



# TOMBAKE 480 TOUCH SCREEN OVEN WITH ENERGY MANAGEMENT SYSTEM

Note: We reserve the right to both technical, as well as design modifications.

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The oven is made from stainless steel interior and exterior. It comes with a platform system but also can be manufactured with a hook system. The touch screen is pre-programmed for easy operating. There are various configurations possible for the racks. This oven is for large bakery's that produces large quantities of bread/confectionery

TECHNICAL SPECIFICATIONS	
SMART CONTROL FUEL 480 LOAF	
POWER RATING	Electrical : 6kW – 14.5Amp Fuel: 6kW – 14.5Amp
SUPPLY VOLTAGE	380V, 3PHASE NEUTRAL & EARTH. OTHER VOLTAGE AVAILBLE ON REQUEST
CONTROL VOLTAGE	220V OR 24 VOLTS
WEIGHT (Estimated)	4200 Kg
DIMENSIONS	3790W X 2890D X 2235H (Motor 320mm)

TRAY CAPACITY	
TB480	
BREAD SHAPES	30 X BO4 x 4 = 480 LOAFS
BAKING TRAYS 600 x 800	18 x 4 = 64
BAKING TRAYS 400 X 600	36 X 4 = 144

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