



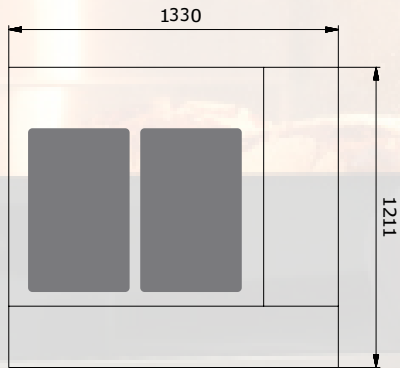
CMP 2-3



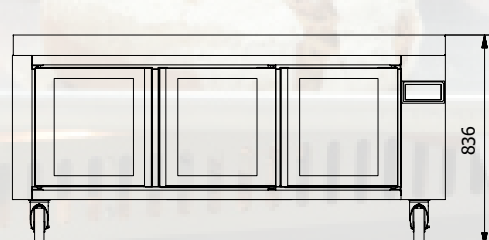
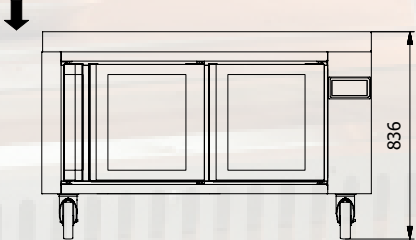
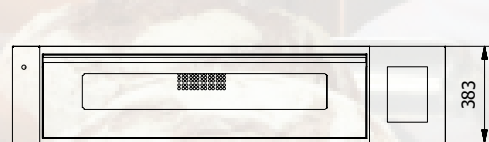
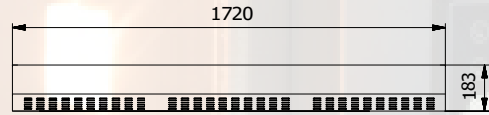
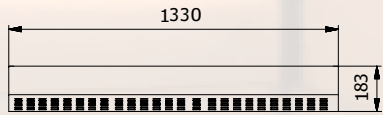
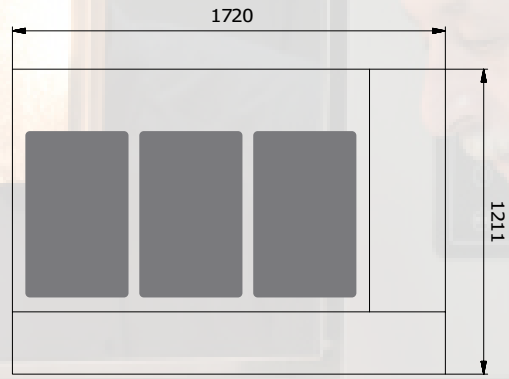
# Taş Tabanlı Pastane Fırınları

## Stone Base Patisserie Ovens

CMP 2



CMP 3



<b>Ürün Kodu</b> <i>Product Code</i>	CMP 2	CMP 3
<b>Piştirme Isısı</b> <i>Cooking Heat</i>	50 - 300 °C	50 - 300 °C
<b>Tepsi Girişi</b> <i>Tray Interval</i>	830	1230
<b>Tepsi Tipi</b> <i>Tray Type</i>	400x600	400x600
<b>Tepsi Kapasitesi</b> <i>Tray Capacity</i>	2 Tepsi 2 Tray	3 Tepsi 3 Tray
<b>Voltaj</b> <i>Voltage</i>	400V 3N	400V 3N
<b>Güç</b> <i>Power</i>	7 kW	10 kW
<b>Ölçüler</b> <i>Dimensions</i>	1330 x 1211 x 383	1720 x 1211 x 383
<b>Ağırlık</b> <i>Weight</i>	178 kg	223 kg

## ÖZELLİKLER

- Hassas sıcaklık ayarı.Dijital kontrol paneli
- Elektronik sıcaklık kontrolü
- Gelişmiş homojen sıcaklık dağıtım sistemi
- Özel taban taşı. Seramik rezistans.
- Yüksek ısı izolasyonu.
- 1,2 veya 3 katlı modüler sistemler
- Opsiyonel tekerlekli mayalama kabini veya nötr alt stand
- Opsiyonel buhar jeneratörü
- Ekmek ve unlu mamüllerde mükemmel sonuçlar için tasarlandı.

## FEATURES

- *Precise temperature setting with digital control panel*
- *Electronic temperature control*
- *Advanced homogeneous temperature distribution system*
- *Custom stone base and ceramic resistance*
- *Advanced insulation*
- *1, 2 or 3-storey modular systems*
- *Optional wheeled fermentation cabinet or bottom stand*
- *Optional steam generator*
- *Designed for excellent results in bread and bakery products*