

## Main Features

- Fan forced convection oven control
- Advanced visual control panel offers complete customization and versatility of all baking & steam parameters
- 80mm Rockwool insulation that drastically reduces any heat waste
- Double glazed glass door(s) along with sealing fiber chamber gaskets prevents burn, reduces any heat loss and wastage
- Economy switch that saves up to 50% energy when the oven is not in use
- Vaporized water release system
- Stainless steel baking floor or refractory stone options available
- Store up to 9 baking programs
- Auto mode to set switching on time
- Baking chamber internal height 25 cm
- Display for setting the length of vaporized water release
- Temperature display
- Top and bottom power display
- Double bulb in each baking chamber
- Rotating ergonomic handle that follows the natural movement of the wrist
- Ergonomically designed for confined spaces and use of short shovel with the glass opening up and pull out sliding table
- Fully constructed in high grade (AISI) 304 stainless steel



2 tray capacity  
60 x 40 cm



## SPECIFICATIONS

|               |  |
|---------------|--|
| Voltage       | 400 Volt AC 3/N/PE                       |
|               | 230 Volt AC 1/N/PE                       |
| Power         | 6,0 kW                                   |
| Weight        | 175 kg                                   |
| Plug Supplied | NO                                       |
| Capacity      | 2 x (60 x 40cm) tray                     |
| Thermostat    | 60-460°C                                 |
| Warranty      | 4 Year Warranty (2 yr Labour 4 yr Parts) |

## DIMENSIONS

|                 |         |                 |       |
|-----------------|---------|-----------------|-------|
| External Width  | 1290mm  | Internal Width  | 835mm |
| External Depth  | 1100 mm | Internal Depth  | 615mm |
| External Height | 430mm   | Internal Height | 250mm |

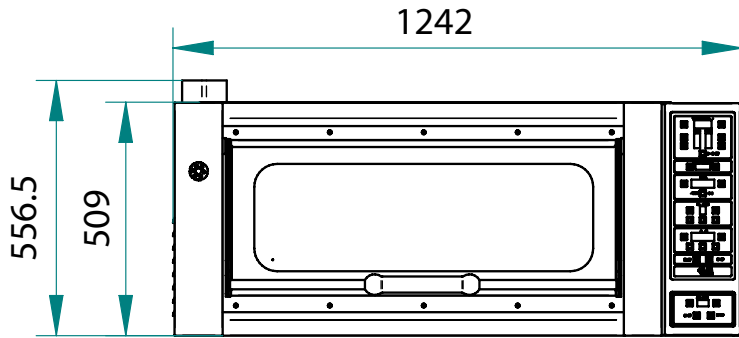
## ACCESSORIES

|                           |                     |
|---------------------------|---------------------|
| Single Deck Stand         | AFOPIEDBAKTRAY2NR1M |
| Double Deck Stand         | AFOPIEDBAKTRAY2NR2M |
| Triple Deck Stand         | AFOPIEDBAKTRAY2NR3M |
| Extractor hood Stand      | AFOCAPBAKERY2       |
| Double Door Prover Insert | AFOCELUN            |

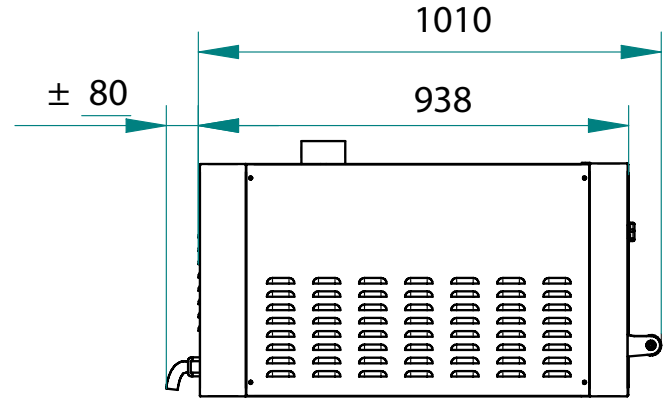
# AZZURRO BAKERY 2

## FORA9TR400A

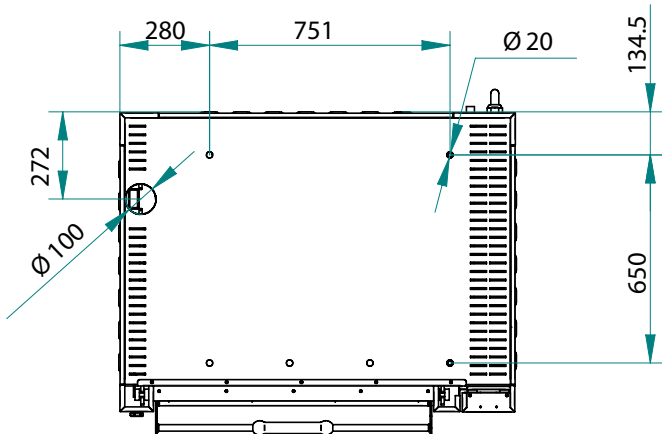
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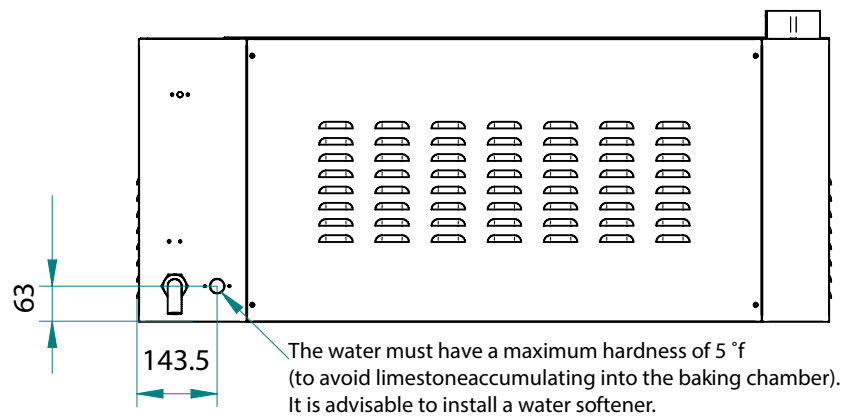
### SIDE



### TOP



### BACK



We reserve the right to alter specifications without notice.



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LADY

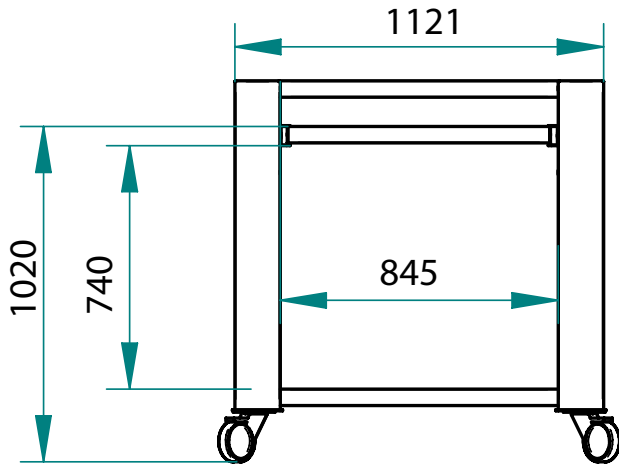
Phone: 1800 183 818 Email: support@thegoodlady.com.au  
Website: www.thegoodlady.com.au

# AZZURRO BAKERY 2 - SINGLE DECK STAND

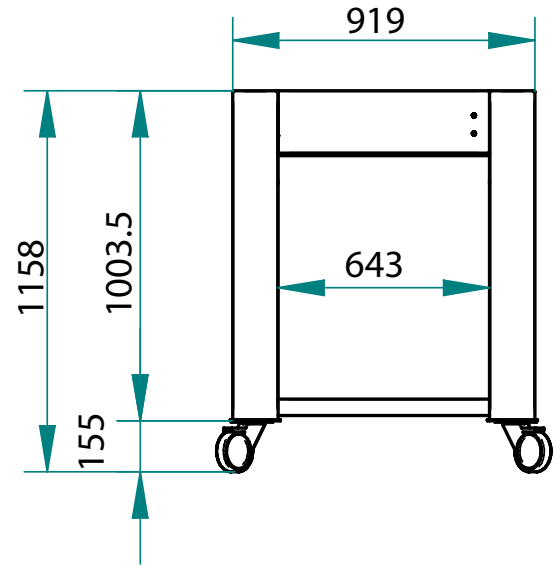
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AFOPIEDBAKTRAY2NR1M

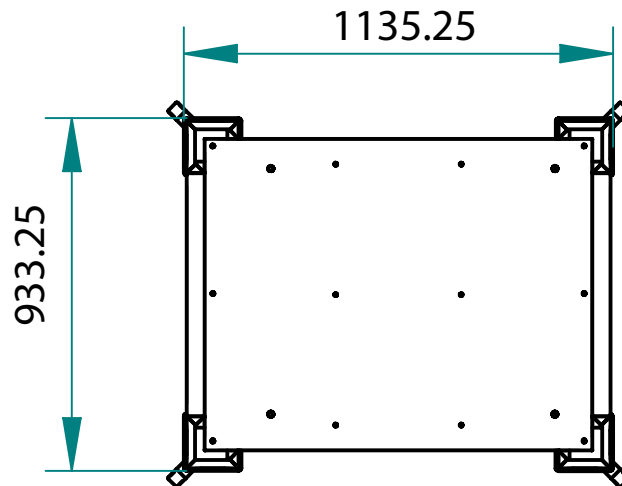
## FRONT



## SIDE



## TOP



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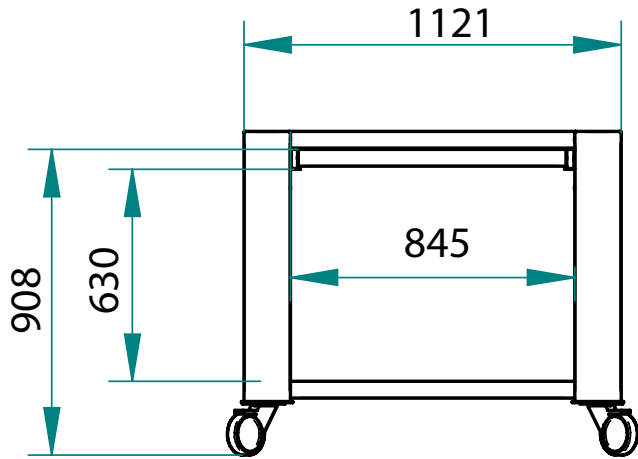
Phone: 1800 183 818 Email: [support@thegoodlady.com.au](mailto:support@thegoodlady.com.au)  
Website: [www.thegoodlady.com.au](http://www.thegoodlady.com.au)

# AZZURRO BAKERY 2 - DOUBLE DECK STAND

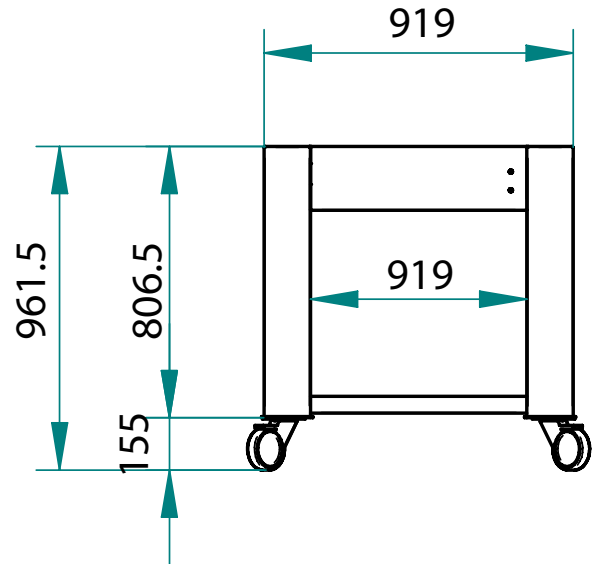
FORABAK2TR400

AFOPIEDBAKTRAY2NR2M

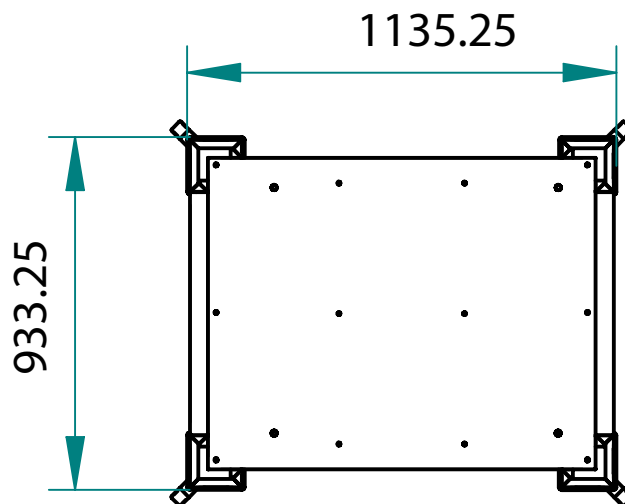
## FRONT



## SIDE



## TOP



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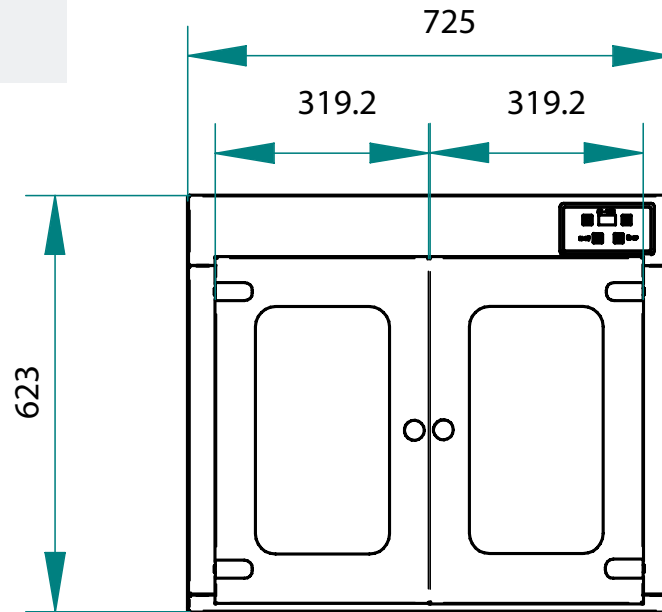
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# AZZURRO BAKERY 2 - DOUBLE DOOR PROOFER

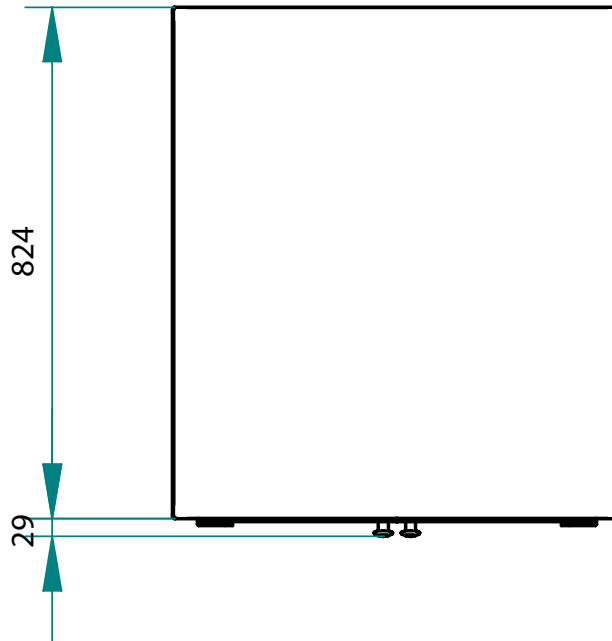
FORABAK2TR400

AFOCELUN

## FRONT



## TOP



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