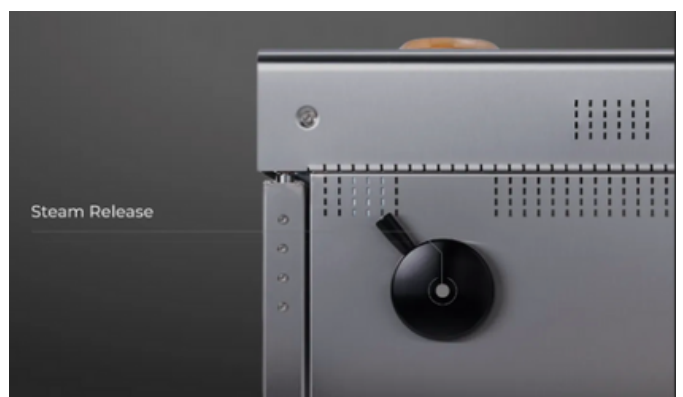
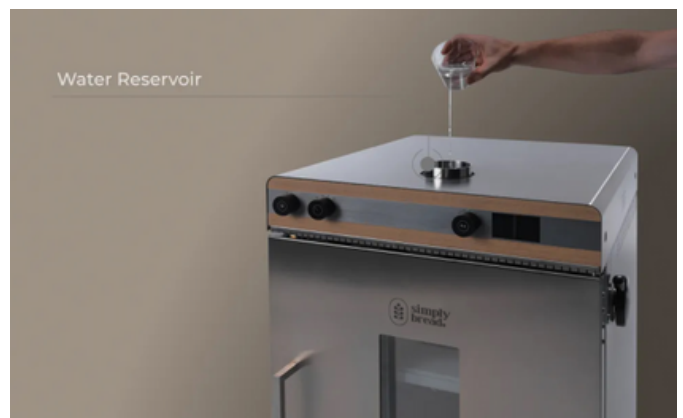




## THE SIMPLY BREAD L12 OVEN

- + Potential of baking 12 to 15 loaves in 40 minutes
- + Precise digital temperature control across decks eliminates shuffling
- + Large viewing window
- + Allows you to connect your oven to the WiFi
- + Manufactured in US & Europe
- + Automated steam generation available as an option





# Simply Bread Oven L12 Specifications

## Electrical

Single-phase  
Power: 3,680W - 220V - 16A  
Plug Type: CEE 7/7 (PCE 013 on demand)  
Power Cord Length: 188cm

## Heating

Energy Source: Electric  
Heat-up Time: Approx. 100 minutes  
Oven Temperature Range: 80-275 °C  
Recovery Time: Approx. 15 minutes

## Dimensions

### Interior

Baking Surface: 50.8 × 50.8cm Capacity: 15 × 850g loaves  
(3 decks)

### Exterior

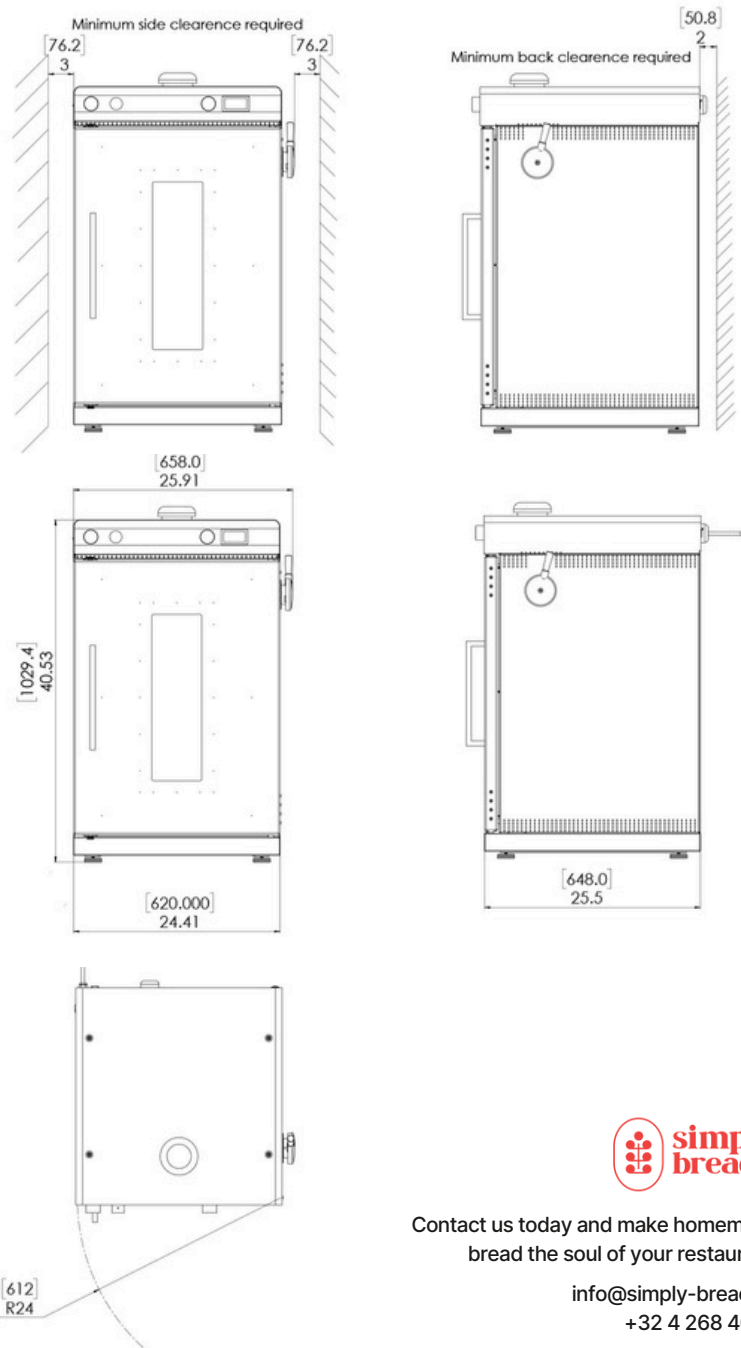
Height: 1030mm  
Width: 620mm  
Depth: 648mm  
Weight: 170kg

### Clearance

We recommend a clearance of 75 cm on each side with 5cm in the back and a clear top.

## Operating Temperatures

This oven is specifically designed for indoor use within temperature ranges of 10°C to 40°C. It is not intended for outdoor use. Please ensure the oven is operated in accordance with these specifications for optimal performance and safety.



Contact us today and make homemade  
bread the soul of your restaurant.

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