

ROSELLA BREAD OVEN

Electric Convection Oven

Refrigeration & Catering

High quality, simple and original bread oven design - ideally suited for bakeries, c-store deli counter, fast food outlets, cafes and restaurant kitchens.



Key Features of Rosella Bread Oven

- Convection Oven
- Manual opening double glass drop-door with glass viewing panel
- Simple dial controls with timer
- Easy-clean stainless steel design
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Cooking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails
- 2-speed fan system and high-performance circular resistance
- DRY Technology fans. Plus: rapid removal of moisture from cooking Chamber
- STEAM Technology. Plus: manual entry of moisture
- AIR technology. Plus: reverse
- convection cooking with varying temperature from 30° C to 260° C
- + humidity temperature convection cooking varies from 90° C to 260° C

Technical Specifications for Rosella Bread Oven

Total Length	800 mm
Total Depth	774 mm
Total Height	509 mm
Pitch	75mm
Trays	4 (600mm x 400mm)
Power Supply	400 V 3N~/ 50 Hz / 16 A
Nominal Power Consumption	6.5 kW
Type of Control	Manual Humidity / Convection
Temperature Range	80 – 260°C

Our Sales Team are are happy to provide further information regarding this product



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