



ELECSOL 3316/60

The ELECSOL 3316/60 model is a electric oven composed by three independent and insulated baking chambers, which makes possible the baking of different types of products at the same time.

CHARACTERISTICS

- Ideal for bakery
- Baking versatility
Provided by the independent baking chambers system, which allow to adjust different temperatures for baking on an individual way in each chamber.
- Structure
 - External part of the oven in AISI 430 and coated in Stainless steel.
 - Counterweighted doors with tempered glass.
 - The sole is made in suitable material for food contact, taking into account the CE regulations.
- Perfectly insulated baking chambers
Avoiding heat dispersion and taking advantage of the heat output provided by the oven.
- Uniformity and quality of baking
Granted by the internal structure of the oven, which is formed by armored electrical resistances, placed under the sole and above the ceiling of the baking chamber.
- E-ADVANCE control panel
Providing the ability to control temperature, baking time, amount of steam and air intake; in order to achieve a quality result.

TECHNICAL DETAILS AND STRUCTURE

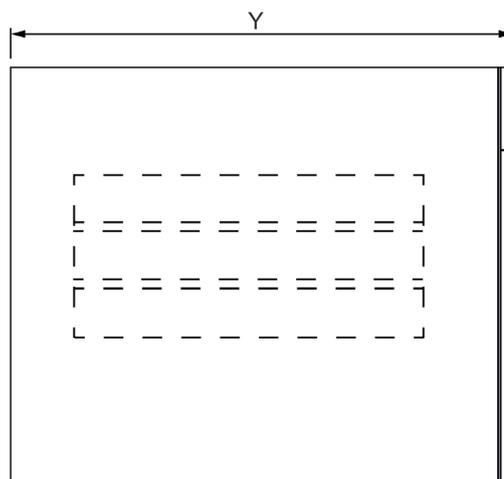
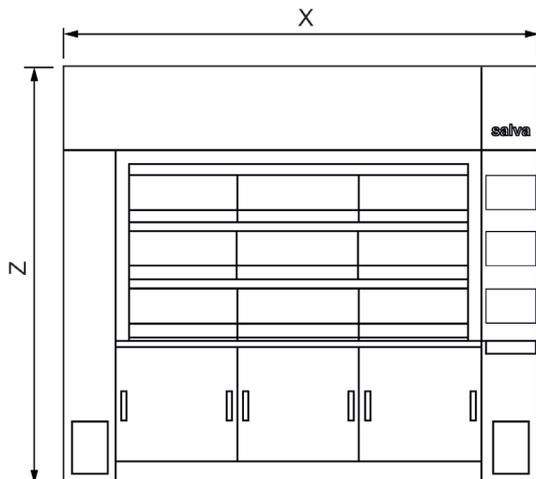
- ELECSOL oven composed by 3 chambers
Chambers with sole, providing flexibility and variety of capacity and product to the bakers.
- Details of the baking chamber
Chambers height: 190 mm.
Baking surface: 1860 x 1600 mm².
- Three doors of 600 mm width per chamber

Three independent steamers ■
The steamers are electrical, each one serves to one single baking chamber and it produce high quantity of steam.

ELECSOL 3320/60 technical data ■

kW	kW/steamer	V	Hz	kW total
25.5	4.5 (x3)	230 400	50/60	39

GENERAL DIMENSIONS



ELECSOL 3316/60	X	Y	Z	Weight
	2500 mm	2640 mm	2200 mm	- kg