Two models available**: One for 10 trays of 800x500, the other for 7 trays of 800x500. (It can also be adapted to trays of 600x400).



EXTERNAL DIMENSIONS:

MODEL	WIDTH	DEPTH	HEIGHT	TRAYS	Nº SHELVES	THERMAL POWER	ELECTRICAL POWER
E - 7	1.000	1.280	1.850	600X400 OR 800X500	7	18.000 KCAL/H	12 KW
E - 10	1.000	1.280	2.150	600X400 OR 800X500	10	18.000 KCAL/H	12 KW

