



Infrared Highspeed Oven **ITES**

The award-winning bake off oven

THE ITES IS IDEAL FOR CONVENIENCE STORES, SNACK-SHOPS, HOTELS, RESTAURANTS, SATELLITE-BAKERY-SHOPS AND KIOSKS. IDEAL FOR DEEP FROZEN PRETZEL, BAGUETTES, CIABATTA, PIZZA AND MUCH MORE SNACKS.



EQUIPMENT

- Conventional oven and newest infrared technology in one
- Touch screen control, 50 individual programs
- Stainless steel construction
- German designed and built
- NST certified for hygienic design

OPTIONS

- Salter - complete automatic production from freezer to table

BENEFIT

- Speeds up your workflow up to 70 % by using infrared technology
- additional to the conventional heat from outside to inside, the infrared-waves are baking from inside out
- reduced baking loss of humidity = higher sales weight of the product and longer freshness
- enormous reduction of reaction time to the customer

Technical Details		ITES 30/30	ITES 60/40	ITES 60/40 incl. salter
Length		1197 mm	1497 mm	1497 mm
Width		540 mm	840 mm	840 mm
Height with salter		-	-	713 mm
Height without salter		610 mm	610 mm	-
Weight		approx. 95 kg	approx. 170 kg	approx. 175 kg
Voltage	1-ph	1x230V/N/PE/50Hz	3x230V/400V/N/PE/50Hz	3x230V/400V/N/PE/50Hz
	3-ph			
max. connected load	1-ph	3,4 kW / 15 A	9,2 kW / 14 A	9,3 kW / 14 A
	3-ph			
Standard belt		wire mesh, non-stick	wire mesh, non-stick	wire mesh, non-stick
Automatic salter		-	-	5 litre
Max. product height		80 mm	80 mm	80 mm



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