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# Mychef BAKERSHOP AIR-S



## 4 TRAYS 460×330 TOP OPENING – ELECTRIC

The convection oven with adjustable humidity created especially for baking frozen pastry and bakery products.

### PRODUCT DETAILS

#### CAPACITY

4 x 460x330mm

#### MEASUREMENTS

Width: 620mm

Depth: 690mm

Height: 522mm

#### DISTANCE BETWEEN GUIDES

75 mm

#### WEIGHT

53kg

#### POWER(KW)

3.6kW

#### VOLTAGE(V/Ph/Hz)

230/L+N/50-60

#### OPENING SYSTEM

Superior

### STANDARD EQUIPMENT

#### 2 cooking modes:

Convection (from 30° to 260°C)

Mixed: convection + humidity (from 30° to 260°C)

**FanPlus.** More homogeneous cooking thanks to the 2-speed bidirectional turbines

**Steam Out.** Elimination of humidity from the cooking chamber

**Direct moisture injection**

**Automatic preheat.** Super fast preheating

**40 cooking programs**

**3 cooking phases + preheating**

**Multiprogram keyboard.** 8 direct access programs

**Easy-clean L-shaped guides**

**manual regeneration**

**Led screen**

**Visual and acoustic end of cooking signaling**

**LED lighting** Minimum consumption and maximum duration

Low emission **double glass door**

**High resistance cooking chamber** in AISI 304 18/10 stainless steel with rounded edges and completely welded.

**Handle and plastic components with antibacterial treatment**

**IPX4 protection** against splashes and jets of water

# Mychef BAKERSHOP AIR-S



## **4 TRAYS 460x330 SIDE OPENING – ELECTRIC**

The convection oven with adjustable humidity created especially for baking frozen pastry and bakery products.

### **PRODUCT DETAILS**

#### **CAPACITY**

4 x 460x330mm

#### **MEASUREMENTS**

Width: 620mm

Depth: 690mm

Height: 522mm

#### **DISTANCE BETWEEN GUIDES**

75 mm

#### **WEIGHT**

53kg

#### **POWER(KW)**

3.6kW

#### **VOLTAGE(V/Ph/Hz)**

230/L+N/50-60

#### **OPENING SYSTEM**

Lateral

### **STANDARD EQUIPMENT**

#### **2 cooking modes:**

Convection (from 30° to 260°C)

Mixed: convection + humidity (from 30° to 260°C)

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# Mychef BAKERSHOP AIR-S



## **4 TRAYS 600×400 TOP OPENING – ELECTRIC**

The convection oven with adjustable humidity created especially for baking frozen pastry and bakery products.

### **PRODUCT DETAILS**

#### **CAPACITY**

4 x 600x400mm

#### **MEASUREMENTS**

Width: 760mm

Depth: 760mm

Height: 522mm

#### **DISTANCE BETWEEN GUIDES**

75 mm

#### **WEIGHT**

58kg

#### **POWER(KW)**

6.3KW

#### **VOLTAGE(V/Ph/Hz)**

400/3L+N/50-60

#### **OPENING SYSTEM**

Superior

### **STANDARD EQUIPMENT**

#### **2 cooking modes:**

Convection (from 30° to 260°C)

Mixed: convection + humidity (from 30° to 260°C)

**FanPlus.** More homogeneous cooking thanks to the 2-speed bidirectional turbines

**Steam Out.** Elimination of humidity from the cooking chamber

#### **Direct moisture injection**

**Automatic preheat.** Super fast preheating

#### **40 cooking programs**

#### **3 cooking phases + preheating**

**Multiprogram keyboard.** 8 direct access programs

**Easy-to-clean "L" guides**

**manual regeneration**

**Led screen**

**Visual and acoustic end of cooking signaling**

**LED lighting** Minimum consumption and maximum duration

Low emission **double glass door**

**High resistance cooking chamber** in AISI 304 18/10 stainless steel with rounded edges and completely welded.

**Handle and plastic components with antibacterial treatment**

**IPX4 protection** against splashes and jets of water

# Mychef BAKERSHOP AIR-S



## **4 TRAYS 600x400 SIDE OPENING – ELECTRIC**

The convection oven with adjustable humidity created especially for baking frozen pastry and bakery products.

### **PRODUCT DETAILS**

#### **CAPACITY**

4 x 600x400mm

#### **MEASUREMENTS**

Width: 760mm

Depth: 760mm

Height: 522mm

#### **DISTANCE BETWEEN GUIDES**

75 mm

#### **WEIGHT**

58kg

#### **POWER(KW)**

6.3kW

#### **VOLTAGE(V/Ph/Hz)**

400/3L+N/50-60

#### **OPENING SYSTEM**

Lateral

### **STANDARD EQUIPMENT**

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Convection (from 30° to 260°C)

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