

SF003

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MODEL CALDOBAKE S3 SF003	<ul style="list-style-type: none"> • Electric convection ovens 	<ul style="list-style-type: none"> • Temperature 30°C-260°C
	<ul style="list-style-type: none"> • Manual control 	



DESCRIPTION

Combi oven for fresh and frozen bakery, pastry and confectionary cooking processes; thanks to AIR.PLUS technology it obtains uniformity of baking in all the points of the single tray and in all the trays, and thanks to DRY.PLUS it ensures the texture of the baked products, allowing to obtain a dry and well-structured internal structure and a crisp and crumbly external surface.

STANDARD COOKING FEATURES

SETTINGS:

- **TEMPERATURE:** 30 °C – 260 °C.
- Manual Control
- 3 trays 242x342 Capacity

KEY FEATURES

- **DRY.PLUS:** Rapid extraction of humidity
- **AIR.PLUS:** Perfect distribution of the air and heat

STANDARD TECHNICAL FEATURES

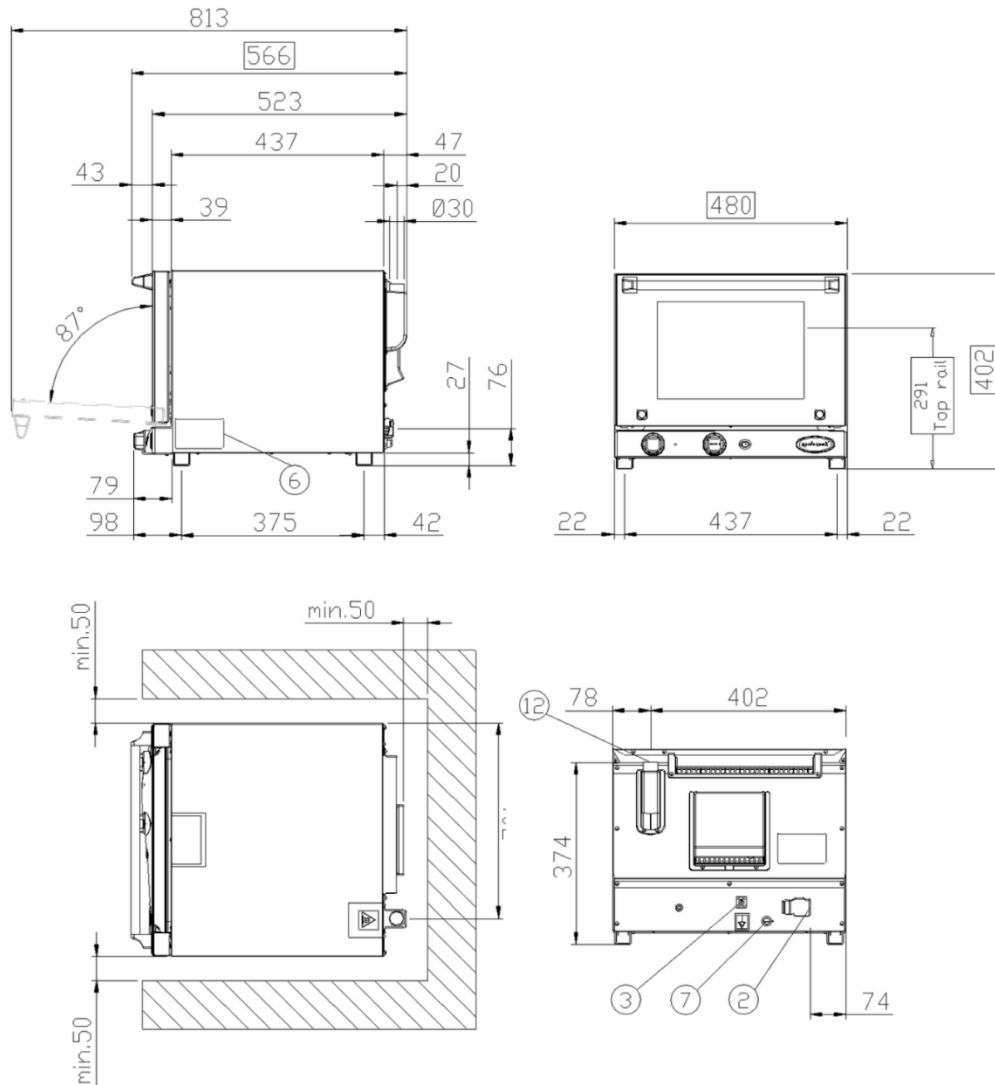
- **Protek. Safe™** Double Glass Door
- Assisted opening and soft-close door
- Stainless steel ergonomic Door Handle
- Illuminated Cooking Chamber
- Stainless steel tray supports
- Stainless steel AISI 304 cooking chamber
- Degree of protection IP-X3
- Silicone polymer gasket
- Non-slip feet



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Views
Dimensions and Weights
Connection positions
Power supply

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DIMENSIONS AND WEIGHT	
Width	480 mm
Depth	566 mm
Height	402 mm
Weight	16 Kg
Pan Spacing	70 mm

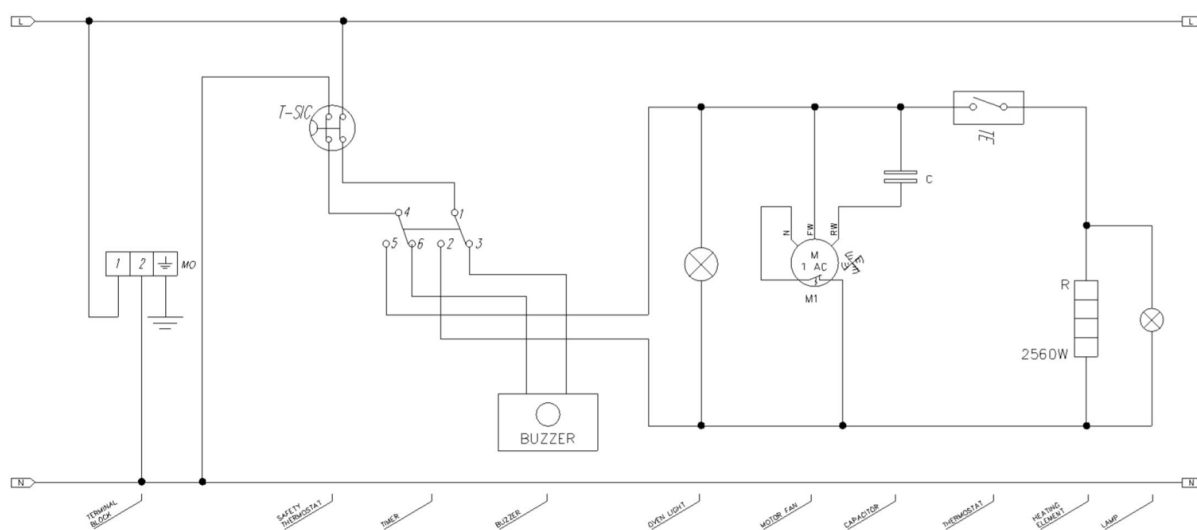
CONNECTION POSITIONS	
2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney

POWER SUPPLY	
Voltage	230 V
Phase	1PH+N+PE
Cycle	50-60 Hz
Power	2,7 kW
Maximum Amp Draw	12 A
Power cable requirement	H07RN-F 3G 1.5 mm ²
Cord diameter	10 mm
Plug	SCHUKO

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Wiring diagrams

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WIRING DIAGRAMS

μP	Door microswitch
BZ	Buzzer
C	Electric condenser
H	Oven light
IM	Reversing gear
K	Contactur
M	Motor
PR	Refit push button
TE	Thermostat
TM	Timer
TS	Safety thermostat