

M80ES-Rack-Oven

- Small footprint
- Easy maintenance.
- Canopy optional.
- Simple control panel.
- Hook or platform system with ramp (optional).
- Electrical or fuel execution
- Robust design.
- High grade Stainless Steel design
- Improved upward heat distribution
- More efficient heat exchange = Energy efficiency
- Standard bread: 600-900g 80
- Rolls: 60g 36 doz
- Baguettes: 500g 90
- Pies: 100g 36 doz