

MULTIFUNCTIONAL CONVECTION OVEN **VENTELEC**

BAKERY - PASTRY - SNACKING

- 1) Ease of use
- 2) Dedicated to all products (bakery, pastry, snacking)
- 3) Reliability

STANDARD EQUIPMENT

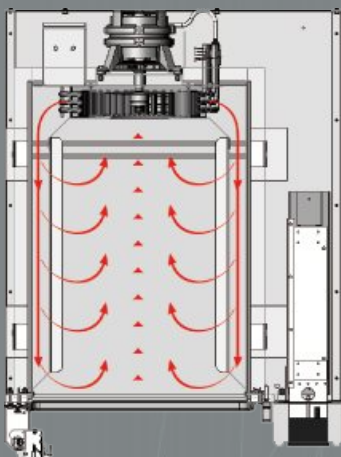
- > Full stainless steel front panel (hood, control panel, sides)
- > Toughened glass doors (th. 8 mm) that can withstand temperatures of 250 °C.
- > Reinforced stainless steel electrical heating elements specially designed to match specific fan ergonomomy
- > Eco-Optimization: 50% of energy used if half loaded oven
- > Efficient steam generation system for soft baking process
- > Ergonomic aluminium handles
- > Well-cleaned glass combined with good lighting in the baking chamber
- > Door seals for high temperature attached by clipping inside
- > Double glass door (6mm thickness) with air circulation in between to lower external surface temperature
- > Elimination of almost 100% of scent left in the baking chamber thank to "Odor Control" Function
- > Touch control panel 99 programs
- > Variation of fan speed - 10 stages



F Drive Touch Control

OPTIONS

- > Hood with ventilation / Hood with condensing unit
- > Neutral frame with slide ways for grids storage
- > Proving cabinet system with temperature and hygrometry control



**STEAM INJECTION
SYSTEM
"SOFT BAKING
PROCESS"**



A NEW HIGH-PERFORMANCE TOUCH CONTROL

Our new electronic touch control is equipped with large display screens, making it easy to read and user-friendly. The 4,5" screens clearly guide the user through the various control stages.

MANUAL 4,5" TOUCH CONTROL (F - Drive)



VENTELEC

AN INTUITIVE SCREEN WITH THE FOLLOWING FUNCTIONS

- Automatic start-up clock
- Cooking timer
- Steam injection timer
- Steam injection percentage and type
- Baking stages
- Ventilation speed variation
- Pre-registered cooking recipes and programmes
- USB Connection

Easy installation Optimized baking tool



Thanks to its compact dimensions and options, the VENTELEC oven can fit into a small bakery-baker's shop for baking in the presence of customers.

Thanks to its products' diversity baking ability, VENTELEC is a true production tool with optimizing capacities.

TECHNICAL SPECIFICATIONS

Electric convection 5 trays oven (mm) Spacing : 85mm

Trays capacity	400 x 600	400 x 800	460 x 800	600 x 400	460 x 660	660 x 460
Height	625					
Width	780		840	980	840	1040
Depth (handle + 60mm)	1025	1225	1225	825	1085	885
Depth with opened door	1615	1815	1815	1615	1735	1875
Weight (kg)	125	137	183	125	153	153
Electric power (with/without steam) : 5,8/10,2kW Heating power (with/ without steam) : 5,25/9,45kW Standard voltage : ~3x400V+N+T						

Electric convection 10 trays oven (mm) Spacing : 85mm

Trays capacity	400 x 600	400 x 800	460 x 800	600 x 400	460 x 660	660 x 460
Height	1080					
Width	780		840	980	840	1040
Depth (handle + 60mm)	1025	1225	1225	825	1085	885
Depth with opened door	1615	1815	1815	1615	1735	1875
Weight (kg)	200	225	245	200	215	215
Electric power (with/without steam) : 11,2/19,7kW Heating power (with/ without steam) : 10,5/18,9kW Standard voltage : ~3x400V+N+T						