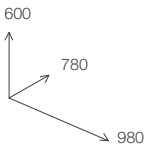
GARBIN
PROFESSIONAL OVENS

G|PRO 4 D
BAKERY



- Double speed motorfan
- Side-hinged door with hermetic closure
- Direct steam injection



G|PRO 4 DIGITAL

Max 4 trays 600 x 400 mm
Distance between trays 80 mm
2 trays included
2 motors with reverse system
Temperature 0-280 °C

Digital timer 0-10 h
2 water drop trays
Cooling fan in the electronics area
Powered steam chimney vent
20 programs (6 cycles each program)

Electric power	7.100 W
Voltage	400 V ~ 3N ⏚ / upon request 230 V ~ 3N
Frequency	50/60 Hz
Weight	81,5 kg
Dimensions (W x D x H)	980 x 780 x 600 mm
Wheelbase feet (W x D)	800 x 545 mm

MADE IN ITALY

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