





Accessories

Rack ovens

Performances

 Number of levels : from 12 to 19 depends of the model

Use

For rack ovens 400 x 800, 460 x 800, 600 x 800, 700 x 900, 800 x 800 and 800 x 1000 mm $\,$

Construction

On all racks :

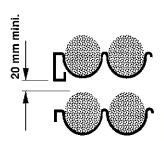
- Stainless steel rack
- 30 mm wide tray slides with rounded ends
- Galvanized fork (except Oscar : stainless steel fork)
- Wheels \varnothing 80 mm (except Oscar : \varnothing 100 mm) made of synthetic fibre fitted with struts & teflon washers
- Maintenance : replacement of struts & washers every 6 months, and lubricating the pivot once a year

Optional accessories

- Stainless steel castors
- Stainless steel forks fitted with teflon seal with greasing nipple on top & synthetic wheels fitted with a ball bearing
- Casters tested and approved by "LEMPA", in accordance with the European regulation EN 1673 on the rotating rack ovens.

■ ■ note:

The number of levels & the type of baking tray must take into account the normal development during proofing of the products, in order to ensure good air circulation around them during the baking process (drawing below).



According to (\(\) standards

