

ISCA™



NERO - 400 Bread Oven

DIMENSIONS

Oven - LxWxH: 28.6 × 27.6 × 37.4" / 726 × 700 × 950mm

Storage Stand - LxWxH: 25.8 × 26.8 × 25.8" / 655 × 680 × 655mm

ELECTRICAL

SINGLE PHASE

3100 watts / 240 volts / 12.9 amps

GENERAL

3 baking levels with an approx. product capacity of 12kg and typical 40 min bake time

Up to temperature in 90 minutes approx and great at retaining heat with dense premium insulation

Each baking level is independently controlled by a thermostat, illuminated and has a viewing window

Temp range 122 – 600 oF (50-270°C) (dependent on ambient temperature)

Built in steam exhaust

Robust locking door handle

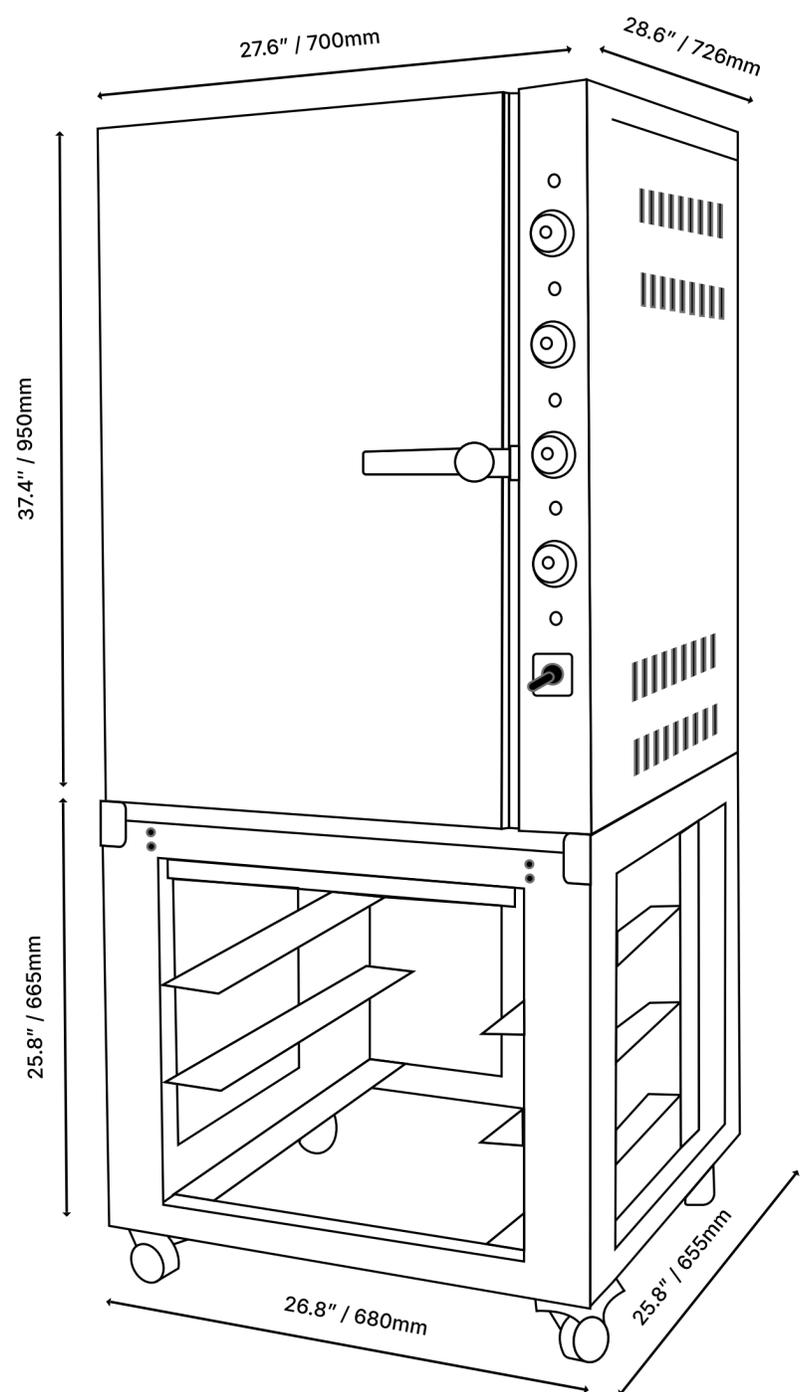
Robust external hinge assembly to accommodate repetitive door opening/closing

Heavy duty door seal for longevity and to retain heat

Heavy duty rubber feet to protect surfaces

CE stamped

Optional accessories available include: Steam Trays, Baking Trays, Silicone Mats & Storage Stand.



**ISCA's
Microbakery
Solutions**



Veg prep machines



Water meters



Spiral mixers



Planetary mixers



Twin arm dive mixers



Ice cream + food depositors



Proofers



Pie + Tart equipment



Dough dividers



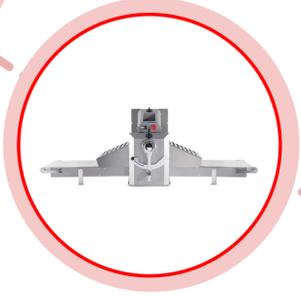
Cookie + burger machines



Donut injectors + decorators



Sourdough bread ovens



Dough sheeters



Convection ovens



Bread + Bun slicers

All Single-phase electric machines suitable for small to mid-market retail + wholesale bakery operations

New and Used equipment options

Equipment finance available

Easy install - Low learning curve - ISCA spare parts/tech support

Reduce material giveaway

Increase consistency

Reduce labor costs

Increase product portfolio