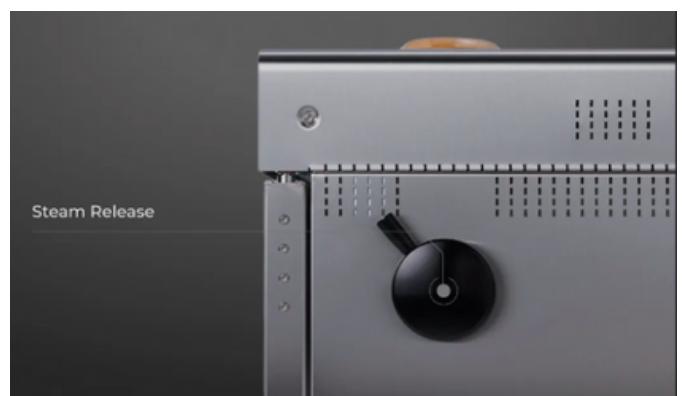
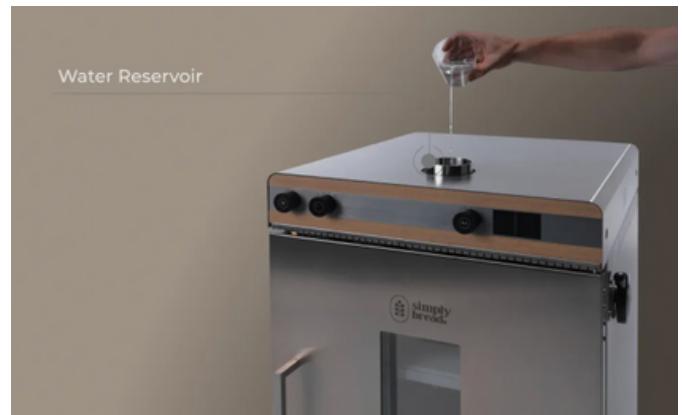




THE SIMPLY BREAD L12 OVEN

- + 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

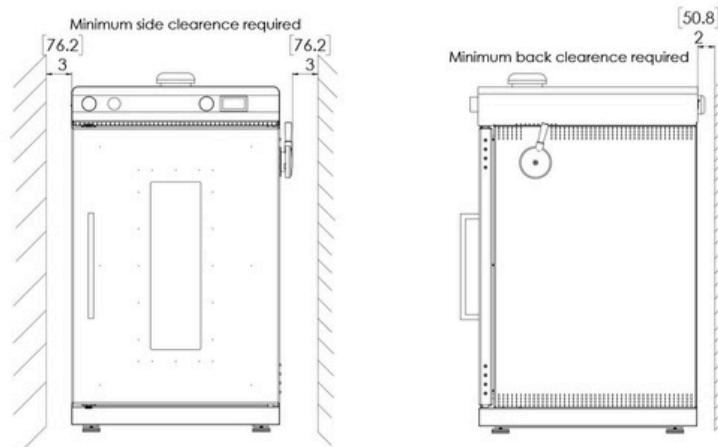




Simply Bread Oven L12 Specifications

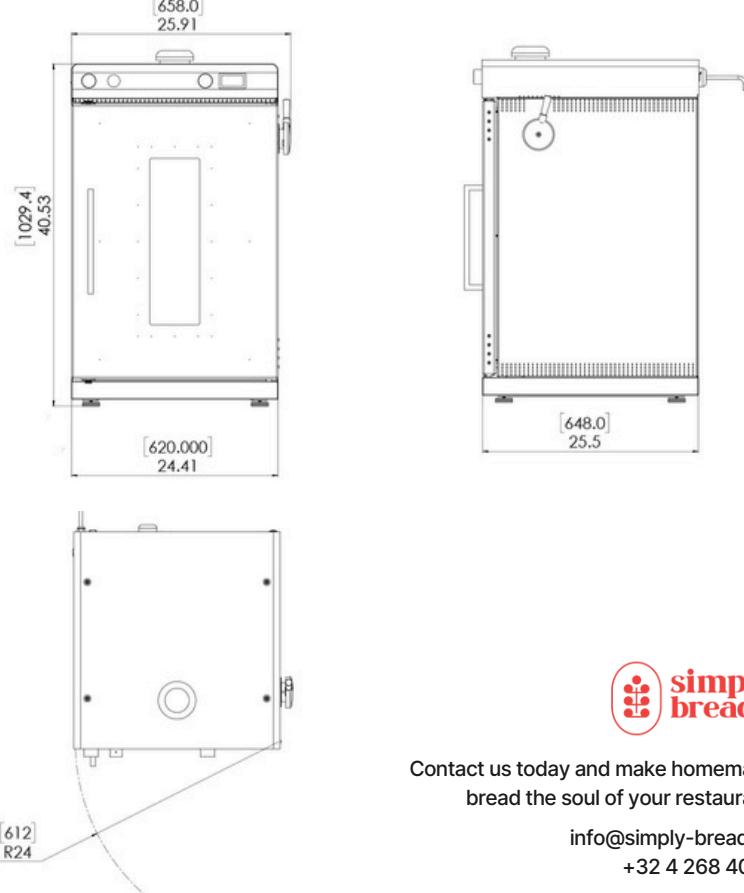
Electrical

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 x 50.8cm Capacity: 15 x 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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