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<https://bongard.nt-rt.ru> || bdi@nt-rt.ru

Конвекционная печь Krystal



Convection oven - Electric

Performances

- 46.4, 46.9 for 400 x 600 pans
- 48.4 and 48.9 for 400 x 800 pans
- Number of decks : 4, 9 or 10 depending on models
- Useful height of baking chamber : 600 or 800 mm

The advantages

- Oven configurable to the baker's needs
- Oven stand on castors for easy moving into place
- Can be mounted on a stand or manual proofbox
- Deferred startup of the oven
- 3 years warranty on heating elements
- May be combined with a modular deck oven Soleo

Use

Krystal is an electric convection oven designed to bake all types of breads, pastries and Danish products. Available in 4 or 9 trays - 400 x 600 or 400 x 800 - it can be configured with or without steam generator depending on the user's requirements.

Operating principle

Products to be baked are placed in corrugated baking trays or pastry pans then loaded in the convection oven. Hot air circulates evenly all over the baking chamber thanks to ventilator(s) located at the rear of the baking chamber. High quality steam in sufficient quantity allows baking of all types of product, even the most hydrated like choux pastries, éclairs, etc.

Construction

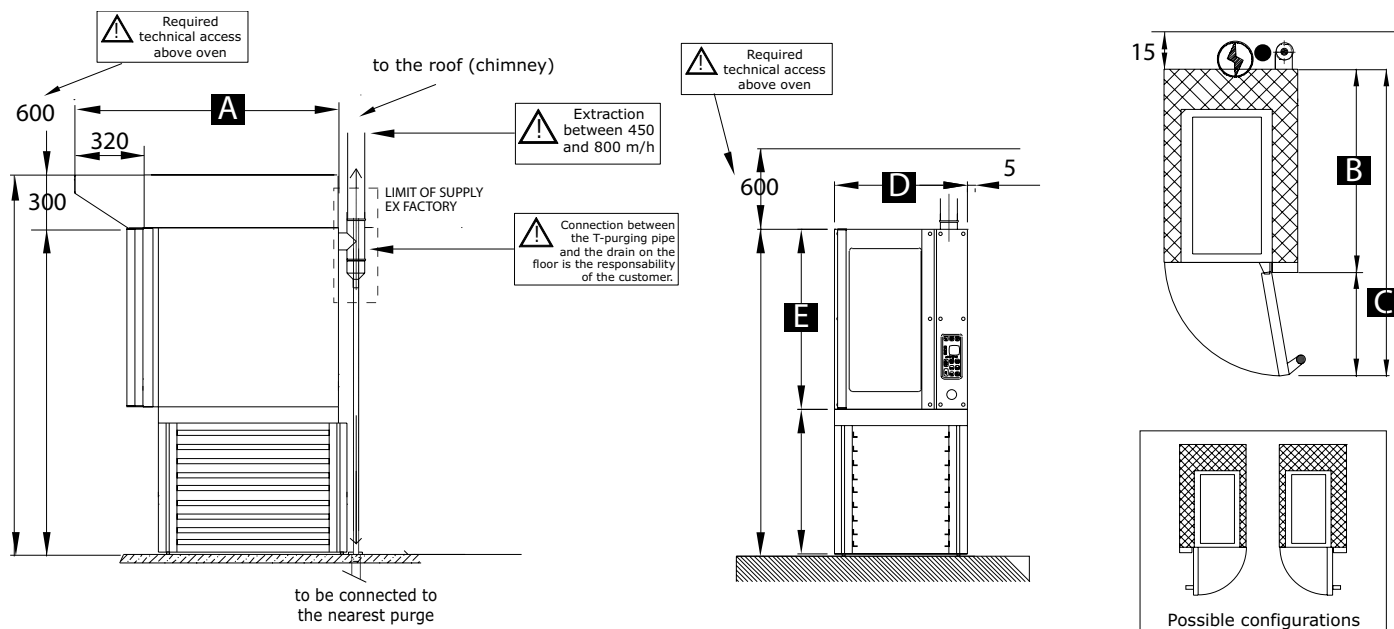
- **Front**
 - polished stainless steel and glass
 - ergonomic handle
 - double glazing windows in door
- **Baking chamber**
 - Stainless steel
 - 4 or 9 levels
 - alternated ventilation cycle
 - halogen lighting
 - motorized steam damper
 - screened stainless steel heating elements
- **Steam generator**
 - double
 - crossed rock wool panels
- **Insulation**

Convection oven **KRYSTAL**

Models	46.4	46.9	46.10	48.4	48.9
With steam generator	€	€	❖	€	€
Without steam generator	€	❖	€	❖	❖
Control					
Opticom control	■	■	■	■	■
Hood - Exhaust fan					
Hood without exhaust fan	€	€	€	€	€
Hood with exhaust fan	€	€	€	€	€
Condenser					
Condenser	€	€	€	€	€
Wall-mounted condenser	€	€	€	€	€
Oven stand					
Oven stand without castors H850mm with drawer	€	€	€	€	€
Oven stand with castors H850mm with drawer	€	€	€	€	€
Manual S/S proofbox without castors without drawer H850mm	€	€	€	€	€
Manual S/S proofbox with castors with drawer H970mm	€	€	€	€	€
electric power - Oven					
3N~400V	■	■	■	■	■
Electric power - Hood and condenser					
~230V	■	■	■	■	■

Specifications of baking trays						
Products	Number	Levels	Spacing	type of trays	Dimensions	Oven type
Baguettes 200 g	20	4	95	5 AL 600	400 x 600	46.4
Baguettes 250 g	20	4	95	5 AL 800	400 x 800	48.4
	45	9	100	5 AL 800	400 x 800	48.9
Loaves 400 g	16	4	95	4 AL 800	400 x 800	48.4
	36	9	100	4 AL 800	400 x 800	48.9
Pastry and Danish products		4	95	Tray	400 x 600	46.4
		10	90	Tray	400 x 600	46.10
		4	95	Tray	400 x 800	48.4
		9	100	Tray	400 x 800	48.9

Convection oven **Krystal**



●	Water drain, Ø 100 mm.
⚡	Electrical connection outlet at 1.5 m from the floor
▽	Cold water connection from the rear side of the oven. In case of oven with steam generator: copper pipe Ø 1/2"-12/14 mm, Pressure : 2.5-4 bars
⊙	Steam exhaust, Ø 100 mm. Oven with steam exhaust hood : steam duct Ø 150 mm. Extraction between 450-800 m³/h or 15892-28252 ft³/h.

Technical features

			Oven with steam				Oven without steam		
Dimensions (1m²= 10.764 ft²)				46.4V	48.4V	46.9V	48.9V	46.4	46.10
A	Depth (with hood)	(mm)	1465	1660	1465	1660	1465	1465	
B	depth (with headband)	(mm)	1145	1340	1145	1340	1145	1145	
C	Depth (door opened)	(mm)	1705	1900	1705	1900	1705	1705	
D	Width, on the floor	(mm)	780	780	780	780	780	780	
E	Oven height	(mm)	530	530	1055	1055	530	1055	
	Hood height	(mm)	-	-	311	311	-	311	
	Floor area	(m²)	0,9	1,1	0,9	1,1	0,9	0,9	
	Net weight	(kg)	140	160	220	290	140	220	
Accessories									
	Oven stand with castors	(mm)	850						
	Oven stand without castors	(mm)	850						
	Net weight (oven stand)	(kg)	18						
	Net weight (oven stand with tray slides)	(kg)	26						
	Proofbox with castors	(mm)	970						
	Proofbox without castors	(mm)	850						
	Net weight (proofbox under the oven)	(kg)	94						
Power (1kg= 2.2046 Lbs)									
	Connecting power	(kW)	10,3	10,3	18,6	18,6	8,3	18,6	
	Proofbox connecting power	(kW)	1	1	1	1	1	1	
	Hood connecting power	(kW)	0,2	0,2	0,2	0,2	0,2	0,2	
	Electric protection	(A)	32	32	40	40	32	40	

Accessories for convection oven Krystal

Hood

Hood with exhaust fan and lighting



Model 46 / 48		
Width	(mm)	780
Height	(mm)	30
Depth	(mm)	1520
Electric power	(W)	155

Ornamental hood with lighting



Model 46 / 48		
Width	(mm)	780
Height	(mm)	300
Depth	(mm)	1455
Electric power	(W)	35

Stands

Height : 850 mm without castors / with drawer



Model 46 / 48		
Width	(mm)	780
Height	(mm)	850
Depth	(mm)	1110
Number of levels		9
Spacing between tray slides	(mm)	75

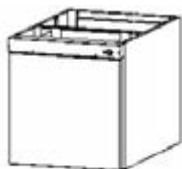
Height : 850 mm with castors / with drawer



Model 46 / 48		
Width	(mm)	780
Height	(mm)	850
Depth	(mm)	1110
Number of levels		8
Spacing between tray slides	(mm)	74

S/S Proofbox

Height : 850 mm without castors / without drawer



Model 46 / 48		
Width	(mm)	780
height	(mm)	850
Depth	(mm)	1160
Proofer capacity (spacing = 75 mm)		
Number of levels		9
Number of door		1
Electric power	(W)	1000
Max. temperature		+40°C
Electric power		~230V

Height : 970 mm with castors / with drawer



Model 46 / 48		
Width	(mm)	780
Height	(mm)	970
Depth	(mm)	1190
Proofer capacity (spacing = 75 mm)		
Number of levels		9
Number of door		1
Electric power	(W)	1000
Max. temperature		+40°C
Electric power		~230V

Configurations Krystal 46.4 / 46.9

Possible configurations - Variable total heights - Standard width : 780 mm

Convection ovens 46.4

Height : 2 200 mm



300 mm
527 mm

527 mm

Stand or proofbox
850 mm without castors

Height : 2 325 mm



300 mm
527 mm

527 mm

Stand or proofbox
970 mm with castors

Convection ovens 46.9

Height : 2 200 mm



300 mm

1055 mm

Stand or proofbox
850 mm without castors

Height : 2 325 mm



300 mm

1055 mm

Stand or proofbox
970 mm with castors

Elements

■ Hood 300 mm

With steam exhaust fan	€
Ornamental hood (only)	€

■ Convection oven 46.4

With steam generator	€
Without steam generator	€

Door handle side/ control side

Door handle and controls on the left	■
Door handle and controls on the right	□

■ Stands without castors

Stand height 850 mm	€
Proofbox height 850 mm	€

Elements

■ Hood 300 mm

With steam exhaust fan	€
Ornamental hood (only)	€

■ Convection oven 46.4

With steam generator	€
Without steam generator	€

Door handle side / control side

Door handle and controls on the left	■
Door handle and controls on the right	□

■ Stands with castors

Stand height 850 mm	€
Proofbox height 970 mm	€

Elements

■ Hood 300 mm

With exhaust	€
Ornamental hood	€

■ Convection oven 46.4

With steam generator	€
Without steam generator	€

Door handle site/ control side

Door handle and controls on the left	■
Door handle and controls on the right	□

■ Stands without castors

Stand height 850 mm	€
Proofbox height 850 mm	€

Elements

■ Hood 300 mm

With exhaust	€
Ornamental hood	€

■ Convection oven 46.9

With steam generator	€
Without steam generator	€

Door handle side / control side

Door handle and controls on the left	■
Door handle and controls on the right	□

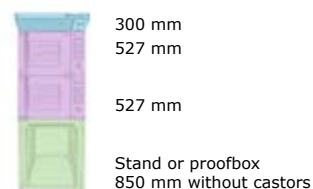
■ Stands with castors

Stand height 850 mm	€
Proof box height 970 mm	€

Possible configurations - Variable total heights - Standard width : 780 mm

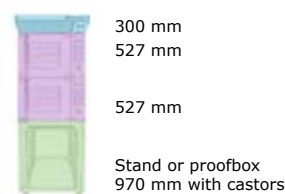
Convection oven 46.4

Height : 2 200 mm



Elements	
Hood 300 mm	
With steam exhaust fan	€
Ornamental hood	€
Convection oven 48.4	
With steam generator	€
Door handle side / Control side	
Door handle and controls on the left	■
Door handle and controls on the right	□
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€

Height : 2 325 mm



Elements	
Hood 300 mm	
With steam exhaust fan	€
Ornamental hood	€
Convection oven 48.4	
With steam generator	€
Door handle side / Control side	
Door handle and controls on the left	■
Door handle and controls on the right	□
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€

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